

## APPETIZER

- Duck and white bean soup - root vegetables - duck confit 12  
Cilantro chicken soup - basmati rice - vegetable - lime 10  
Potato gnocchi salad - red grapes - goat cheese - frisee - trevisano - red wine vinaigrette 14  
Steamed Manila clams - spicy green harissa - white wine - lemon - grilled bread 15  
Spanish octopus - 'nduja sausage - heirloom beans - marinated tomato - coriander seed 17  
Grilled kale sprouts and trevisano salad - gorgonzola - blood orange - crispy chickpeas - citrus vinaigrette 14  
Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12  
Little Gem lettuce - Caesar dressing - focaccia croutons - parmesan tuile 12  
Burrata cheese - yellow and red tomato confit - prosciutto - grilled crostino - lemon vin cotto 15  
Spicy lamb meatballs - Za'atar spice - ground almonds - herbed ricotta 14  
Brussels sprouts - marinated cranberry beans - shaved parmesan cheese 13  
Gold and red beets - whipped goat cheese - pickled onions - almonds - cabernet vinegar 12  
Yellow fin tuna crudo - avocado - cucumber - radish - ginger - lime juice - micro onions 17  
Crispy cauliflower - lemon - parsley - parmesan - roasted peanut romesco 12  
Fried calamari - spicy tomato sauce - Thai chili sauce - fresh lemon 15  
Prince Edward Island mussels - red curry cream - cilantro - fava beans 12  
Half dozen Copp's Island oysters - cocktail sauce - champagne vinegar mignonette 15  
Middle eastern sampler - tzatziki - roasted eggplant - muhammara - falafel - pita 16

## PIZZA

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15  
Pizza with mixed mushrooms and four cheese - mozzarella - fontina - parmesan - herb ricotta 18  
Pizza with gorgonzola dolce - cheese - smoked prosciutto - sliced pears - arugula 18  
Pizza with prosciutto ham - sliced tomatoes - fresh mozzarella - baby arugula 18  
Pizza with Italian sausage- tomato sauce - hot cherry peppers - sweet onions 16

Mediterraneo Signature Hummus Available for takeaway

8oz — \$6

## ENTRÉE

- Housemade spinach tortelloni - gorgonzola cream - radicchio - roasted walnuts 23  
American Wagyu beef ravioli - Marsala and mushroom demi - shallots - crispy parmesan 24  
Cavatelli - sweet sausage - broccoli rabe pesto - dried cherry tomato - pignoli nuts 22  
Lemon tagliolini - Nantucket Bay scallops - yellow tomato - cauliflower - parsley - breadcrumbs 29  
Crispy skinned bronzino - shaved Brussels sprouts - spaetzle - bacon - apple cider reduction 29  
Wild parmesan crusted halibut - tomato and chive beurre blanc - roasted cauliflower 36  
Yellow fin tuna- baby bok choy - king oyster mushrooms - spicy citrus soy vinaigrette 32  
Hidden Fjord salmon - red quinoa and lentils - porcini mushroom - white ver jus 30  
Rohan duck breast - escarole - heirloom white beans - duck sausage 32  
Icelandic cod - Vialone Nano rice - shellfish brodo - chorizo chips - saffron 29  
Colorado lamb "Shepherds Pie" - root vegetables - potato puree 25  
Berkshire pork chop - organic sweet potatoes - bacon - balsamic onions - green apple 29  
Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 21  
Chuck hamburger - cheddar - peppadew mayo - pickled green tomatoes - onions 18  
Roasted Amish chicken - roasted sweet potato and Brussels sprouts - natural jus 26  
C.A.B flat iron or 8 oz. Filet mignon - mushroom demi - roasted potato - broccoli rabe - parmesan 32/ 40  
Caesar, Mixed, or Kale Sprout with Chicken 20 Salmon 30 Shrimp 27

## SIDE

- Bok Choy with Spicy Citrus Vinaigrette 8 Sweet Potatoes-Balsamic Onions - Bacon 8  
Escarole with Heirloom Beans and Nduja Sausage 8  
French Fries and Truffle Aioli 8 Red Quinoa & French Lentils 8  
Roasted Potato and Broccoli Rabe Pesto 8

Executive Chef—Albert DeAngelis Chef de Cuisine—Jose Landaverde  
General Manager—John Gentile

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness