

MEDITERRANEO

ANTIPASTI

ANTIPASTO DELLA CASA \$15
assorted cured meats, cheeses, olives, roasted
and marinated vegetables

POLPETTE \$13
veal and ricotta meatballs served in a
light tomato sauce with garlic crostini

**** CARCIOFO \$12**
classic stuffed artichoke

**** POLENTA \$13**
polenta crostini topped with a wild mushroom,
gorgonzola sauce drizzled with truffle oil

CALAMARETTI FRITTI \$13
calamari fried to a golden crisp

VONGOLE GRATINATE \$13
baked whole little neck clams with seasoned breadcrumbs

POLPO ALLA PLANCHA \$14
grilled imported octopus served over
cannellini beans with a smoked tomato purée

CARPACCIO \$14
thinly sliced filet mignon served raw topped
with arugola and shavings of parmigiano

INSALATE

**** CAESAR \$8**
romaine, parmigiano and croutons tossed in classic caesar dressing

**** TRICOLORE \$8**
radicchio, endive and arugola in a house dressing

**** BARBABIETOLA \$9**
roasted beets and arugola topped with
shaved parmigiano and a balsamic glaze

**** GIARDINO \$9**
mixed field greens tossed with apples, walnuts
crumbled gorgonzola and house dressing

ZUPPE

TORTELLINI IN BRODO \$8
cheese tortellini in chicken broth

**** LENTICCHIE \$8**
lentil and spinach soup

**** PASTA E FAGIOLI \$8**
pasta and cannellini bean soup

RAW BAR

OYSTERS (1/2 DOZEN) \$15
- ask your server for our choice of the day -

LITTLE NECK CLAMS (1/2 DOZEN) \$12

SHRIMP COCKTAIL (4 PCS.) \$13

COMBO PLATTER (SERVES 2) \$28
4 oyster, 4 clams, 4 shrimp cocktail

PIZZE

**** MARGHERITA \$15**
san marzano tomato, mozzarella and basil

BOSCAIOLA \$16
wild mushrooms, crumbled sweet sausage and mozzarella

ROMANA \$16
san marzano tomato, mozzarella, prosciutto and arugola

DI MARE \$17
chopped little neck clams, garlic, olive oil,
grated parmigiano and parsley

LE PASTE

**** PENNE VODKA \$13 / 17**
plum tomato sauce with a touch of cream

**** SPAGHETTI PUTTANESCA \$14 / 18**
olives and capers in a plum tomato sauce

SPAGHETTI CARBONARA \$14 / 18
bacon and onions in a white wine cream sauce

LINGUINE TOSCANA \$15 / 19
whole wheat linguine, chicken, sun dried tomato
and asparagus sautéed in garlic and olive oil

ORECCHIETTE BARESE \$15 / 19
broccoli di rabe, crumbled sweet sausage,
sautéed with garlic and olive oil

LINGUINE VONGOLE \$15 / 19
little neck clams tossed in garlic and olive oil or
prepared in a plum tomato sauce

RISOTTO DEL GIORNO \$16 / 22
ask your server for daily special

- *gluten free penne available for an additional \$ 3*

SECONDI

VITELLO CAPRICCIO \$25
choice of veal milanese or paillard topped with an arugola salad
tossed with olive oil and shaved parmigiano

SALMONE IN PADELLA \$24
pan roasted filet of salmon, accompanied with vegetable farro
served over a tomato basil purée

SOGLIOLA SICILIANA \$23
egg battered filet of sole, sautéed with white wine,
lemon, capers and artichoke hearts

COSTATA DI MAIALE \$24
grilled "center cut" pork chop with sweet vinegar peppers
in a balsamic reduction

BISTECCA \$30
grilled New York strip steak with polenta fries

CIOPPINO \$28
classic seafood stew with shrimp, clams, scallops,
sole and plum tomato over linguine

POLLO RUSTICO \$23
chicken breast sautéed in a white wine garlic sauce,
with rosemary, hot sausage and potatoes

CONTORNI

Broccoli di Rabe \$6 | Broccoli \$5
Spinach \$5 | Potatoes \$5 | Polenta Fries \$5

MEDITERRANEO

PRIX FIXE

3 COURSE MENU

\$25.00 per person - no substitutions
available all evening from sunday thru thursday
friday and saturday until 6:00 pm only
pre fixed cannot be combined with any other offer
as well as not available on holidays
* Smaller portions served

ANTIPASTI

(choice of)

BAKED CLAMS | MUSSELS | EGGPLANT ROLLATINI
MEATBALLS | CAESER | TRICOLORE
PASTA E FAGIOLI | LENTIL SOUP

SECONDI

(choice of)

PENNE VODKA | SPAGHETTI PUTTANESCA
RAVIOLI MARINARA
POLLO PARMIGIANA | POLLO FRANCESE
SOLE PICCATA | RISOTTO PRIMAVERA

DESSERT

(choice of)

RICOTTA CHEESE CAKE | TIRAMISU | BISCOTTI

WEEKLY SPECIALS

TUESDAY:

EGGPLANT POLPETTE (meatballs)
OVER SPAGHETTI CHITARRA \$18

WEDNESDAY: LOBSTER NIGHT \$27
1 1/2 LB. STEAMED LOBSTER SERVED WITH
FRIES AND VEGETABLE OF THE DAY

THURSDAY: 20% OFF WINE LIST

FRIDAY & SATURDAY:
TWO FOR ONE APPETIZERS,
WINE BY THE GLASS AND BEER
- bar area only from 8:00 pm to closing

SUNDAY: BRACIOLA OVER GNOCCHI \$25
“CLASSIC SUNDAY DINNER”

- to tables of six or more people an 18% gratuity will be added

*If you have any food allergies,
please speak to the owner, manager, chef or your server.*

VINO

BIANCHI

PROSECCO, Cantine Clara (Italy) \$10
PINOT GRIGIO, Stella (Italy) \$10
CHARDONNAY, Guenoc (California) \$10
SAUVIGNON BLANC, Terranoble (Chile) \$10
REISLING, J. Lohr (California) \$10
ROSÉ, F. Coppola (California) \$10
WHITE ZINFANDEL, Woodbridge (California) \$9
PREMIUM WHITE \$12
ask your server for our selection from the wine list

ROSSI

MONTEPULCIANO, Stella (Italy) \$10
CHIANTI, Poggio Stella (Italy) \$10
MERLOT, Red Rock (California) \$10
CABERNET SAUVIGNON \$10
Chateau Julien (California)
MALBEC, Primus (Argentina) \$10
PINOT NOIR, Murphy Goode (California) \$10
PREMIUM RED \$13
ask your server for our selection from the wine list
* Wines by the glass are a 6 oz. pour

BIRRE

MILLER LITE \$5.50 | MICHELOB ULTRA \$5.50
PERONI \$6.50 | MORETTI \$6.50
HEINEKEN \$6.50 | HEINEKEN LIGHT \$6.50 | PALM \$6.50
CAPTAIN LAWRENCE \$6.50 | BUCKLER (NON ALCOHOL) \$6

COCKTAILS

MEDITERRANEO SPRITZ \$10
aperol, prosecco, soda water, orange

SANGRIA \$10
available seasonally

LIMONATA \$10
citron vodka, limoncello, fresh lemon juice

IL BIANCO \$10
gin and martini bianco

NEGRONI \$10
gin, campari, sweet vermouth