

APPETIZERS

- Spicy crawfish and vegetable chowder - andouille sausage 10
- Tomato gazpacho - scallops and aji amarillo ceviche 10
- Mixed organic baby lettuce - balsamic lemon vinaigrette - shaved Grana Padano 12
- Hearts of romaine - Caesar dressing - focaccia croutons - parmesan tuile 12
- Baby arugula and avocado salad - radish - cherry tomato - Vidalia onion - white balsamic 14
- Maple Brook Farms Burratta - basil puree - marinated tomato - rustic bread crouton 15
- Yellow fin tuna crudo - avocado - sliced radish - ginger - lime juice - micro onions 17
- Olive oil roasted cauliflower steak - peanut romesco sauce - shaved parmesan 12
- Goat cheese "Blintz"- marinated beets - roasted walnuts - baby arugula - Saba 12
- Mediterraneo Fresh Lobster Roll - fresh Maine lobster salad - harissa lemon zest aioli 17
- Prince Edward Island mussels - spicy red curry cream - fava beans - cilantro 12
- Flash fried calamari - spicy tomato sauce - lemon herb aioli 14
- Middle eastern sampler – hummus – baba ganoush – tabbouleh – falafel – pita 15
- Half dozen Copps Island oysters - cocktail sauce - champagne vinegar mignonette 15

P I Z Z A

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15
- Pizza with smoked eggplant puree - ricotta - zucchini - tomato bruschetta 16
- Pizza with sliced tomatoes - fresh mozzarella - prosciutto ham - baby arugula 18
- Pizza with tomato sauce - Italian sausage - hot cherry peppers - sweet onions 16

Please Join us Sunday's for Brunch and Live Jazz!!

Tuesday Wine Appreciation Night

25% to 50% Off List Wines

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

ENTRÉE

- Prosciutto and pea ravioli - peppercorn - lemon olive oil - ricotta salata 19
- Lobster and morel mushroom ravioli - lobster butter - leeks and chervil 25
- Shrimp and heirloom tomato capellini - broccoli - roasted garlic sauce - bread crumbs 24
- Radiatore pasta - all beef and vegetable Bolognese - ricotta cheese 19
- Salmon and tuna burger – remoulade sauce – marinated beets 16
- Chicken wrap sandwich – grilled onion – sundried tomato spread – tahini lemon sauce 16
- Debragga blend beef burger - sesame brioche - cheddar - bacon - sweet onion - fries 18
- Hidden Fjord salmon - grilled asparagus - Chioggia beets - ramp gremolata 29
- Jumbo sea scallops - gnocchi - fire roasted corn - yellow corn puree - grilled zucchini - Saba 32
- Wild striped sea bass - roasted green tomatoes - smoked chorizo - jasmine rice 28
- Grilled swordfish - summer vegetable succotash - piquillo pepper sauce - broccoli puree 30
- Mediterraneo grilled seafood salad - fresh mint - tomato - preserved lemon vinaigrette 21
- Breast of Chicken Milanese - tomato and arugula salad - fresh mozzarella 18
- Certified Angus Beef flat iron steak - mushroom demi - artichoke and potatoes 30
- Caesar, Mixed, or Baby Arugula salads with chicken 19 salmon 29 scallop 32 shrimp 26

EXPRESS LUNCH

Two Course \$18

Three Course \$21

Appetizer: Crawfish Chowder, Goat cheese Blintz, Tomato Gazpacho
Organic Baby Salad, Heart of Romaine Caesar, PEI Mussels with Red Curry,

Entrees : Pea and Prosciutto Ravioli, Radiatore Bolognese, Egg White Frittata,
Grilled or Pan Fried Chicken Milanese, Salmon and Tuna Burger, Chicken Wrap,
Pizza with Sausage, Hot Cherry Peppers, Sweet Onions

Dessert : Tiramisu Mediterraneo, Bread Budino, Crème Brulee, Warm Chocolate Cake