

APPETIZER

- Spring onion and fresh pea soup - crème fraiche - peekytoe crab 16
- Organic roasted rainbow carrots - sumac yogurt - sunflower seed crunch 18
- Shaved cauliflower and trevisano salad - apricots - pistachios - Aleppo pepper 17
- Baby arugula - spiralized beets - Vidalia onion - avocado - white balsamic vinegar 18
- Spicy eggplant dip - Calabrian chili - fresh mint - grilled flatbread 15
- Grilled squid - shaved fennel - radish - cherry tomatoes - lemon - olive oil 19
- Steamed P.E.I. mussels - white wine - fava beans - cilantro - red curry cream 19
- Yellow fin tuna crudo - diced avocado and cucumber - radish - ginger - tamari 23
- Grilled Spanish octopus - smoked chorizo sofrito - diced potatoes - lemon 21
- Seasoned lamb with hummus - "Kawarma" - toasted pine nuts - herbs 18
- Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 17
- Organic romaine - Caesar dressing - crispy shallots - focaccia croutons 16
- Mixed baby lettuces - balsamic and lemon vinaigrette - shaved Grana Padano 16
- Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate 17
- East coast oysters 3 each (minimum 6)

PIZZA / PASTA

- Margherita - tomato sauce - shredded or fresh mozzarella - basil 21
- Roasted mixed mushrooms - fresh thyme - goat cheese mousse - lemon zest 24
- Italian sausage - tomato sauce - mozzarella - red onions - cherry peppers 23
- Melted leeks - organic spinach - roasted garlic - feta - baby watercress 24
- Fresh spaghetti - plum tomato sauce - mushrooms - veal meatballs - ricotta cheese 27
- Pennette - morel mushroom cream - baby peas - pecorino Toscano, ramps 30
- Squid ink fettuccine - lobster - asparagus - charred lemon - lobster tomato butter 39

ENTRÉE

- Spicy salmon or shrimp bowl - lentils - jasmine rice - root vegetables - avocado 28/32
- Grilled bronzino filet - green and yellow chickpea curry - fennel agrodolce 36
- Yellowfin tuna - shiitake and ginger vinaigrette - crab and vegetable spring roll 38
- Hidden fjord salmon - grilled asparagus - marinated beets - wild leek gremolata 37
- Parmesan crusted halibut - tomato - chive beurre blanc - organic sautéed spinach 40
- Pan roasted wild black sea bass - truffled baby peas and melted leeks 36
- Braised rabbit leg and prosciutto wrapped loin - porcini mushroom - heirloom beans 34
- Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 29
- Wood oven roasted Amish chicken - mashed potatoes - natural juice 30
- Grilled marinated lamb kabob and kofte - spiced basmati rice - tzatziki 34
- American wagyu beef burger - grilled sweet onion - gorgonzola - French Fries 26
- C.A.B. 14 oz. NY strip steak - roasted cauliflower - mushroom - sherry vinegar 45
- Organic Romaine Caesar / Chopped / Baby Mixed Lettuces / Baby Arugula /Cauliflower
Chicken 29 Shrimp 34 Salmon 38 Bronzino 36

SIDES

- Lentils with rice and vegetables 12 Yellow and green chickpea curry 12
- Basmati rice with spicy eggplant 12 Grilled asparagus, ramp gremolata 14
- Roasted cauliflower with chili crisp and lemon 14 Truffled peas and leeks 14

Chefs – Albert DeAngelis - Daniel Rivera - Matthew McNerney
General Manager – Fisnik Kadrija

Mediterraneo Signature Hummus Available for takeaway 8oz./16 oz. 10/18