



MEDITERRANEO

BRUNCH

- Scrambled egg - apple wood smoked bacon and cheese wrap - breakfast potatoes 16
- Wood oven roasted egg white frittata - zucchini - mushroom - tomatoes - goat cheese 15
- Flat Iron steak and scrambled eggs - white cheddar toast - breakfast potatoes 21
- 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 gorgonzola - black mission figs - arugula - roasted walnuts - white truffle oil 17
- Buttermilk waffles - mixed berries - orange zest - whipped cream- N.Y. maple syrup 16
- Grilled vegetable and goat cheese ravioli - basil pesto - pignoli nuts 19
- Potato gnocchi - lamb merguez - maitake mushroom - plum tomato - ricotta salata 21
- Salmon and tuna burger – remoulade sauce – marinated beets 16
- American Wagyu Beef Ravioli - Marsala and mushroom demi -shallots - crispy parmesan 22
- Chuck hamburger - cheddar - peppadew mayo - pickled green tomatoes - onion 18
- Breast of chicken Milanese - cherry tomatoes - baby arugula - mozzarella 21
- Maine lobster roll - harissa - celery salad - crispy shallots - 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

**HALF DOZEN COPP'S ISLAND OYSTERS - COCKTAIL SAUCE - CHAMPAGNE VINEGAR
MIGNOTTE \$10**

Chef de Cuisine – Jose Draganac

Executive Chef – Albert DeAngelis

General Manager – Eduardo Maia

Happy Hour | Monday– Friday 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

Red Wine

Montepulciano, Valle Martello, Italy	10
Pinot Noir, Hob Nob, France	11
Pinot Noir, A to Z, Oregon, USA	14
Cabernet Sauvignon, The Seeker, Chile	10
Cabernet Sauvignon, Oberon, M. Mondavi, Napa, USA	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, Carpazo, Italy	18

White Wine

Chardonnay, Sea Ridge, California, USA	10
Chardonnay, Sonoma Cutrer, California, USA	16
Pinot Grigio, Principato, Italy	10
Sauvignon Blanc, Santa Rita Reserva, Chile	10
Sancerre (Sauvignon Blanc) Domaine Des Grandes Perrieres, Loire, France	16
Gavi di Gavi, Picollo, Italy	12
Rose, Domaine de San Peyre Rose, Cotes de Provence, France	12
Rose, Fleurs De Prairie, Cotes de Provence, France	16
Prosecco, Mionetto, Brut, Italy	12

Bloody Mary & Mimosa Bar

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

Double IPA, Dirt Wolf, Victory, PA	8
Session IPA, Little Heaven, Two Roads, CT	7
Hard Cider, Spiced Apple, McKenzie's, NY	7
Pale Lager, Peroni, Nastro Azzurro, Italy	7
Light Lager, Yeungling Light, PA	7
Pilsner Style Lager, Modelo Especial, Mexico	7
Pale Ale, Brooklyn Summer, Brooklyn Brewery, NY	7
White Ale, Summer Ale, Samuel Adams, MA	7
Stout, Big Can, Guinness, Dublin, Ireland	7
Alcohol - Free, Beck's Non - Alcoholic, Germany	6

Craft Cocktails

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