

Ristorante MEDITERRANEAN

MENU

Soups

SOUP OF THE DAY \$ 4,95

Appetizers

HUMMUS PLATE \$ 4,95

Hummus (Chick Pea Puree, Tahini, Garlic & Lemon Juice), Olives, Tomatoes Dip With Pita Chips

TOMATO BRUSCHETTA \$ 4,95

Served With Garlic And Basil

BEEF CARPACCIO \$ 10,95

Served With Capers, Parsley, Parmesan Balsamic Dressing

GUACAMOLE \$ 12,95

Served With Crispy Tortilla Chips

TZATZIKI \$ 4,95

Yoghurt W/ Cucumber, Dill, Mint And Garlic

FRIED CALAMARI \$ 12,95

Served With Jalapeno And Lemon Slice

STEAMED MUSSELS \$ 13,95

PEI Mussels Steamed In Clam Juice, Garlic And Chili Sauce

HOMEMADE CRAB CAKE \$ 14,95

Served With Spicy Pepper Sauce Lemon And Truffled Microgreens

BAKED GOAT CHEESE \$ 12,95

Served With Walnuts Served With Frisee Salad And Baguette Crackers

SHRIMP COCKTAIL \$ 12,95

Served With Homemade Spicy Cocktail Sauce (6 U15 Shrimp)

CHICKEN WINGS \$ 10,95

Grilled Chicken Wings Marinated With Spices

Salads

GREENS \$ 9,95

Mixed Greens With Cranberries, Walnuts, Goat Cheese Balsamic Dressing

BURRATA CHEESE SALAD \$ 9,95

Mixed With Tomato, Ev Olive Oil And Balsamic Drizzle

CAESAR SALAD \$ 9,95

Classic Caesar Salad With Croutons And Anchovies Parmesan Dressing

SPINACH AND FRISEE SALAD \$ 9,95

Served With Pickled Onions And Red Vine Dressing, Feta Cheese

WILD ARUGULA SALAD \$ 9,95

Served With Shaved Parmesan And Sautéed Shitake Mushrooms

Drinks

FOUNTAIN DRINKS \$ 1,95

Coca-Cola Classic, Diet, Minute Maid Lemonade, Sprite, Fanta Orange, Minute Maid Cranberry

FRESH LEMONADE \$ 3,95

FRESH RASPBERRY \$ 3,95

SHALGAM \$ 2,95

YOGURT DRINK \$ 2,95

ICED TEA \$ 1,95

COFFEE \$ 1,95

SPARKLING \$ 2,95

BLACK TEA (TURKISH) \$ 1,95

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Entrees

VEAL SCALOPPINI \$ 19,95

Served With Broccoli Mash Potato, Porcini Mushroom Sauce

NY STEAK \$ 26,95

10 Oz. NY Steak Served With Cous Cous, Asparagus And Orange Peel, Garlic, Olive, Capers

LAMB SHISH KEBAB \$ 19,95

Served With Salad And Roasted Pepper, Roasted Tomatoes

GYRO (DONER) PLATE \$ 16,95

Gyro Beef With Cucumber Garlic Sauce, Rice And Lettuce, Fries

CHICKEN PICATTA \$ 16,95

Served With House Made Noodles, Green Asparagus And Lemon Capers

SCALLOP PLATE \$ 21,95

Jumbo Scallops Served With Wild Rice Pilaf And Green Asparagus, Saffron Carrot Cream Sauce

SHRIMP PLATE \$ 23,95

Jumbo Shrimp Provincial Served With Wild Rice Pilaf And Sautéed Spinach, Tomato And Garlic

PAN SEARED SALMON \$ 19,95

Served With Mashed Potatoes, Lemon And Dill

LAMB CHOPS \$ 23,95

Freshly Cut Chops, Served And Fries

GRILLED MEATBALLS (KOFTA) \$ 16,95

Marinated Ground Beef, Mixed With Onion, Parsley And Garlic, Broccoli, Fries

Lunch Wraps

LAMB WRAP \$ 8,95

GYRO WRAP \$ 8,95

BEEF WRAP \$ 8,95

MEAT BALL \$ 7,95

Pasta

SPAGHETTI \$ 15,95

Mixed With Arugula Pesto And Bay Scallops

SPICY FETTUCCINI \$ 16,95

Mixed With Onion, Peppers, Salmon, Curry And Cayenne Pepper

THREE CHEESE RAVIOLI \$ 15,95

Brown Butter, Sage, Tomato Julienne Microgreens

GNOCCHI PASTA \$ 15,95

Gnocchi, Gorgonzola Cream Sauce, Truffled Arugula, Garlic, Sun Dried Tomatoes

MANTI \$ 17,95

Poached Beef Dumplings, Served With Garlic Yogurt Sauce

Deserts

COPPA 3 CIOCCOLATI \$ 9,95

Delicious Combination Of Silky Dark, Milk And White Chocolate Creams

COPPA MASCARPONE \$ 9,95

Chocolate Cream Layer Followed By A Smooth Mascarpone Cream, Topped With Amaretto Cookie Crumbs And Chocolate Curls

CREME BRULEE WITH FRUTTI DI BOSCO \$ 9,95

A Layer Of Raspberry Sauce Topped With A Creamy Custard And Decorated With Mixed Berries Coated In caramel

COPPA CATALANA \$ 9,95

Creamy custard topped with caramelized sugar

TIRAMISU \$ 9,95

Sponge Cake Soaked In Espresso Topped With Mascarpone Cheese And Dusted With Cocoa Powder

COPPA CREMA PISTACHIO \$ 9,95

Custard Gelato Swirled Together With Chocolate&Pistachio Gelato, Topped With Praline Pistachios

BAKLAVA \$ 6,95

Golden Brown Fillo Dough, With A Thick Middle Layer Of Crushed Walnuts, Topped With Syrup And Finished With A Sprinkle Of Pistachios