



MEDITERRA
restaurant and taverna

by the glass

bubbles

Prosecco *Isotta Manzoni* 10
Rosé Cava *Naveran* 12

white

Garganega *Corte Gardoni* 9
Pinot Grigio *Scarbolo* 10
Xarello *Albet I Noya* 11
Chardonnay *Cloudfall* 12
Riesling *Red Newt Cellars* 12
Sancerre *Foussier Peres & Fils* 14

rosé

Cab. Franc *Tres Palacios* 9

red

Garnacha Bl. *La Tribu* 9
Super Tuscan *Altesino* 11
Malbec *Lancatay* 12
Pinot Noir *Battle Creek* 14
Rioja *Vivanco 'Reserva'* 14

zero proof 4

Limonada

house-made lemonade

house-made Strawberry soda

rhubarb, raw sugar syrup, lemon

to share

Daily Oysters 3 each
½ dozen 16 dozen 30

Marinated Olives * 5
picholine, kalamata & castelvetrano

Chick Pea & Garlic Hummus * 9
aleppo pepper & grilled pita

Yellow Fin Tuna Ceviche * 16
jalapeño, fennel, radish, chive & lime

Calamari Fritto * 13
cilantro, chili & lemon-caper aioli

Bacon Wrapped Medjool Dates 8
citrus yogurt

Lamb Meatballs 12
san marzano, herb & feta

Chef's Board 25

three artisan cured meats
three cheeses

olive, pickle, almond, jam

soup & salads

Spring Garlic Soup * 10
cured asparagus & *agrumato*

Baby Kale *Caesar* 10
parmigiano & crostini

NJ Green Salad * 12
farm greens, roasted beet, avocado, carrot
pepitas & citrus vinaigrette

Rare Yellowfin Tuna Nicoise * 19
spring greens, haricot vert, olive, tomato
potato, caper, hard boiled egg & mustard

add avocado 3 chicken or shrimp 6
salmon *a la plancha* 8

mains

The Med Burger * 16
grass-fed beef, slow roasted tomato, berkshire bacon
calkins creamery havarti & salsa verde

Chicken Sandwich 15
jamón serrano, manchego, field greens
tomato jam & pimentón aioli

Falafel Wrap 14
spring greens, pickled sesame cucumber & citrus yogurt

Housemade Ricotta Gnocchi 18
asparagus, oyster mushroom, grape tomato
roasted garlic & parmigiano

Lumache *Bolognese* 19
free range veal ragú, fennel soffritto
san marzano, pecorino fiore & fennel pollen

Grilled Chicken * 18
roasted broccoli, lemon, garbanzo
sunflower sprout & herb tahini

Mussels *Provençal* * 16
shallot, tomato, garlic, saffron broth
pernod, rouille & grilled bread

Scottish Salmon *a la Plancha* * 22
snow pea, bright lights swiss chard, carrot
smoked tomato coulis

Spring Lunch Menu 2017

Our bread is made daily at
Terra Momo Bread Company, located at
74 Witherspoon Street, Princeton NJ

* Menu items can be prepared **SUPPERS** friendly