



cocktails

Bellini 10
prosecco, seasonal puree

Mediterra Bloody 11
vodka, tomato, castelvetroano
horseradish

Rosemary's Pear 12
pisco, pear puree, st. germain
lemon, rosemary

Bollywood Blossom 13
gin, juiced blood orange
malabar liqueur, lemon

zero proof 4

Limonada
house-made lemonade

house-made Pear soda
vanilla, ginger, raw sugar

to share

Daily Oysters 3 each
½ dozen 16 dozen 30

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

Saffron *Arancini* 10
shrimp, calamari, mussels
lemon-caper aioli

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

Calamari *Fritto* 13
padron, pomodoro, lemon-caper aioli

Free Range Veal Meatballs 12
san marzano & creamy polenta

Artisan Cheese Board 14
jam, spiced almond & raisin bread

Chef's Board 25
three artisan cured meats
three cheeses

olive, pickle, almond, jam

soup & salads

Roasted Parsnip Soup 10
piquillo pepper & toasted almond

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

Tre Colore Salad 13
endive, radicchio, wild arugula, walnut,
seckel pear, *cana de cabra* & dijon

griddle & eggs

Chai Spiced Pancakes 12
cranberry compote, maple syrup & candied walnut

Poached *Farm* Eggs 16
spinach, toasted pine nut, piquillo, grilled bread
sofrito hollandaise & home fries

Three Egg *Frittata* * 14
butternut squash, braised leeks & gruyere

Avocado & Pork Belly Toast 16
wild arugula, smoked chili *agrodolce*, sunny side egg
grilled pugliese bread,

mains

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

Chicken Sandwich 15
blistered shishito pepper, caramelized onion jam, thyme
gruyere

Housemade Ricotta Gnocchi 18
roasted sunchoke, shallot, brussels sprout leaves
cauliflower béchamel & sicilian bread crumb

Wild Mushroom Pappardelle 19
shitake, beech, oyster, cremini, porcini *ragout*
roasted garlic & parmigiano

Grilled *Greek* Chicken * 18
crisp russet potato, feta, oregano, chili
braised escarole & charred lemon

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

Wester Ross Salmon a *la Plancha* * 23
preserved lemon harissa, tuscan kale
butternut squash & gremolata greek yogurt