

APPETIZER

- Grilled baby bok choy and king oyster mushroom - citrus and chili glaze - pickled shallots 17
 Cream of asparagus soup - scallop dumplings - lemon 15
 Wood oven roasted oysters - spicy nduja - parmesan bread crumbs 21
 Crispy crab stuffed artichoke bottoms - lemon and tarragon aioli 19
 Spicy eggplant dip - Calabrian chili - fresh mint - grilled flatbread 15
 Steamed P.E.I. mussels - fava beans - cilantro - red curry cream 17
 Grilled squid - shaved fennel - radish - cherry tomatoes - lemon - olive oil 17
 Yellow fin tuna crudo - diced avocado and cucumber - radish - ginger - tamari 21
 Grilled Spanish octopus - smoked chorizo sofrito - diced potatoes - lemon 21
 Lioni burrata - black truffle puree - baby peas - spring onions - San Daniele prosciutto 19
 Goat cheese "blintz" - roasted marinated beets - walnuts - Saba - baby arugula 16
 Organic romaine - Caesar dressing - crispy shallots - focaccia croutons 15
 Mixed baby lettuce - balsamic and lemon vinaigrette - shaved Grana Padano 15
 Chopped lettuce and vegetable salad - feta cheese - herbs - sumac and pomegranate 16
 East coast oysters 3 each (minimum 6)

PIZZA / PASTA

- Pizza with tomato sauce - shredded or fresh mozzarella - basil 20
 Pizza "Spanakopita" melted leeks and garlic spinach - feta - fresh herbs 23
 Pizza with tomato sauce - mozzarella - Italian sausage - Vidalia onions - cherry peppers 23
 Pizza with sliced tomatoes - fresh mozzarella - San Daniele prosciutto - baby arugula 25
 Spaghetti - plum tomato sauce - mushrooms - veal meatballs - herbed ricotta cheese 26
 Capellini with bay scallops - cherry tomatoes - asparagus - spring herbs 30
 Maltagliata - crumbled sweet sausage - baby peas - crushed tomato - pecorino 28
 Morel mushroom and asparagus ravioli - Val d' Aosta fontina - preserved lemon 32

Mediterraneo Signature Hummus Available for takeaway 8 oz. \$6

ENTRÉE

- Spicy salmon or shrimp bowl - lentils - jasmine rice - spring vegetables - whipped avocado 28
 Hidden Fjord salmon 37 or Ora King salmon 48 - Chioggia beets - asparagus - ramp gremolata
 Grilled bronzino - green chick peas - preserved lemon - Urfa chili vinaigrette 35
 Parmesan crusted halibut - tomato - chive beurre blanc - sautéed spinach 39
 Breast of chicken "Milanese" tomato and baby arugula salad - fresh mozzarella - lemon 28
 Wood oven roasted Amish chicken - mashed potatoes - natural juice 29
 Grilled marinated lamb kabob and kofte - spiced basmati rice - tzatziki 32
 Yellowfin tuna - spicy curry eggplant - mango chutney - crispy fennel 35
 American Wagyu beef burger - grilled Vidalia onion - gorgonzola - French Fries 25
 Jumbo white shrimp - heirloom white beans - beet greens - chili crisp - black olives 32
 12 oz. Allen Brothers NY Strip Steak - roasted cauliflower - mushroom - sherry vinegar 44
 Dry aged C.A.B. 28 oz. bone in ribeye - choice of sides 90
 Organic Romaine Caesar / Chopped / Baby Mixed Lettuce
 Chicken 28 Shrimp 32 Hidden Fjord Salmon 37 Ora King Salmon 48

SIDES

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| Lentils with rice and Spring vegetables 12 | Spicy garbanzo beans 10 |
| Basmati rice with spicy eggplant 10 | Grilled asparagus with ramp gremolata 14 |
| Heirloom white beans with beet greens 12 | Roasted Cauliflower 10 |

Chefs – Albert DeAngelis - Daniel Rivera - Matthew McNerney
 General Manager - Emin Brika

Thoroughly cooked meats, poultry, seafood, or eggs reduces the risk of food borne illness

WINE

Joseph Drouhin, Chardonnay, France	14/56	Iris, Pinot Noir, Willamette Valley, Oregon	16/64
Sonoma Cutrer, Chardonnay, California	16/64	Chateau du Taillan, Bordeaux, France	18/72
Vignetti Del Sole, Pinot Grigio, Italy	12/48	La Vendimia, Rioja, Spain	14/56
Piccollo Gavi, Gavi di Gavi, Italy	14/56	Oberon, Cabernet Sauvignon, Napa	18/72
Whispering Angel, Rose, Cotes de Prov.	16/64	Alta Vista, Malbec, Mendoza, Argentina	12/48
Domaine Rene Malleron, Sancerre, Fr.	16/65	Valle Martello, Montepulciano, Italy	12/48
Hopler, Gruner Veltliner, Austria	12/44	Villa Antinori, Super Tuscan, Italy	16/64
Isotta Manzoni, Prosecco, Italy	12/60	Brunello di Montalcino, ColdiSole, Tuscany	24/98
101 Rose Champagne, Louis Dumont, Brut, Fr.	70	630 Prima Terra, Montepulciano, Italy, 12	60
102 Champagne, Moutard Pere & Fils, Brut, Fr.	80	602 Castello di Monsanto, Chianti Classico, 17	80
210 Planeta, Chardonnay, Sicily, 19	90	606 Gaja Ca' Marcanda Promis, Blend, Toscana, 18	125
202 Teruzzi, Terre di Tufi, Toscana, It, 19	55	608 Antinori, Tignanello, Blend, Toscana, 18	275
208 Livio Felluga, Pinot Grigio, Friulli, It, 19	60	607 Sassicaia, Tenuta San Guido, Blend, Toscana, 16	500
209 Santa Margherita, Pinot Grigio, It, 20	70	601 Castello Banfi, Rosso di Montalcino, Tuscany, 19	75
204 Soave Classico, Inama, Veneto, 19	45	603 Caparzo, Brunello di Montalcino, Tuscany, 16	115
206 Tenuta Guado al Taso, Vermentino, It, 20	55	611 Banfi, Brunello di Montalcino, Tuscany, 16	160
201 Antinori, Campogrande, Orvieto, It, 19	35	629 Tenuta La Fortuna, Brunello di Montalcino, Tuscany, 16	175
211 La Scolca Black Label, Gavi de Gavi, 20	98	617 Bel Colle, Monvigliero, Barolo, It, 17	120
302 Sauvignon Blanc, Honig, Napa, 20	55	618 Produttori del Barbaresco, Piedmont, 17	115
303 Cakebread, Sauvignon Blanc, Napa, 20	68	622 Masi, Costasera, Amarone, Veneto, 15	175
307 Jordan, Chardonnay, Russian River, 18	90	706 Orin Swift, Palermo, Cabernet Sauvignon, CA, 18	95
308 Cakebread, Chardonnay, Napa, 20	98	707 Mount Veeder, Cabernet Sauvignon, Napa, 19	105
310 Far Niente, Chardonnay, Napa, 19	150	710 Cakebread, Cabernet Sauvignon, Napa, 18	175
309 Chateau Montalena, Chardonnay, CA, 18	135	712 Silver Oak, Cabernet, Alexander Valley, 17	200
405 Mar De Frades, Albarino, Rias Baixas, Sp. 20	60	704 Silverado, Merlot, Napa, 16	80
502 Ch. Sancerre, Loire, France, 19	80	719 Au Bon Climat, Pinot Noir, Santa Barbara, 17	75
503 Louis Jadot, Pouilly-Fuisse, Burgundy, 20	90	721 Ponzi, Pinot Noir, Laurelwood, Oregon, 17	80
504 Ladoucette Pouilly-Fume, Liore, Fr. 18	95	722 Belle Glos, Pinot Noir, Central Coast, 19	98
505 Domaine Huet, Vouvray, Loire, Fr. 17	98	713 Ramey, Claret, Meritage, Napa Valley, 17	98
510 Muscat, Les Parcelles, France, 18	60	715 The Prisoner, Meritage, Orin Swift, Napa, 19	155
		716 Opus One, Robert Mondavi, Blend, CA, 18	600
		720 Ridge, Geyserville, Zinfandel, Sonoma, CA, 19	95
		804 Louis Jadot, Gevrey-Chambertin, Burgundy, Fr. 18	150
		807 Chateau Meyney, Saint Estephe, Bordeaux, 18	95
		809 Chateau Talbot, Saint Julien, Bordeaux, 16	195
		805 Lafite Rothschild, Moulin de Duhart, Pauillac, 18	135
		901 Bodegas Muga Reserva, Rioja, Spain, 17	85
		905 Valle de Uco, Bramare, Malbec, Mendoza, 15	80

COCKTAILS \$16

DON JOHNSON	
Tito's, Grapefruit, Mint	
BLAME IT ON THE APEROL	
Tito's, Aperol, Pineapple, Jalapeno Fruitful, Fresh Lime	
SPICY GRAPEFRUIT MARGARITA	
Jalapeno Infused Tequila, Peach Liquor, Fresh Lime	
HOT MEZ	
Los Siete Misterios Mezcal, Peach Puree, Fresh Lemon	
KENTUCKY MULE	
Michter's Bourbon, Fresh Lime, Ginger Beer	
EAST SIDE	
Brooklyn Gin, Cucumber & Fresh Mint, Fresh Lime	
SPRING FEVER	
Empress, Pasion Fruit, Fresh Lemon Juice, Club Soda	
GOING COCONUTS	
Coconut Spiked Rum, Fresh Lime, Mint, Club Soda	
THE PERFECT PEAR	
Absolut Pear, Cointreau, Fresh Lime, White Cranberry	
SIESTA SANGRIA	
Rose, Casamigos Blanco, Pineapple, Strawberries	
BEER	
Light Lager, Shark Tracker, CT, 4.8% ABV	10
Premium Lager, Peroni, Italy 4.7% ABV	8
Lager, Hörde, Germany, (16oz) 6.1% ABV	14
IPA, Sea Hag, NE Brewing (12oz), 6.2% ABV	10
Industrial Arts, Wrench IPA, NY (16oz), 7.1% ABV	12
IPA Buddy Sprinkles Saves The Day, CT, (16oz) 6.2% ABV	14
Pilsner, The Hollow, Kent Falls, CT (16oz), 5.0% ABV	12
Wheat, Allagash White, ME (12oz), 5.2% ABV	8

IN GOOD SPIRITS

TEQUILA	
Casamigos Blanco/Repo/Anejo, Mex.	16-20
Clase Azul Reposado/Anejo, Mexico	52/100
Herradura Ultra Anejo, Mexico	22
Cincoro Blanco, Mexico	26
Cincoro Reposado, Mexico	30
Cincoro Anejo, Mexico	40
MEZCAL	
Casamigos, Mexico	22
Los Siete Misterios, Mexico	16
Dos Hombres Joven, Mexico	18
WHISKEY	
Litchfield Bourbon, Connecticut	18
Basil Hayden's Bourbon, Kentucky	20
Jefferson's Ocean Bourbon, Kentucky	28
Whistle Pig 10yr Rye, Vermont	28
Oban Little Bay, Highland, Scotland	24
GIN	
Nolet's Dry, Netherlands	14
Barr Hill Honey, Vermont	14
Brooklyn Small Batch, NY	14
Nikka Coffey, Japan	16
Monkey 47 Dry, Germany	18
RUM	
Pyrat XO, Guyana	12
Diplomatico, Venezuela	14
Ron Zacappa, Guatemala	16