



cocktails

Bellini 10

prosecco, seasonal puree

Mediterra Bloody 11

vodka, tomato, castelvetroano
horseradish

Kentucky Cornstar 12

michter's rye, blueberry-corn purée
cherry heering, lemon

Italian Peachcomber 13

rum, peach purée, turmeric, aperol
prosecco

zero proof

Limonada 4

house-made lemonade

house-made Strawberry soda 4

vanilla, lemon grass, raw sugar

Nitro Cold Brew Coffee 5

café vittoria

to share

Daily Oysters *cucumber 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

whipped sheep's milk ricotta
mission fig *caponata*, pine nut & basil

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, carrot,
heirloom tomato, watermelon radish & dijon

Spanish Octopus Salad 18

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

griddle & eggs

Lemon Ricotta Pancakes 12

strawberry-blackberry 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, corn, 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

House Made Creste Di Gallo 19

gulf shrimp, roasted corn, broccoli, onion
white wine, garlic & chili

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

Castle Valley barley risotto, lemon, romano bean
heirloom tomato vinaigrette & crisp leek