

# 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

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