



MEDITERRA
restaurant and taverna

starters

Oysters on the Half Shell
six for 16 twelve for 28
Champagne mignonette & lemon

Crab & Tomato soup 11

Mezze Sampler 9
baba ganoush, red pepper & black bean hummus

Mozzarella di Bufala 15
roasted peppers, pickled pearl onion & broccoli rabe

Insalata Caesar 11
romaine, pita croutons & Bocarones

Wheatberry Salad 13
treviso, arugula, dried cranberries, candied walnuts
ricotta salata & chardonnay vinaigrette

Mixed Blue Moon Field Greens 11
Terhune Orchard apples, beets
Humboldt Fog goat cheese
& Sherry vinaigrette

Yellow Fin Tuna Ceviche 14
jalapeños, red onions, cilantro & lime

Mussels Provençal 13
shallots, tomato filetto, garlic
saffron broth, parsley, pernod & rouille

Baby Octopus 14
red bliss potatoes, olive oil & paprika

Oak Grove Mills Cornmeal Fried Calamari 13
harissa pomodoro & lemon aioli

Falafel 10
chick pea fritter & tzatziki sauce

Olsson's Artisanal Cheese Plate 12
hand-crafted local & imported cheeses

Salumi Plate 18
hand-crafted artisanal cured meats

Bruschetta 10 each
~ fava bean & spring carrots
~ prosciutto, spring onion marmelade, ricotta
~ cucumber, olives, tomato & Feta

Spring 2012

please notify us of any food allergies or aversions...
20% gratuity will be added to parties of six or more...

pastas

Garganelli & Shrimp 22
sugar snap peas, zucchini, spinach
tomatoes, roasted garlic & white wine

Lasagna 21
asparagus, leeks, goat cheese, peas
& béchamel sauce

Ricotta Gnocchi 21
haricots verts, fava beans, pesto cream
& cherry tomatoes

Orecchiette 20
house made pork sausage, spinach, garlic
roasted cherry tomatoes & Parmigiano broth

entree's

Spring Risotto 23
arborio rice, English peas, ramps
baby carrots & Swiss chard

Za'atar Spiced Tuna a la Plancha 30
artichoke, spinach, carrots & pepper barigoule

Pumpkin Seed Crusted Branzino a la Plancha 29
sunchoke purée, treviso, Tuscan kale
& fingerling potato confit

Salt Baked North Atlantic Salmon 28
English peas, asparagus, baby carrots
potatoes, pea tendrils & olive tapenade

Paella Clasica for two 24 per person
calasparra rice, saffron, chorizo sausage
chicken, clams, mussels, shrimp & calamari

Simply Grazin' Grilled Pork Chop 29
asparagus, spring onion, aged balsamic
& potato gratin

Grilled Moroccan Chicken 28
Griggstown Farm chicken, saffron couscous
green onion, bell peppers & Swiss chard

Grass Fed 12 oz. NY Strip Steak 31
Tuscan kale, horseradish whipped potatoes
caper ratatouille & caramelized onion

bread supplied by our bakery
Terra Momo Bread Company, located at
74 Witherspoon Street, Princeton NJ

...this menu is printed on re-cycled paper



we're trying to reduce our carbon footprint...
please ask about our Vivreau water, bottled on premises