

APPETIZERS

- Middle eastern bread salad "Fattoush" cucumbers - tomatoes - herbs - sumac - lemon 14
 Shrimp and vegetable minestrone - alubia blanco beans - spring herb puree 12
 Spring onion and baby pea soup - morel mushrooms - green garlic - mint 14
 Grilled jumbo shrimp yellow and green chick peas - cumin - preserved lemon 16
 Blistered shishito peppers - charred scallion and ginger vinaigrette 14
 Maple brook farms burrata - baby peas and spring onions - truffle crostino 16
 Prince Edward Island mussels - red curry cream - fava beans - cilantro 14
 Baby arugula and avocado salad - tomato - radish - Vidalia onion - white balsamic - honey 14
 Goat cheese "blintz" roasted marinated beets - walnuts - Saba - baby arugula 14
 Yellow fin crudo - diced avocado - radish - ginger and lime sugo - micro onions 18
 Grilled squid - shaved fennel - radish - cherry tomato - lemon - olive oil 16
 Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
 Jumbo lump crab and avocado toast - micro herbs - chili and smoked paprika aioli 19
 Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
 Half dozen Copps Island oysters - champagne mignonette - cocktail sauce 15

PIZZA

- Pizza with plum tomato sauce - shredded or fresh mozzarella - basil 17
 Pizza with sliced tomatoes - fresh mozzarella - San Daniele prosciutto - baby arugula 21
 Pizza with plum tomato sauce - Italian sausage - Vidalia onions - hot cherry peppers 18
 Pizza with fresh morel mushrooms - burrata cheese - mozzarella - ramp pesto 24

Mediterraneo Signature Hummus now available take-away

8oz - \$8 or 24oz - \$20

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

ENTREES

- Maltagliata - sweet sausage - shallots - crushed tomato - baby peas - pecorino 23
 Prosciutto and pea ravioli - ricotta salata - mixed peppercorns - pea and mint puree 24
 Spaghetti alla chitarra - filetto di pomodoro - veal meatballs - ricotta cheese 21
 Lemon fettuccine - wild shrimp - cherry tomato - artichoke and parsley sauce - arugula 27
 Scallop and roasted cauliflower ravioli - Marcona almond - fresh thyme 25
 Grilled bronzino - creamer potatoes with leeks - spicy green harissa - caramelized lemon 29
 Jumbo sea scallops - mango salad - grilled kale sprouts - Aleppo pepper 32
 Hidden fjord salmon - baby candy cane beets - grilled asparagus - ramp gremolata 34
 Yellow-fin tuna - baby bok choy - citrus soy vinaigrette royal trumpet mushrooms 34
 Wood roasted egg white frittata - asparagus - wild mushrooms - goat cheese 17
 Mediterraneo seafood salad - shrimp - scallops - calamari - mussels - preserved lemon - mint 26
 American Wagyu beef burger - grilled Vidalia onion - gorgonzola - French Fries 22
 Open face salmon and tuna burger - avocado - citron vinegar aioli - espelette pepper 17
 Grilled chicken in flatbread - sundried tomato - baby salads - tahini and lemon sauce 18
 Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 24
 Certified Angus Beef steak "tagliata" - French Fries - sherry vinegar - wild mushrooms 28
 Caesar/ Mixed /Arugula/ Fattoush Salad with chicken 23 with shrimp 29
 with scallop 32 with salmon 34

Lunch Prix Fixe Monday-Friday \$21 two course \$25 three course

Mixed Salad Spring Onion/Pea Soup Caesar Salad Goat Cheese Shrimp Minestrone

Egg White Frittata Spaghetti with Veal Meatballs Red Curry Mussels

Chicken Wrap Grilled or Pan Fried Chicken Milanese Pizza Sausage

Salmon and Tuna Burger Fattoush Salad with Grilled Chicken

Vanilla Crème brûlée Tiramisu Berries/Sorbet Triple Cheesecake