

APPETIZER

- Grilled pita with spicy eggplant dip or chickpea hummus \$6
- Fried calamari, sweet chili sauce, spicy tomato sauce \$15
- Hand cut French fries with truffle aioli or Cajun spiced with blue cheese sauce \$8
- Butternut squash and red lentil soup - crispy quinoa - Greek yogurt \$8
- P.E.I. mussels, white wine, lemon, herbs, Calabrian chili, grilled croutons \$14
- Eggplant meatballs, harissa aioli, chopped vegetable salad \$14
- Grilled shishito peppers, scallion salsa verde, smoked sea salt, fresh lime \$9

SALAD

- House chopped salad, vegetables, herbs, garbanzo, sumac and pomegranate dressing \$10
- Hearts of romaine, focaccia croutons, crispy shallots, preserved lemon, Caesar dressing \$10
- Baby arugula salad, marinated beets, goat cheese, almonds, truffle and sherry vinegar dressing \$12
- Any salad with chicken \$19 with salmon \$25

SANWICHES AND PIZZA

- Hamburger, BBQ onions, bacon, cheddar, chipotle aioli \$16
- Truffle burger, truffle pecorino, and aioli \$16
- Vegetable and garbanzo burgers, lettuce wraps, mixed vegetable raita \$15
- Falafel flatbread sandwich, spicy eggplant, lettuce, tomato, red onion, tahini dressing \$15
- Crispy shrimp taco, sriracha coleslaw, mango chutney \$19
- Maine lobster roll, lemon, toasted brioche, old bay fries \$28
- Pizza Margherita with shredded or fresh mozzarella and basil \$14
- Pizza with sausage, hot cherry pepper, onions, and mozzarella \$15
- Pizza with pepperoni, caramelized onions, mozzarella, oregano, spicy honey \$16

PASTA AND BOWLS

- Penne Pomodoro with basil or Penne Vodka with cured pork, onions, spicy tomato cream \$17
- Four cheese beggar's purse, mushrooms, roasted cauliflower, truffle cream \$21
- Spicy shrimp fettuccine, cherry tomato, baby arugula, shell fish butter \$23
- Mediterranean falafel bowl, ancient grains, tomato, olives, cucumbers, feta, hummus \$17
- Grilled salmon bowl, quinoa and rice, autumn vegetables, pumpkin seeds, whipped avocado \$22
- Crispy chicken bowl, jasmine rice, pickled vegetables, sriracha aioli, cilantro \$19

ENTRÉE

- Traditional eggplant parmesan \$18
- Grilled salmon, crispy cauliflower, lemon, parsley, parmesan, and romesco \$25
- 8 oz filet mignon, roasted potatoes, bacon, sriracha, sherry vinegar demi \$29
- Chicken Parmesan, Chicken Milanese, or Chicken Scapriello \$24
- Parmesan crusted halibut, sautéed spinach, tomato, chives white wine sauce \$34 (Fri & Sat Only)

DESSERT

- Italian donuts, apple, cinnamon sugar, and honey \$8
- Vanilla crem brullee, caramelized sugar, vanilla custard \$8
- Warm brownie sundae, bananas, vanilla gelato, whipped cream, walnuts, cherry \$8
- Tiramisu , rum soaked lady finger, espresso and mascarpone cream \$8
- Gelatissimo artisan gelato, vanilla, chocolate, pistachio, seasonal fruit \$8
- Lemon semolina cookies \$4

Executive Chef - Albert DeAngelis Chef de Cuisine - Edy Payes
General Manager - Scott Henion

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



Brunch Additions (Saturday and Sunday)

Buttermilk blueberry pancakes, N.Y. state maple syrup

14

Corned beef hash, poached eggs, biscuits, hollandaise

17

Crab cakes, poached eggs with spinach, English muffin, lemon hollandaise

18

Omelet with spinach, sausage, caramelized onion, cheddar cheese

15

Avocado toast with fried or poached eggs, pickled vegetables

17

Scrambled egg, bacon and cheese wrap

15

The Don Johnson

Tito's vodka, grapefruit juice, fresh lime,
and torn mint

Flowers & Pain

Champagne, Pavan, Crasins

Baby Turkey

Wild Turkey, Averna Amaro, Lemon Oil,
& Local Honey

Milestone Martini

St-Germain, Champagne,
Grey Goose La Poire

Sangria de Madrid

Peach & Strawberry, Brandy,
Sauvignon Blanc, Fresh Fruit

Blood Orange Margarita.

Espolon Blanco, Triple Sec
Blood Orange Shrub, Lime

Paper Plane

Four Roses Bourbon, Aperol,
Amaro, Lemon

Lavender Spa

Asylum Gin, Lavender, Lemon, Bubbly

WINE

Chardonnay, Silver Gate, California, USA	10/36
Chardonnay, Sonoma Cutrer, California, USA	16/52
Pinot Grigio, Vigneti del Sole, Italy	10/36
Sauvignon Blanc, Justin, Central Coast, California, USA	10/36
Sancerre, Domaine Rene Malleron, France	16/50
Gavi di Gavi, Picollo, Italy	12/44
Rose, Petula, Luberon, Provence, France	12/44
Prosecco, Isotta Manzoni, Italy	12/44
Pinot Noir, Hob Nob, France	11/36
Pinot Noir, Iris, Willamette Valley, USA	14/52
Cabernet Sauvignon, The Seeker, Chile	10/36
Cabernet Sauvignon, Oberon, M. Mondavi, Napa	16/50
Malbec, Aruma, Lefite Rothschild, Argentina	10/36
Super Tuscan, Villa Antinori, Italy	16/52
Montepulciano, Valle Martello, Italy	10/36

BEER \$7

	ABV%
Stout, Guinness, Ireland	4.2
Pale Ale, Whale's Tale Cisco Brewers, MA	5.6
Double IPA, Road 2 Ruin, Two Roads, CT	8
Pale Lager, Peroni, Nastro Azzurro, Italy	4.7
Light Lager, Coors Light, Golden, CO	4.2
Belgian Style Tripel, Golden Monkey, PA	9.5
Seasonal, Samuel Adams, MA	5.3
IPA, Dog Fish Head, DE	6



M E D I T E R R A N E O

Wine Appreciation Every Tuesday Night
50% off bottles under \$100