APPETIZER

ROASTED BUTTERNUT SQUASH SOUP _____ $18
pumpkin seed granola - apple butter

CRISPY BRUSSELS SPROUTS _____ $19
goat cheese - red grapes - red wine vinaigrette

SPICY EGGPLANT DIP _____ $16
Calabrian chili - fresh mint - grilled flatbread

GRILLED SQUID _____ $20
shaved fennel - radish - cherry tomatoes - lemon - olive oil

STEAMED P.E.I. MUSSELS _____ $19
white wine - fava beans - cilantro - red curry cream

YELLOW FIN TUNA CRUDO _____ $24
diced avocado and cucumber - radish - ginger - tamari

CRISPY FRIED BLUE POINT OYSTERS _____ $24
melted leeks and potatoes - Café de Paris butter

OISHII SHRIMP "CALABRESE" _____ $21
bomba sauce - grilled country bread

CRAB AND SNOW PEA WONTONS _____ $24
black garlic - yuzu ponzu

GRILLED LOLLIPOP KALE SPROUTS _____ $20
Nashi pear - Manchengo cheese - pecan nuts - fig vinegar

MIXED BABY LETTUCES _____ $16
balsamic and lemon vinaigrette - shaved Grana Padano

ORGANIC ROMAINE _____ $16
Caesar dressing - crispy shallots - focaccia croutons

CHOPPED LETTUCE AND VEGETABLE SALAD _____ $18
feta cheese - herbs - sumac and pomegranate

PIZZA

"MARGHERITA" _____ $22
tomato sauce - shredded or fresh mozzarella - basil

MIXED MUSHROOMS _____ $25
taleggio cheese - roasted garlic - baby arugula

ITALIAN SAUSAGE _____ $24
tomato sauce - mozzarella - red onions - cherry peppers

PASTA

FRESH SPAGHETTI _____ $28
veal meatballs - plum tomato sauce - mushrooms - ricotta

MEZZANELLI _____ $30
broccoli rabe pesto - heirloom beans - roasted tomato - pecorino

EGG FETTUCCINE _____ $39
fresh shucked lobster - chanterelles - leeks - tarragon

MEDITERRANEO

Greenwich, CT
Since 1995

ENTRÉE

SPICY SALMON OR SHRIMP BOWL _____ $28/32
lentils - jasmine rice - root vegetables - avocado

GRILLED BUTTERFLIED BRANZINO _____ $35
fennel and arugula salad - salmariglio sauce

YELLOWFIN TUNA _____ $39
grilled baby bok choy - citrus tamari vinaigrette

HIDDEN FJORD SALMON _____ $37
butternut squash - broccoli rabe - red wine - autumn spices

PARMESAN CRUSTED HALIBUT _____ $40
tomato - chive beurre blanc - organic sauteed spinach

CAPTAINS CUT SWORDFISH _____ $38
basmati rice - mango and black fig salad - grilled zucchini

SADDLE OF VENISON _____ $43
celery root puree - braised red cabbage - juniper berry - red wine

BREAST OF CHICKEN "MILANESE" _____ $29
tomato and baby arugula salad - fresh mozzarella - lemon

WOOD OVEN ROASTED AMISH CHICKEN _____ $32
mashed potatoes - brussels sprouts - natural juice

GRILLED LAMB KABOB AND KOFTE _____ $34
spiced basmati rice - tzatziki

GRASS FED BEEF BURGER _____ $28
Route 22 meats - grilled Vidalia onion - Comte - French Fries

C.A.B. 12 OZ. NY STRIP STEAK _____ $45
grilled organic broccoli - mushroom - sherry vinegar

ENTREE SALAD
Organic Romaine Caesar / Chopped / Mixed Baby Lettuces
Chicken 29 Shrimp 34 Salmon 37

SIDES

LENTILS WITH RICE AND VEGETABLES _____ $12

BASMATI RICE WITH TZATZIKI _____ $12

ORGANIC BROCCOLI WITH CHILI CRISP _____ $15

ROASTED BRUSSELS SPROUTS _____ $15

BABY BOK CHOY WITH CITRUS TAMARI _____ $14

If you have a food allergy, please speak to the owner, manager, chef, or your server.

Culinary Team: Albert DeAngelis, Matthew McNerney, Daniel Rivera
General Manager: Artan Vucetaj