



MEDITERRA
restaurant and taverna

cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetroano
horseradish

Déjà Brew 12

rum, vanilla, cinnamon, cream
nonino amaro, nitro coffee

Tom Collins & The Revolution 13

bluecoat gin, juiced cucumber
grapefruit, luxardo, soda

zero proof

Limonada 4

house-made lemonade

house-made Watermelon soda 4

ginger, raw sugar, lemon

Nitro Cold Brew Coffee 5

café vittoria

to share

Daily Oysters *mignonette*

3 each ½ dozen 16 dozen 30

Med Spreads *pita & crudités* 12

chickpea/garlic/aleppo pepper
red pepper/sundried tomato/feta
roasted eggplant/paprika/olive

Bruschetta 12

wild mushroom, roasted garlic
whipped ricotta & sourdough

Yellow Fin Tuna Ceviche 16

jalapeño, fennel, radish, chive & lime

Calamari *Fritti* 13

padron, pomodoro, lemon-caper aioli

Lamb Meatballs 12

san marzano, almond cous cous
sumac yogurt

Chef's Board 25

three artisan cured meats

three cheeses

olive, pickle, almond, jam

soup & salads

Gazpacho 10

Sun Haven Farms tomato, cucumber, red pepper
onion, jalapeno, garlic & olive oil

NJ Green Salad 12

farm greens, toasted red quinoa, grape
candycane beet, pear & dijon

Spanish Octopus Salad 18

chistorra chorizo, arugula, red & yellow roasted pepper
herb & 50 year aged sherry

griddle & eggs

Lemon Ricotta Pancakes 12

vanilla-peach compote & maple syrup

Poached *Farm Eggs* 15

spinach, toasted pine nut, piquillo, grilled bread
sofrito hollandaise & home fries

Three Egg *Frittata* 14

zucchini, leek & havarti

Skakshuka 14

baked eggs, san marzano tomato, arugula, chili
red pepper & cilantro

mains

The Med Burger 17

grass-fed beef, slow roasted tomato, berkshire bacon
calkins creamery havarti & salsa verde

Chicken Sandwich 15

crisp eggplant, heirloom tomato, buffalo mozzarella
baby cress & tomato-basil pesto

Spaghetti 17

summer squash, zucchini ribbon
tomato pesto, basil & ricotta salata

Grilled Chicken Paillard 17

crisp russet potato, feta, sumac-lemon, natural jus
wild arugula & *sofrito* vinaigrette

Mussels *Provençal* 16

shallot, tomato, saffron broth, pernod, rouille & grilled bread

Wester Ross Salmon 23

braised *scarlet runner* bean, confit fennel, roasted sweet pepper
sundried tomato-olive tapenade