



# 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 – Adam Cincotti

**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**

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

## **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**

Mimosa	Glass 12	Bottomless*	20
Bloody Mary	Glass 12	Bottomless*	20
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

\*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	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**

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