



MEDITERRA
restaurant and taverna

STARTER

DAILY OYSTER 3 each
½ dozen 16 dozen 30

CRANBERRY BEAN SOUP 10
castle island bacon & escarole

NJ GREEN SALAD * 12
farm greens, beet, carrot, pomegranate
toasted red quinoa & *avocado green goddess*

LITTLE GEM SALAD 13
endive, apple, walnut, *castle island* bacon
blue d'ambert & dijon

HUMMUS * 9
chickpea, garlic, aleppo pepper & grilled pita

BRUSCHETTA 11
ricotta di bufala, kale pesto & roasted tomato

FREE RANGE VEAL MEATBALLS 12
san marzano & creamy polenta

SAFFRON *ARANCINI* 10
shrimp, calamari, mussel, pea & lemon aioli

YELLOWFIN TUNA CEVICHE * 16
jalapeño, fennel, radish, chive & lime

CALAMARI *FRITTO* 13
radish, cilantro, chili
lemon-caper aioli & pomodoro

SPANISH OCTOPUS 16
confit fingerling potato, castelvetro
paprika aioli & shishito purée

MUSSELS PROVENÇAL * 16
tomato, garlic, saffron broth
pernod & rouille

PASTA

Black LINGUINI & CLAMS 25
guanciale, calabrian chili, toasted garlic
roasted yellow pepper & white wine

House-Made RICOTTA GNOCCHI 22
roasted sunchoke, shallot, brussels sprout leaves
cauliflower bechamel & sicilian bread crumb

WHOLE WHEAT RIGATONI 24
house-made wild boar *calabrese* sausage ragú
fennel, pecorino, san marzano & mustard green

MAIN

Wester Ross SALMON * 28
preserved lemon harissa, tuscan kale
butternut squash & gremolata greek yogurt

DAYBOAT SCALLOPS *a la Plancha* * 32
maitake mushroom, spiced beluga lentil
pickled apple & celery root purée

VEGETARIAN BEET *CHILI* * 19
roasted *Moroccan* cauliflower, freekeh
pickled vegetable

Niman Ranch PORK TENDERLOIN * 28
castle valley grits, roasted carrot, brussels sprout
cipollini & marsala jus

Pan Roasted GREEK CHICKEN * 26
crisp russet potato, feta, oregano, chili
braised escarole & charred lemon jus

NY STRIP STEAK 36
roasted potato, gorgonzola fondue
savoy spinach & *Tunisian* chermoula

PAELLA CLÁSICA [**for two**] 54
calasparra rice, saffron, pea, chorizo pork sausage
chicken, clam, shrimp, mussel & calamari

🌿 please allow 30 minutes for paella preparation

Fall Dinner Menu 2017

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

* Menu items can be prepared **SUPERS** friendly