



MEDITERRANEO

BRUNCH

- Scrambled egg, grilled andouille sausage and cheese wrap, breakfast potatoes 16
- Lemon avocado toast with smoked salmon and sliced red onion 15
- Smoked salmon, roasted cauliflower, poached eggs, crostino, citrus hollandaise 21
- Wood oven roasted egg white frittata, wild mushroom, roasted cauliflower, and goat cheese 15
- Flat Iron steak and scrambled eggs, white cheddar toast, breakfast potatoes 21
- Brioche French toast, apples, calvados, and dried fruit 15
- Lump crab cake, poached eggs, black truffle asparagus, citrus hollandaise 23
- Pizza with prosciutto ham, mozzarella, chopped tomato, sunny side egg 18
- Buttermilk waffles, mixed berries, Grand Marnier, whipped cream, N.Y. State maple syrup 16
- Radiatore pasta, all beef Bolognese, herbed ricotta cheese 19
- Tagliatelle with cauliflower "Carbonara" smoked bacon, soft poached egg 19
- D & S blend chuck burger, grilled red onion, white cheddar, fries Parker House roll 18
- Breast of chicken Milanese, cherry tomato, baby arugula, mozzarella 21
- 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– Sunday 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

Consuming raw or undercooked meats, seafood, or poultry increases your risk of food born illness.

Wine (7oz)

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| 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 Morrona 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

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| Mimosa | Glass 12 | Bottomless* | 20 |
| Bloody Mary | Glass 12 | Bottomless* | 12 |
| Sunday Special—Sparkling Wine, Orange Juice and a Stoli O Float | | | 12 |
| Roselle Sangria—Dry, Crisp and Refreshing, Tito's. Hibiscus and Fresh Lemon | | | 12 |
| Berry Spritz—(low abv) Fresh Berries, Aperol, Simple, Lemon and Lime | | | 12 |
| Grapefruit Margarita—Traditional with a Grapefruit Flair | | | 12 |
| Lavender Palmer—Ice Tea, Lavender Lemonade and Ketel One Citron | | | 12 |
| Cranberry Cobbler—Pedro Ximénez, Plymouth Gin, Lime and Simple with a Spritz | | | 12 |

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

Beer (12oz Bottles)

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| Pale Lager, Birra Moretti, Italy | 6 |
| Pale Lager, Peroni, Nastro Azzurro, Italy | 6 |
| IPA, Green Flash, West Coast IPA, CA | 6 |
| Belgium Tripel, Victory, Golden Monkey, PA | 7 |
| Saison, Boulevard, Tank 7, MO | 8 |
| Light Lager, Coors Lite, CO | 5 |
| Stout, Big Can, Guinness, Ireland | 6 |
| Nitro Milk Stout, Left Hand Brewing Co., CO | 7 |

Craft Cocktails

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| The Don Johnson - Tito's vodka, grapefruit juice, fresh lime, torn mint | 12 |
| Flowers & Pain – Champagne, Orange Blossom, Dried Cranberries | 12 |
| Baby Turkey – Wild Turkey, Averna Amaro, Lemon Oil & Local Honey | 12 |
| Milestone Road Martini – St. Germain, Champagne, Grey Goose Le'Poir | 12 |
| Sangria de Madrid – Peach & Strawberry, Brandy, Sauv. Blanc, Fresh Fruit | 12 |
| Dream Machine – Litchfield Bourbon, Amaro de Montenegro, Ginger & Bitters | 12 |