

### Taverna Cocktails ...

Rossini	<i>Fragolino (Wild Strawberry Liqueur) &amp; Prosecco</i>	10.
Negroni	<i>Gin, Sweet Vermouth &amp; Campari</i>	10.
Puccini	<i>Mandarin Orange Juice &amp; Prosecco</i>	10.
Pompier	<i>Crème de Cassis, M&amp;R Dry Vermouth &amp; Club Soda</i>	9.
Bellini	<i>Prosecco &amp; Peach Puree</i>	10.
Sangria	<i>Red or White</i>	8.

### By The Glass ...

#### Sparklers

Prosecco	<i>Zardetto, Italy</i>	10.
Cava	<i>Castell Roig "Eno Terra", Penedos, NV</i>	10.
Champagne	<i>Heidsieck &amp; Co., Brut, NV</i>	14.

#### Whites

Chardonnay	<i>Castillo de Monjardin, El Cerezo</i>	9.
Pinot Grigio	<i>Zenato, Veneto</i>	8.
Verdejo	<i>Ermita de Nieve, Rueda</i>	9.
Vermentino	<i>Casamatta, Tuscany</i>	9.
Moschofilero	<i>Boutari, Greece</i>	8.
Sauvignon Blanc	<i>Crossroads, Marlborough</i>	9.

#### Roses

Nerello Mascalese	<i>Regaleali "Le Rose", Sicilia</i>	8.
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#### Reds

Chianti	<i>Rocca di Castagnoli</i>	8.
Cabernet	<i>Montes 'Limited Selection', Colchagua</i>	8.
Rioja	<i>Sancho Londono, 'Cortijo', Rioja</i>	7.5
Syrah	<i>La Bastide, VdB, D' Hauterive</i>	7.5
Malbec	<i>Kaiken, Mendoza</i>	8.
Merlot	<i>Tres Palacios, Maipo</i>	8.
Pinot Noir	<i>Mana, NZ, Marlborough</i>	10.

### Local Farms ...

Blew Family Farm	Griggstown Farm
Bob's Buzzy Bees	Muth Family Farm
Branch Creek	Simply Grazin'
Cherry Grove	Terhune Orchards
Davidson Mushrooms	Valley Shepard
Gravity Hill Farm	

Please notify your server if you have any food allergies.

For your convenience, an 18% gratuity will be added to parties of 6 or more.

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**MEDITERRA**  
 restaurant and taverna

## Summer Lunch

### To Start

<b>Soup of the Day</b>	House-made daily	7.
<b>Mezze Sampler</b>	Baba Ghanoush, roasted pepper, black bean hummus, pita & crostini	8.
<b>Chicken Freeka</b>	Sauteed with Israeli green "cracked wheat", garlic & cilantro	10.
<b>Charcuterie</b>	Artisanal salumi, cured meat & pate, mustard, olives & cornishons	12.
<b>Artisanal Cheese</b>	Cave aged, hand-made, local & imported, quince & candied nuts	12.
<b>Baby Octopus</b>	Fingerling potatoes, Nicoise olives, capers, paprika, parsley & olive oil	12.
<b>Fried Calamari</b>	Sea salt & black pepper, harissa pomodoro & preserved lemon aioli	12.

### House-Made Bruschetta

<b>Garbanzo Bean &amp; Tuscan Salumi</b>	8.	<b>Mushroom, fontina cheese &amp; Tartuffo</b>	10.
<b>Olive Tapenade &amp; Melted Brie</b>	8.	<b>Cherry tomatoes, Sheep's milk ricotta cheese, basil &amp; garlic</b>	10.

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### Salads

<b>Fennel &amp; Arugula</b>	Fingerling potatoes, red onions, Kalamata olives, lemon & Tzatziki	7.
<b>Caesar</b>	Romaine Lettuce, olive oil fried croutons & shaved Parmesan	8.
<b>Local Lettuces</b>	Young radishes, red onions & sherry vinaigrette	7.
<b>Baby Iceberg</b>	Baby iceberg, whole grain wheat, cucumbers, roasted corn, cherry tomatoes, Cherry Grove Farms Toma, jalapeno & champagne vinaigrette	11.
<b>Insalata Caprese</b>	Fresh local tomatoes, buffalo mozzarella, hand torn basil & balsamic vinaigrette	12.
<b>Make it a meal...</b>	Add Grilled Raised Right chicken breast or sautéed shrimp	6.

### Sandwiches & Naan Flatbreads

<b>Chatham</b>		
<b>Cod Persille</b>	Roast tomato remoulade, red onion, pickles & toasted focaccia	14.
<b>"Terroir" Burger</b>	Grass-fed Beef Sirloin, romain, tomato & pomme frites	15.
<b>Vegetarian Flatbread</b>	Grilled Spring vegetables, basil pesto & fresh mozzarella	13.
<b>Chicken Flatbread</b>	Caramelized onions, tomato, bacon & Gruyere cheese	14.
<b>Lamb Flatbread</b>	Braised Lamb, white beans, tomatoes, spring onions & arugula	14.

### Pastas & Grains

<b>Penne a la Telefono</b>	Fried eggplant, plum tomatoes, garlic, fresh mozzarella & basil	15.
<b>Spaghetti</b>	Calamari, tuna confit, mussels, roasted garlic, preserved lemons, roasted tomatoes, baby arugula & niçoise olives	19.
<b>Chicken Breast</b>	Papas Bravas, cipolini onions, lemon, black pepper & olive oil	18.
<b>Atlantic Salmon</b>	Celery root, garlic, spinach Catalan style, tomato & pistachios	19.
<b>Beef Strip Steak</b>	Pomme frites, gorgonzola cheese, mushrooms & onions	20.