

dinner



MEDITERRA
restaurant and bar

by the glass

sparklers

Prosecco	<i>Zardetto, Veneto, NV</i>	10
Cava	<i>Castellroig, Penedés, NV</i>	10
Champagne	<i>Heidsieck & Co., Brut, NV</i>	14

whites

Chardonnay	<i>Tres Palacios '09, Maipo</i>	8
Pinot Grigio	<i>Zenato '08, Veneto</i>	8
Verdejo	<i>Sol E Cic O '08, Almansa</i>	9
Vermentino	<i>Argiolas '08, Sardegna</i>	9
Moschofilero	<i>Boutari '08, Greece</i>	8
S. Blanc	<i>Crossroads '08, Marlborough</i>	9

reds

Chianti	<i>Cesani '08, Colli Senesi</i>	9
Cabernet	<i>Montes 'Limited' '07, Colchagua</i>	9
Merlot	<i>Chad '07, Napa Valley</i>	9
Rioja	<i>Sancho Londono "Cortijo" '07</i>	8
Syrah	<i>La Friande '08, Côtes du Rhône</i>	8
Malbec	<i>Kaiken '08, Mendoza</i>	9
Pinot Noir	<i>Mana NZ '08, Marlborough</i>	10

today's additions

we create our
menu additions
daily

please notify us of any food allergies or aversions....
an 18% gratuity will be added to parties of 6 or more

starters

- Mezze Sampler 9
kalamata almond, red pepper & black bean hummus
- Wild Organic Arugula Salad 12
hearts of palm, potato, *kalamata* olives, red onions
tzatziki crostini & lemoncello
- Romaine a la Caesar 9
olive oil croutons & *Grana*
- Local Red Leaf Lettuce 10
asparagus, watermelon radish & grilled spring onion
champagne vinaigrette
- Yellowfin Tuna Ceviche 13
jalapeños, red onions, cilantro & lime
- P.E.I. Mussels 12
chorizo, cannellini beans & tomato-paprika refrito
- Baby Octopus 13
red bliss potatoes, olives & paprika
- Fried Calamari 12
harissa pomodoro & lemon aioli
- Clams Salsa Verde 13
olive oil, garlic, white wine, parsley

- Bruschetta 9 each
- spicy sausage, robiola & arugula
 - mushroom, ricotta cheese & tartufo oil
 - tapenade, roasted peppers & eggplant

pastas

- Orecchiette Classica 19
house made sweet sausage, broccoli rabe
parmesan broth & *kalamata* olive bread crumbs
- Yellow Fin Tuna Linguine 19
capers, *niçoise* olives, kale & roasted tomato purée
- Penne al Telefono 16
eggplant, plum tomatoes & fresh mozzarella

entrees

- Piquillo* Peppers 18
cauliflower, potato & vegetable ragout
- Salt Baked North Atlantic Salmon 26
"Catalan" style spinach, celery root, tomatoes & wheat berries
- Atlantic Fluke 27
white bean & roasted garlic puree
baby carrots, arugula, bell pepper & *kalamata* olivade
- Moroccan* Scallops 29
chick pea polenta, swiss chard olive oil & spiced carrots
- Pan Roasted Branzino 29
bell peppers, zucchini, eggplant, fennel
potato, anise, garlic, lemon juice & olive oil
- Paella Clasica* for two 24 per person
calasparra rice, saffron, chorizo,
chicken, clams, mussels, shrimp & calamari
- Griggstown Farms Chicken 25
asparagus, roasted lemons & papas bravas
- Grass-fed 12 oz. NY Strip Steak 29
Serrano ham, mushrooms,
red bliss potatoes, ceci beans & greens