

## APPETIZER

<b>POTATO AND LEEK SOUP</b> <i>rock shrimp and truffle rice balls</i>	-----	\$17
<b>ROASTED BEETS AND ASPARAGUS</b> <i>whipped feta - toasted sunflower seed crunch</i>	-----	\$19
<b>SMOKED TROUT AND RAMP DIP</b> <i>crispy capers - grilled sesame filone</i>	-----	\$19
<b>GRILLED SQUID</b> <i>shaved fennel - radish - cherry tomatoes - lemon - olive oil</i>	-----	\$20
<b>STEAMED P.E.I. MUSSELS</b> <i>white wine - fava beans - cilantro - red curry cream</i>	-----	\$19
<b>YELLOW FIN TUNA CRUDO</b> <i>diced avocado and cucumber - radish - ginger - tamari</i>	-----	\$24
<b>CRISPY FRIED BLUE POINT OYSTERS</b> <i>melted leeks and potatoes - Café de Paris butter</i>	-----	\$24
<b>OISHII SHRIMP "CALABRESE"</b> <i>Bomba sauce - grilled country bread</i>	-----	\$21
<b>CRAB AND SNOW PEA WONTONS</b> <i>black garlic - yuzu ponzu</i>	-----	\$24
<b>ORGANIC ROMAINE</b> <i>Caesar dressing - crispy shallots - focaccia croutons</i>	-----	\$16
<b>MIXED BABY LETTUCES</b> <i>balsamic and lemon vinaigrette - shaved Grana Padano</i>	-----	\$16
<b>SNAP PEA SALAD</b> <i>almonds - Vidalia onions - calamansi vinegar - goat cheese</i>	-----	\$18
<b>CHOPPED LETTUCE AND VEGETABLE SALAD</b> <i>feta cheese - herbs - sumac and pomegranate</i>	-----	\$18

## PIZZA

<b>"MARGHERITA"</b> <i>tomato sauce - shredded or fresh mozzarella - basil</i>	-----	\$22
<b>MIXED MUSHROOMS</b> <i>taleggio cheese - roasted garlic - baby arugula</i>	-----	\$25
<b>ITALIAN SAUSAGE</b> <i>baby spinach - sundried peppers - ricotta cheese</i>	-----	\$24

## PASTA

<b>FRESH SPAGHETTI</b> <i>veal meatballs - plum tomato sauce - mushrooms - ricotta</i>	-----	\$28
<b>MEZZANELLI</b> <i>morel mushroom cream - Spring vegetables - crispy shallots</i>	-----	\$30
<b>TAGLIATELLE</b> <i>Oishii shrimp - asparagus - peppercorns - lemon breadcrumbs</i>	-----	\$34



Greenwich, CT

Since 1995

## ENTRÉE

<b>GRILLED BUTTERFLIED BRANZINO</b> <i>fennel and arugula salad - Salmariglio sauce</i>	-----	\$35
<b>YELLOWFIN TUNA</b> <i>grilled baby bok choy - citrus tamari vinaigrette</i>	-----	\$39
<b>HIDDEN FJORD SALMON</b> <i>candy cane beets - grilled asparagus - ramp and pine nut gremolata</i>	-----	\$37
<b>PARMESAN CRUSTED HALIBUT</b> <i>tomato - chive beurre blanc - organic sauteed spinach</i>	-----	\$40
<b>MONKFISH AND LOBSTER CURRY</b> <i>snap peas - Anson Mills Carolina gold rice</i>	-----	\$34
<b>SPICY GRILLED OCTOPUS TACOS</b> <i>grilled pineapple salsa - avocado - pickled onions</i>	-----	\$32
<b>BREAST OF CHICKEN "MILANESE"</b> <i>tomato and baby arugula salad - fresh mozzarella - lemon</i>	-----	\$29
<b>WOOD OVEN ROASTED AMISH CHICKEN</b> <i>French fries - natural juice</i>	-----	\$32
<b>GRILLED LAMB KABOB AND KOFTE</b> <i>spiced basmati rice - tzatziki</i>	-----	\$34
<b>GRASS FED BEEF BURGER</b> <i>Route 22 meats - grilled Vidalia onion - Comte - French Fries</i>	-----	\$28
<b>C.A.B. 12 OZ. NY STRIP STEAK</b> <i>grilled organic broccoli - mushroom - sherry vinegar</i>	-----	\$45
<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> <i>broccoli - mushrooms - goat cheese - baby lettuce</i>	-----	\$20
<b>"MOULES FRITES"</b> <i>mussels and French fries - lemon - chili - herbs - white wine - aioli</i>	-----	\$22
<b>SPICY SALMON BOWL</b> <i>lentils - jasmine rice - root vegetables - whipped avocado</i>	-----	\$26
<b>GRILLED CHICKEN WRAP</b> <i>grilled onions - sundried tomato - parsley and tahini sauce</i>	-----	\$22
<b>LAMB TACOS</b> <i>shaved fennel - cherry tomatoes - radish - tzatziki</i>	-----	\$25
<b>"PIZZA DI PARMA"</b> <i>sliced tomato - fresh mozzarella - arugula - San Daniele prosciutto</i>	-----	\$25

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.