



**MEDITERRA**  
restaurant and taverna

## STARTER

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DAILY OYSTER rosé cava granita

3 each   ½ dozen 16   dozen 30

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ROASTED PARSNIP SOUP 10  
toasted almond & piquillo

TRE COLORE SALAD 13  
endive, radicchio, wild arugula, walnut  
seckel pear, cana de cabra & dijon

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

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  
padron pepper, pomodoro,  
chili & lemon-caper aioli

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

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

## PASTA

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

WILD MUSHROOM PAPPARDELLE 23  
oyster, shiitake, beech, cremini, porcini *ragout*  
roasted garlic & parmigiano

RICOTTA CAVATELLI 25  
braised lamb, broccoli rabe, san marzano  
natural jus & grana padano

## 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, golden raisin  
freekeh & pickled vegetable

*Porter-Braised* PORK SHANK 28  
mashed parsnip, cipollini onion, crisp leek  
morello cherry & aged balsamic

*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

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PAELLA CLÁSICA [**for two or more**] 27 pp  
*calasparra* rice, saffron, pea, chorizo pork sausage  
chicken, clam, shrimp, mussel & calamari

🌿 please allow 30 minutes for paella preparation

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Winter 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 **SUPPERS** friendly