



MEDITERRA
restaurant and taverna

starters

Lima Family Farm chicken vegetable soup 10

Mezze Sampler 9
artichoke Parmigiano, red pepper & black bean hummus

Asparagus & Arugula Salad 14
frisée, Montrachet, pearl onion
escabeche & horseradish vinaigrette

Chopped Romaine a la Caesar 9
olive oil croutons & *Grana*

Greek Salad 12
romaine, tomato, Kalamata olives, Feta
cucumber, red onion & red wine vinaigrette
(add avocado....3)

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

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

Clams Portuguese 14
little neck clams, Portuguese chorizo picante sausage
garlic, olive oil, chopped tomato, arugula & cilantro

Baby Octopus 14
red bliss potatoes, olive oil & paprika

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

Jumbo Lump Crab Cake 15
celery root, apple slaw & lemon caper aioli

Salumi Plate 18
hand-crafted artisanal cured meats

Bruschetta 10 each
~ local tomatoes & sheep's milk ricotta
~ prosciutto, Pecorino & broccoli rabe
~ eggplant caviar & arugula

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



July 2011

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

pastas

Tomato Tagliolini con Gamberi 25
shrimp, sun-dried tomatoes, corn & basil pesto

Fresh Sweet Pea Cannelloni 23
roasted garlic ricotta, baby carrots, cipollini onions
fresh peas & Jerusalem artichoke ragù

Ricotta Gnocchi 25
zucchini, tomato, olives, capers, spinach
roasted garlic, basil and Pecorino

Orecchiette 22
house made pork sausage, asparagus
roasted cherry tomatoes, edamame
Parmigiano broth & garlic bread crumbs

entrees

Spring Vegetable Risotto 23
arborio rice, squash, shallots, garlic, peas
asparagus, baby arugula, swiss chard & Parmigiano

Swordfish 30
artichoke barigoule, crispy black garbanzo beans
roasted peppers & baby carrots

Almond Crusted Merluza 26
picada crust, breadcrumbs, quinoa
tomatoes, peppers, mustard greens & olive oil

Salt Baked North Atlantic Salmon 27
"Catalan" style spinach, walnuts
potatoes, tomatoes & wheat berries

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

Pork Saltimbocca 29
Fontina, Prosciutto, potato fennel purée
grilled asparagus, sage & Balsamic vinegar

Greek Chicken 27
Griggstown Farm chicken, crispy potatoes & Feta
Swiss chard, cipollini, garlic, parsley
charred lemon & fresh oregano

Black Angus Skirt Steak 31
Oak Grove Mills fried polenta, haricots verts
cumin & red onion marmalade

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

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