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**MEDITERRA RE-OPENS ITS DOORS WITH NEW LOOK,
SIGNATURE MENU ITEMS, AND MORE FLEXIBLE TAVERNA MENU OPTIONS**
Celebration for the community amidst Hulfish North construction

PRINCETON, NJ (April 13, 2009) - The locally owned and operated eatery, Mediterra Restaurant and Taverna (29 Hulfish Street, Princeton), has re-opened its doors after undergoing a significant renovation project. To reintroduce Mediterra to the neighborhood, Mediterra is inviting the community to attend a Grand Re-opening Celebration on April 18th from 12-3 p.m. to experience the newly renovated interior and expanded menu. The event will feature tours, live music, presentations on food and art, and more.

With a percentage of proceeds going to the Arts Council of Princeton, a \$10 admission fee for the event entitles attendees to sample several dishes from the new "taverna-style" menu and receive a commemorative Mediterra t-shirt and gift bag (for the first 200 attendees) filled with items from Palmer Square's retailers.

Guests will be among the first to explore Mediterra's upgraded facilities, including a completely up-to-date kitchen setting new standards for a Green Restaurant Association certification, a new bar area, newly designed dining rooms and remodeled bathrooms. This revamped and more flexible interior will offer more private and semi-private space for parties and events, as well as emphasize the restaurant's modern atmosphere.

"The bar area has been completely remodeled and repainted to give the restaurant a more rustic and intimate feel," explained Mediterra co-owner Carlo Momo. "The idea was to evoke the Mediterranean 'taverna' concept to give Mediterra the same feel as restaurants found in countries stretching from Portugal to the Middle East."

In addition to Mediterra's enhanced physical space, the menu offers a refreshing selection of fine cuisine, complementing a variety of tastes and budgets. The spring menu includes new signature tapas and other starter dishes—such as bruschettas and flat breads—for a lighter meal option. All dishes, such as the *Penne alla Telefono* and the *Lamb Shank Moroccan Style*, are inspired by the classic Mediterranean combination of pastas, artisanal breads (from Terra Momo's Witherspoon Bread Company), ample fruits and vegetables, and a variety of meats and cheeses.

In keeping with Mediterra's longstanding emphasis on sourcing locally, specialties from local farms continue to be infused into the dishes enhancing their flavor. Mediterra's signature paella – a staple dish at the restaurant since its opening in 1996 – is also being reintroduced with house made chorizo sausage from naturally grown New Jersey hogs. Additionally, the award-winning wine list has been preserved with an expanded selection of wines by the glass to pair with any dish from the enhanced menu.

"We are very excited that in the midst of a challenging economic climate we can relaunch Mediterra with more options to accommodate all types of restaurant-goers," added co-owner Raoul Momo. "Our new Taverna menu in particular will appeal to local

and visiting guests who are conscious about spending but want delicious, local fare."

In addition to restaurant tours, the April 18th event will also include:

Wine tasting

Bristol Coffee

Kitchen tours and Chef Bollo's Paella

Live Jazz music

Mediterra Restaurant & Bar is part of the Terra Momo Restaurant Group. Headquartered in Kingston, NJ, TMRG owns/operates properties in Princeton (Mediterra, Teresa Caffè and Witherspoon Bread Company) and Kingston (Eno Terra). For more information about Mediterra and the Terra Momo Restaurant Group, visit [HYPERLINK "http://www.terramomo.com"](http://www.terramomo.com)

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