



MEDITERRA
restaurant and taverna

cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetroano
horseradish

El Jefe 12

tequila, longhorn pepper, agave
lemon, cinnamon, coriander

Rum-B.M.C. 12

mount gay rum, banana-coconut
cinnamon, cuarenta y tres

zero proof

Limonada 4

house-made lemonade

house-made Pear 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 & caper aioli

Lamb Meatballs 12

san marzano, herb & olive oil

Chef's Board 25

three artisan cured meats

three cheeses

olive, pickle, almond, jam

soup & salads

Sweet Potato Chowder 10

pimentón & red bell pepper

NJ Green Salad 12

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

Chicken Paillard Salad 17

roasted brussels sprout, baby carrot, sunchoke
arugula, feta, natural jus & *gremolata*

Grilled Marinated Shrimp *Greek Salad* 18

baby romaine, cucumber, grilled zucchini, pepper, olive
caper, green onion, feta & oregano-yogurt dressing

griddle & eggs

Lemon Ricotta Pancakes 12

apple-cardamom compote & maple syrup

Poached *Farm Eggs* 15

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

Three Egg *Frittata* 14

chistorra chorizo, green onion & 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

Roasted Chicken *Gyro* 15

za'atar, sweet onion, pepper, cucumber
pickled vegetable & tzatziki

Rigatoni *Fall Vegetable "Bolognese"* 17

delicata squash, red lentil, cipollini onion
san marzano, pecorino nera & toasted pepitas

Mussels *Provençal* 16

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

Wester Ross Salmon 23

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