

## APPETIZER

- Roasted tomato soup - feta - crispy spiced chickpeas 11
- Grilled kale sprouts and radicchio - blood orange - gorgonzola - citrus vinaigrette 14
- Certified angus beef carpaccio - arugula - parmesan - mushrooms - black truffle 16
- Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate 13
- Porcini mushroom and barley soup – braised short ribs - Italian parsley 12
- Artisanal cheese and charcuterie board - pear mostarda - olives - grissini 18
- Crispy gnocchi salad – goat cheese - red grapes - trevisano and frisee 14
- Spanish octopus - heirloom beans - nduja sausage - tomato and coriander bruschetta 16
- Yellow fin tuna crudo - radish - avocado - soy and sesame sugo - micro spring onion 17
- Prince Edward Island mussels - white wine - green harissa - grilled croutons 14
- Grilled jumbo shrimp - yellow and green chickpeas – cumin - preserved lemon 18
- Gold and red beet salad - crispy halloumi - hazelnut vinaigrette - pickled onions 13
- Mixed organic baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 12
- Charred spicy eggplant dip – Calabrian chili - herb oil - grilled pita triangles 12
- Little gem lettuce - caesar dressing - focaccia croutons - parmesan tuile 12
- Half dozen east coast oysters - champagne mignonette - cocktail sauce 15

## PIZZA

- Pizza with plum tomato sauce - shredded or fresh mozzarella - basil 16
- Pizza with shaved brussels sprouts - goat cheese - preserved lemon 17
- Pizza with Italian sausage - Vidalia onion - hot cherry peppers - mozzarella 17
- Pizza with gorgonzola - smoked prosciutto - pear - arugula - balsamic 18

Mediterraneo Signature Hummus Available for takeaway  
8oz — \$6

## ENTRÉE

- Cavatelli– sweet sausage - broccoli rabe and pesto - dried tomatoes, parmesan 21
- Braised veal ravioli - marsala - mushrooms - Calabrian chili - parmesan crisp 23
- Lemon tagliolini - Nantucket bay scallops - cauliflower - yellow tomato confit 28
- House made spinach tortelloni - gorgonzola - radicchio - roasted walnuts 23
- Spicy lobster spaghetti - roasted cherry tomatoes - baby arugula 30
- Roasted head on boneless bronzino– orzo - broccoli rabe - grilled lemon 30
- Hidden Fjord salmon - fall vegetable quinoa - porcini - white verjus 32
- Yellow fin tuna - baby bok choy - royal trumpet mushroom - citrus and tamari vinaigrette 32
- Icelandic cod - Vialone Nano rice - shellfish brodo - chorizo chips - saffron 29
- Egg white frittata - wild mushroom - cauliflower - goat cheese 15
- Roasted Amish chicken– crispy brussels sprouts - caramelized onion - natural jus 28
- Warm grilled seafood salad - preserved lemon - tomato - fresh mint 24
- Salmon burger - mashed avocado - spicy aioli - marinated beets - sesame brioche 16
- Grilled chicken wrap - sundried tomato - baby salads - tahini and lemon sauce 16
- Parmesan crusted filet of halibut - tomato-chive beurre blanc - truffled vegetables 36
- Breast of chicken “Milanese” tomato and baby arugula salad - fresh mozzarella - lemon 21
- 12 oz. Certified Angus Beef strip steak - cacao pepe fries - roasted garlic aioli 40
- Mixed - Caesar - Chopped Salads with chicken 23 / with shrimp 28 / with salmon 32

## SIDE

- Brussels sprouts - tahini - lemon 8
- Grilled pita triangles - zaatar - fresh herbs 5
- Escarole - white beans - duck sausage 10
- Cacio pepe French fries - truffle aioli 8
- Broccoli rabe with golden raisins and pignoli 8