



MEDITERRANEO

APPETIZERS

- Escarole and white bean soup, cured pork, Umbrian olive oil, parmesan cheese 9
- Strube Farms Kobe beef carpaccio, capers, sweet onion, arugula, parmesan reggiano 15
- Grilled calamari, shaved fennel, radish, tomato, lemon, olive oil 13
- Lump crabmeat salad, diced avocado, soy beans, ginger vinaigrette, smoked paprika 17
- Mixed organic baby salad, balsamic lemon vinaigrette, shaved parmesan 10
- Goat cheese fritter, marinated beets, fennel-arugula salad, hazelnuts, saba 13
- Yellow fin crudo, avocado, sliced radish, ginger-lime juice, micro spring onions 15
- Chilled seasonal oysters, champagne mignonette, cocktail sauce 14
- Spinach and frisee salad, smoked bacon, Vidalia onion, garlic croutons, feta cheese 11
- Hearts of romaine, Caesar dressing, focaccia croutons, parmesan tuile 10
- Prince Edward Island mussels, red curry cream, fava beans, cilantro 12

PIZZA / PASTA

- Pizza with tomato sauce, mozzarella, basil 14
- Pizza with green and white asparagus, mozzarella, parmesan, guanciale 15
- Pizza with sliced tomatoes, fresh mozzarella, prosciutto di Parma, baby arugula 16
- Pizza with white anchovies, salsa verde, dried tomato, Vidalia onion, parmesan 16
- Ricotta mezzaluna, morel mushroom sauce, asparagus tips, lemon crème fraiche 20
- Spaghetti alla chitarra, filetto di pomodoro, veal meatballs, fresh basil 18
- Whole wheat spaghetti, broccoli rabe, semi dried tomato, garlic, olive oil, pine nuts 19
- Lemon fettuccine, shrimp, bay scallops, cherry tomatoes, roasted green chili 23

ENTREES

- Lamb tenderloin, tzatziki, oven dried tomato, baby mustard greens, turmeric onion jam 21
- Chicken Scarpriello, sausage, rosemary hot cherry peppers, lemon juice 20
- Mediterraneo fish salad, shrimp, scallops, calamari, mussels, preserved lemon, mint 23
- Grilled sea scallops, French lentils, broccoli rabe, smoked bacon, saba, crispy leeks 27
- Soft poached farm egg, grilled asparagus, Serrano ham, truffle emulsion, crostino 16
- Grilled organic salmon, morel mushroom- spring vegetable fricassee, lemon gremolata 29
- Strube farms American Kobe beef hamburger, grilled onions, gorgonzola, French fries 21
- Pan roasted American red snapper, artichokes and new potatoes, taggiasca olives 28
- Grilled chicken in flatbread, sun dried tomato, baby salads, tahini lemon dressing 17
- Grilled sliced certified angus steak, mushrooms, sherry vinegar demi, French fries 26
- Breast of chicken "Milanese", tomato arugula salad, fresh mozzarella, lemon olive oil 18
- Egg white frittata, asparagus, mushrooms, gruyere cheese 16
- Entrée size salads 13: Baby spinach/ Caesar / Mixed with chicken 19 with shrimp 25 with scallop 25 with salmon 29

SIDES

- Sautéed spinach with garlic olive oil 6 Artichoke and potatoes 8 Broccoli rabe 8
- Marinated beets 5 Hand cut French fries 5

LUNCHEON SPECIAL 19

- Monday - Risotto with Scallops and Shrimp
- Tuesday – Parmesan Crusted Sole
- Wednesday – Yellow- Fin Tuna Salad
- Thursday – Grilled Lamb Kabob
- Friday – Crab cakes

Lelo Arslanagic, General Manager
Albert DeAngelis, Executive Chef
Daniel Rivera, Chef de Cuisine

Art work by Thurston Smith

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