



**MEDITERRA**

restaurant and taverna

presents

## A NIGHT IN VENICE

Monday, March 16<sup>th</sup> 2020

6pm to 9pm

The Veneto DOC controlled appellation takes its name from the city of Venice. It was the Venetians who favored the cultivation of vineyards in northeastern Italy, in a vast and complex territory. Each and every wine represents a territory and its history, a way of discovering a way of "living Venice!"

Walk Around Wine Tasting  
Accompanied with Light Bites

\$30 per person (includes tax and gratuity)

Purchase tickets online at  
[www.mediterrarestaurant.com](http://www.mediterrarestaurant.com)

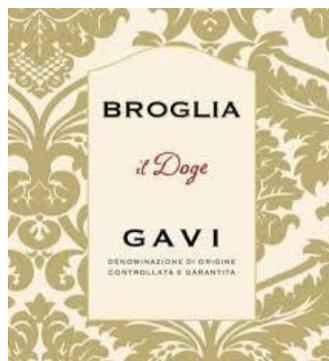
## HAPPENINGS

Thursday

March 12<sup>th</sup> 2020

4pm to 8pm

Join us for an evening of wines from Piedmont with the MAESTRI di GAVI, *BROGLIA*.



With estate MEIRANA dating to 972ad, its wines have been connected to the tradition of Piedmont for over 1000 years. Enjoy the Family Estate wines from **BROGLIA**, along with featured regional Piedmontese dishes and converse with the Broglia family.

Broglia wines will be available  
for retail sale..

## BRUNCH

granola parfait 8  
greek yogurt, honey, macerated fruit

avocado toast 2 | 6 | 4 | 12  
whole grain bread, tomato, prosciutto, grana

pancakes 12  
seasonal fruit & berries, maple syrup

poached eggs 12  
crispy pancetta, ciabatta toast, spinach, fontina  
fonduta

breakfast pizette 16  
pancetta, tomato, potato, mushroom, spinach,  
scrambled egg, fontina, whole wheat dough

stromboli 16  
sausage, pancetta, egg, mozzarella, toma,  
tomato sauce

vegetarian stromboli 16  
spinach, onion, egg, mozzarella, toma,  
tomato sauce

### SIDES

sweet sausage 3

potatoes 3

greek yogurt & honey 4

fruit 4

egg 1.50

croissant 3

### BELLINI

prosecco and peach puree 10

### CAFÉ

espresso 2.75 - caffè latte 3.75

borgia 4.0 - doppio 3.50

cappuccino 3.25 - americana 2.75

## SHARE PLATES

gamberi al forno 10  
roasted shrimp, garlic, white wine, butter,  
lemon, parsley, crostini

bruschetta 11  
olive oil whipped ricotta, *Kennet Square*  
mushrooms, fennel, white balsamic, truffle oil

burrata 13  
roasted peppers, fresh garlic, basil,  
extra virgin olive oil

polpetini 10  
braised beef meatballs, tomato sauce, crostini

salumi e formaggi 16  
artisanal salumi e formaggi, castelvetro  
olives, fruit mostarda, crostini

## SOUP AND SALADS

minestra 7  
classic Italian vegetable and white bean soup

arugula 11  
strawberries, brown butter chestnuts, feta cheese,  
white balsamic vinaigrette

pollo e orzo 15  
mixed greens, chicken, red onions, olives,  
ricotta salata, sun dried tomato vinaigrette

escarole caesar 10  
grana padano, garlic croutons, caesar dressing

tre-colore 12  
radicchio, endive, arugula, orange supremes,  
toasted almond, grana, lemon vinaigrette

add chicken 4      add shrimp 5      add salmon 6

## PIZZA

insalata di pizza 16  
mozzarella, mixed greens, chicken, red onions,  
tomatoes, balsamic vinaigrette  
margherita 12  
tomato sauce, fresh mozzarella, basil, extra virgin  
olive oil  
perfetta 16  
fontina, arugula, prosciutto di parma, grana  
padano, lemon zest  
funghi 15  
Cherry Grove Toma, wild mushroom, thyme,  
pearl onion, truffle oil  
calzone 16  
spinach, mushroom, ricotta, fontina, tomato sauce  
on side

**Whole Wheat Pizza Dough**  
**Available Upon request**  
**1.00 supplement**

**Bread, Baked Fresh Twice Daily at Terra Momo**  
**Bread Company, Served By Request**

## PASTA

vongole 19  
linguini, clams, chili flakes, garlic, white wine,  
clam sauce  
balsamico 18  
mezze rigatoni, balsamic cream, chicken, kale,  
balsamic reduction  
gamberetti 19  
fedellini, shrimp, plum tomato, spinach, roasted  
garlic, pecorino romano  
bolognese 18  
penne, beef bolognese, herbed whipped ricotta

## SANDWICHES

salmon 14  
salmon, mixed greens, shaved red onion, olive oil,  
kalamata olive tapenade, schiacciata  
pollo 14  
chicken, baby spinach, *Cherry Grove Toma*, basil pesto  
mayo, grana bun

**20% Service Charge Added to Parties of Six or more**