

## APPETIZER

<b>ROCK SHRIMP AND CRAB SOUP</b>	-----	\$18
<i>sweet corn - smoked andouille sausage</i>		
<b>ORGANIC ROASTED RAINBOW CARROTS</b>	-----	\$18
<i>baba ghanoush - crispy haloumi cheese</i>		
<b>SPICY LENTIL AND CHICK PEA SOUP</b>	-----	\$16
<i>"harira" - chopped herbs and lemon juice</i>		
<b>SPICY EGGPLANT DIP</b>	-----	\$16
<i>Calabrian chili - fresh mint - grilled flatbread</i>		
<b>GRILLED SQUID</b>	-----	\$20
<i>shaved fennel - radish - cherry tomatoes - lemon - olive oil</i>		
<b>STEAMED P.E.I. MUSSELS</b>	-----	\$19
<i>white wine - fava beans - cilantro - red curry cream</i>		
<b>YELLOW FIN TUNA CRUDO</b>	-----	\$24
<i>diced avocado and cucumber - radish - ginger - tamari</i>		
<b>GRILLED SPANISH OCTOPUS</b>	-----	\$21
<i>smoked chorizo sofrito - diced potatoes - lemon</i>		
<b>OISHII SHRIMP "CALABRESE"</b>	-----	\$21
<i>Bomba sauce - red pepper and olive ciabatta</i>		
<b>GOAT CHEESE "BLINTZ"</b>	-----	\$18
<i>roasted marinated beets - walnuts - Saba - baby arugula</i>		
<b>ORGANIC ROMAINE</b>	-----	\$16
<i>Caesar dressing - crispy shallots - focaccia croutons</i>		
<b>MIXED BABY LETTUCES</b>	-----	\$16
<i>balsamic and lemon vinaigrette - shaved Grana Padano</i>		
<b>CHOPPED LETTUCE AND VEGETABLE SALAD</b>	-----	\$18
<i>feta cheese - herbs - sumac and pomegranate</i>		
<b>EAST COAST OYSTERS</b>	-----	\$3 EA
<i>3 each (minimum 6)</i>		

## PIZZA & PASTA

<b>"MARGHERITA"</b>	-----	\$22
<i>tomato sauce - shredded or fresh mozzarella - basil</i>		
<b>ROASTED MIXED MUSHROOMS</b>	-----	\$25
<i>fresh thyme - goat cheese mousse - lemon zest</i>		
<b>ITALIAN SAUSAGE</b>	-----	\$24
<i>tomato sauce - mozzarella - red onions - cherry peppers</i>		
<b>FRESH SPAGHETTI</b>	-----	\$28
<i>veal meatballs - plum tomato sauce - mushrooms - ricotta</i>		
<b>MEZZANELLI</b>	-----	\$29
<i>sausage and shallot ragu - broccoli - pecorino - pine nuts</i>		
<b>ANGEL HAIR</b>	-----	\$34
<i>Oishii shrimp - poblano pepperonata - wilted arugula - lemon</i>		



Greenwich, CT

Since 1995

Culinary Team:  
Albert DeAngelis, Matthew  
McNerney, Daniel Rivera

General Manager:  
Fisnik Kadrija

## ENTRÉE

<b>CRISPY SKINNED BRONZINO</b>	-----	\$35
<i>Moroccan couscous - pignoli nuts - fava bean puree</i>		
<b>YELLOWFIN TUNA</b>	-----	\$39
<i>grilled baby bok choy - citrus tamari vinaigrette</i>		
<b>HIDDEN FJORD SALMON</b>	-----	\$37
<i>candy cane beets - grilled asparagus - ramp and pine nut gremolata</i>		
<b>PARMESAN CRUSTED HALIBUT</b>	-----	\$40
<i>tomato - chive beurre blanc - organic sauteed spinach</i>		
<b>PAN ROASTED ICELANDIC COD</b>	-----	\$34
<i>lentil and mushroom ragu - braised Tuscan kale</i>		
<b>BREAST OF CHICKEN "MILANESE"</b>	-----	\$29
<i>tomato and baby arugula salad - fresh mozzarella - lemon</i>		
<b>WOOD OVEN ROASTED AMISH CHICKEN</b>	-----	\$32
<i>mashed potatoes - natural juice</i>		
<b>GRILLED LAMB KABOB AND KOFTE</b>	-----	\$34
<i>spiced basmati rice - tzatziki</i>		
<b>GRASS FED BEEF BURGER</b>	-----	\$28
<i>Route 22 meats - grilled red onion - Comte - French Fries</i>		
<b>C.A.B. 12 OZ. NY STRIP STEAK</b>	-----	\$45
<i>grilled organic broccoli - mushroom - sherry vinegar</i>		
<b>ENTREE SALAD</b>		
<i>Organic Romaine Caesar, Chopped, Mixed Baby Lettuces</i>		
<i>Chicken 29 Shrimp 34 Salmon 37</i>		

## LUNCH SPECIALS

Available Monday through Thursday

<b>EGG WHITE FRITTATA</b>	-----	\$20
<i>broccoli - mushrooms - goat cheese - baby lettuce</i>		
<b>"MOULES FRITES"</b>	-----	\$22
<i>mussels and French fries - lemon - chili - herbs - white wine - aioli</i>		
<b>SPICY SALMON BOWL</b>	-----	\$26
<i>lentils - jasmine rice - root vegetables - whipped avocado</i>		
<b>GRILLED CHICKEN WRAP</b>	-----	\$22
<i>grilled onions - sundried tomato - parsley and tahini sauce</i>		
<b>LAMB TACOS</b>	-----	\$25
<i>shaved fennel - cherry tomatoes - radish - tzatziki</i>		
<b>"PIZZA DI PARMA"</b>	-----	\$25
<i>sliced tomato - fresh mozzarella - arugula - San Daniele prosciutto</i>		

*Mediterraneo is reducing our use refined seed oils and replacing them with avocado and ghee for certain applications. If you have a food allergy, please speak to the owner, manager, chef, or your server.*