

**APPETIZER**

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

**P I Z Z A**

- Pizza with tomato sauce - shredded mozzarella or fresh mozzarella- basil 15
- Pizza with gorgonzola dolce - cheese - smoked prosciutto - sliced pears - arugula 18
- Pizza with mixed mushrooms and four cheese - mozzarella - fontina - parmesan - herb ricotta 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**

- House made 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
- 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
- Icelandic cod - Vialone Nano rice - shellfish brodo - chorizo chips - saffron 30
- Roasted Amish chicken - roasted sweet potato and Brussels sprouts - natural jus 26
- Rohan duck breast - escarole - heirloom white beans - duck sausage 32
- Salmon and tuna burger - remoulade sauce - marinated beets - sliced avocado 16
- Chicken wrap sandwich - grilled onions - sundried tomatoes spread - tahini lemon sauce 16
- Breast of chicken Milanese - cherry tomatoes - baby arugula - fresh mozzarella 21
- Chuck hamburger - cheddar - peppadew mayo - lettuce - pickled green tomato- onions 18
- C.A.B flat iron steak- mushroom demi - roasted potato - broccoli rabe - parmesan 32
- Caesar, Mixed, or Kale Spout salads with Chicken 20 Salmon 30 Shrimp 27

**S I D E**

- 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