

lunch



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

Prix Fixe of 3 courses available for 19

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

starters

Mezze Sampler 8

Kalamata almond, red pepper & black bean hummus

Wild Organic Arugula Salad 12
fennel, potato, kalamata olives, red onions
lemoncello & tzatziki

Romaine a la Caesar 9
olive oil croutons & *Grana*

Local Red Leaf Lettuce 10
asparagus, watermelon radish & grilled spring onion
champagne vinaigrette

Avocado & Spinach Salad 11
frisee, tomatoes, cracked
wheat, lentils & *Dijon* mustard vinaigrette

make any salad a meal with grilled chicken or shrimp 6

P.E.I. Mussels 12
chorizo, cannellini beans & tomato-paprika refrito

Fried Calamari 12
harissa-pomodoro & lemon aioli

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

sandwiches & flatbreads

Fluke on Focaccia 14
spicy tomato remoulade, red onion, pickles & mixed greens

"Terroir" Burger on Brioche 15
organic, grass-fed beef sirloin, lettuce
pomme frites & Manchego cheese

Vegetarian Flatbread 13
grilled seasonal vegetables, basil
pesto, fresh mozzarella & pomme frites

Grilled Chicken Flatbread 14
caramelized onions, bacon, gruyere & mixed greens

pasta & grill

Orecchiette Classica 17
house made sweet sausage
broccoli rabe, parmigiano broth, black olive
bread crumbs

Linguine 16
yellowfin tuna ragout, nicoise olives, capers & Tuscan kale

Penne al Telefono 14
eggplant, plum tomatoes & fresh mozzarella

Salmon *a la Plancha* 18
celery root, "Catalan style"
spinach, tomatoes & hazelnuts

Grass-fed NY Strip Steak 8 oz. 20
Serrano ham, mushrooms
fingerling potatoes, ceci beans & greens