



# MEDITERRANEO

## BRUNCH

- Scrambled egg - apple wood smoked bacon and cheese wrap, breakfast potatoes 16
- Wood oven roasted egg white frittata - wild mushroom - cherry tomato - goat cheese 15
- Flat Iron steak and scrambled eggs - white cheddar toast - breakfast potatoes 21
- Brioche French toast - apples - calvados - dried fruit 15
- Crab cake or smoked salmon - poached eggs - truffle cauliflower - citrus hollandaise 23
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 16
- Pizza with prosciutto ham - mozzarella - chopped tomato - sunny side egg 18
- Pizza with Brussels sprouts - sliced lemon - goat cheese - mozzarella - balsamic reduction 16
- Buttermilk waffles, mixed berries- Grand Marnier- whipped cream- N.Y. State maple syrup 16
- Cavatelli - sweet sausage - broccoli rabe pesto - cherry tomato - pignoli nuts 21
- Spinach and mushroom ravioli - gorgonzola cream - roasted walnuts 19
- Salmon and tuna burger – remoulade sauce – marinated beets 16
- Butternut squash and celery root ravioli - brown butter - sage - pepitas 19
- Chuck hamburger - cheddar - peppadew mayo - lettuce - pickled green tomato - onion 18
- Breast of chicken Milanese - cherry tomato - baby arugula - mozzarella 21
- Maine lobster roll - harissa - celery salad - citrus aioli - Cajun fries 25
- Grilled chicken wrap - sundried tomato - baby salads - tahini and lemon sauce 16
- Hearts of Romaine Caesar or Baby mixed greens, balsamic, shaved parmesan  
with chicken 19 with salmon 29 with shrimp 26 with scallop 32

Chef de Cuisine – Jose Draganac

Executive Chef – Albert DeAngelis

General Manager – Joseph Hamboussi

**Happy Hour | Monday– Saturday 4pm—7pm 1/2 Priced House Wine, Beer & Pizza**

**Wine appreciation every Tuesday night**

**50% off bottles under \$100 | 25% off bottles over \$100**

**Excluding holidays**

## Wine (7oz)

Montepulciano, Valle Martello, Italy	10
Pinot Noir, Hob Nob, France	11
Pinot Noir, A to Z, Oregon	14
Cabernet Sauvignon, The Seeker, Chile	10
Cabernet Sauvignon, Oberon, M. Mondavi, Napa	16
Malbec, Aruma, Lefite Rothschild, Argentina	10
Chianti, Badia di Morrone for Z Hospitality, Italy	12
Super Tuscan, Villa Antinori, Italy	16
Brunello di Montalcino, Caparzo, Italy	20
Chardonnay, Sea Ridge, California	10
Chardonnay, Sonoma Cutrer, California	16
Pinot Grigio, Principato, Italy	10
Sauvignon Blanc, Uppercut, California	10
Gavi di Gavi, Picollo, Italy	14
Rose, Terra de Saint Louis, Provence	12
Prosecco, Mionetto, Brut, Italy	12

## Brunch Cocktails

<b>Mimosa</b>	<b>Glass 12</b>	<b>Bottomless*</b>	<b>20</b>
<b>Bloody Mary</b>	<b>Glass 12</b>	<b>Bottomless*</b>	<b>20</b>
Sunday Special—Sparkling Wine, Orange Juice and a Stoli O Float			12
Berry Spritz—( low abv) Fresh Berries, Aperol, Simple, Lemon and Lime			12

\*available only with the purchase of an entrée and 2 hour limit

## Beer (12oz Bottles)

Pale Lager, Birra Moretti, Italy	6
Pale Lager, Peroni, Nastro Azzurro, Italy	7
Double IPA, Dirt Wolf, Victory, PA	8
Session IPA, Lil Heaven, Two Roads, CT	7
Saison, Workers Comp, Two Roads, CT	8
Light Lager, Yeungling Light, PA	6
Stout, Big Can, Guinness, Ireland	7
Hard Cider, Green Apple, McKenzie's, NY	7

## Craft Cocktails

The Don Johnson - Tito's vodka, grapefruit juice, fresh lime, torn mint	14
Pama & Pain – Champagne, Pomegranate Liqueur, Dried Cranberries	14
Baby Turkey – Wild Turkey, Averna Amaro, Lemon Oil & Local Honey	12
Greenwich Avenue Martini – St. Germain, Champagne, Grey Goose Le'Poir	14
Sangria de Cassa – House Wine, Spirits, Fresh Fruit (Red or White)	12