

Primi Piatti (Pasta)

All pasta cooked al dente unless otherwise requested. *Fresh pasta made by Constantino Venda Ravioli, Co.

Penne al Pesto 16.95

Pen-shaped pasta tossed in a basil pesto cream sauce with plum tomatoes, grilled chicken, sun-dried tomatoes and Parmigiano-Reggiano

Penne all' Arrabbiata 13.95

Pen-shaped pasta in a hot and spicy San Marzano plum tomato sauce, sautéed in olive oil, jalapeños, garlic, parsley and more hot peppers

Cannelloni al Forno* 16.95

Large pasta tubes made from fresh sheets of lasagne stuffed with ricotta, spinach and Parmigiano-Reggiano then baked in a traditional Bolognese sauce and topped with béchamel and fresh mozzarella

Spaghetti alle Vongole 16.95

Spaghetti served with native little necks and chopped clams sautéed in garlic, olive oil, white wine and a dash of crushed red peppers. Choice of red or white sauce

Gnocchi alla Sorrentina 16.95

Potato dumplings with fresh mozzarella, tomato and basil sauce

Ravioli all' Aragosta* 22.95

Oversized lobster ravioli finished in a light Marscapone pink sauce and topped with extra large shrimp

Fusilli alla Vodka 13.95

Spiral shaped pasta in pink sauce made from San Marzano plum tomatoes, butter, onions, pancetta (Italian bacon), vodka and cream

Tagliatelle alla Bolognese 16.95

Our version of this Italian favorite: Fresh egg noodle pasta topped with a sauce composed of chunks of stewed veal, beef, pork, San Marzano plum tomatoes and a touch of cream

Tortelloni con Crema di Porcini 16.95

Circles of fresh pasta stuffed with porcini mushrooms in a light Parmigiano-Reggiano cream sauce with imported porcini mushrooms

Rigatoni al Pomodoro e Basilico 12.95

Tube-shaped pasta with San Marzano plum tomatoes sautéed in garlic, olive oil and fresh basil

Secondi Piatti (Entrées)

Petti di Tacchino alla Griglia 18.95

Grilled turkey breast marinated with lemon, rosemary, extra virgin olive oil, white wine and fresh herbs.

Filetto di Maiale 22.95

Pork tenderloin marinated in honey, dijon mustard and fresh herbs, encrusted with seasoned bread crumbs and oven roasted. Served with side of apple brandy cream sauce.

Mare e Monte Mediterraneo 29.95

Surf and turf Mediterraneo: Grilled filet mignon served with a side of wild mushroom port wine demiglaze and three baked jumbo shrimp with a stone crab stuffing.

Misto "Mare Mediterraneo" al Forno 29.95

Baked seafood medley: jumbo shrimp, lobster, scallops and fillet of sole, all with a stone crab stuffing

Petti di Pollo Balsamico alla Griglia 17.95

Grilled boneless chicken breast marinated in balsamic vinegar and extra virgin olive oil

Salmone alla Griglia 23.95

Norwegian salmon filet marinated in olive oil, white wine, garlic and fresh thyme then grilled to perfection

Tonno alla Griglia 26.95

Grilled Ahi tuna topped with salmoriglio (finely diced red & yellow peppers, capers, roma tomatoes, extra-virgin olive oil and citrus juices

Zuppa di Pesce Mediterraneo 30.95

Medley of fresh squid, lobster, stone crab claw, bay scallops, cultivated mussels, chunks of fresh fish, cherrystone clams and plump shrimp simmered in a light tomato herb broth, served with grilled Tuscan bread

Scaloppine di Vitello 25.95

Tender veal scaloppine, gulf white jumbo shrimp, roasted red peppers, asparagus and artichoke hearts in a lemon white wine butter sauce

Filetto di Manzo 30.95

Filet mignon brushed with olive oil and grilled to your specifications, served with a side of wild mushroom port wine demiglaze

Bistecca Grande 29.95

Oversized 22 oz. black angus New York Sirloin steak perfectly seasoned and grilled to your specifications

All entrées served with Italian style mashed potatoes, seasonal vegetables, and mixed field greens with aged balsamic vinaigrette

Purple : Raw Red Purple : Very Rare Red : Rare Red Pink : Medium Rare Pink : Medium Faint Pink : Medium Well Brown : Well Done

PLEASE NOTE: We suggest that you order your steak by the color you like it to be when you cut into it. Raw meat and shellfish can increase your risk of illness. We are not responsible for meat ordered well done. Consumers who are vulnerable to food-borne illnesses should only eat thoroughly cooked seafood, meat and poultry. If you have any food allergies, please notify your server. Please allow sufficient time for food preparation as everything is cooked to order. Gratuity of 20% is included with parties of 5 or more. Function Room is available for private parties during the day or evenings. PLEASE NO SUBSTITUTIONS. Buon appetito from your hosts: Gianfranco (Cassino), Dr. Fabio (Firenze) and Nino (Cassino). Executive Chef: Michele Calise (Ischia), Corporate Chef: Gianfranco Campanella (Sicilia)

visit us online at www.mediterraneocaffe.com

SPECIALTY DRINKS

ULTIMATE MARTINI..... 7.50
Ketel One Vodka, ultra-chilled with a dash of vermouth. Served straight up, garnished with tomolives.

MEDITERRANEO MARGARITA 9.50
Jose Cuervo 1800 Reposado Tequila, Cointreau and a splash of Grand Marnier blended with Jose Cuervo Margarita Mixer and a dash of lime.

SOUTH BEACH MARTINI..... 7.50
Malibu Coconut Rum blended with Remy Red, pineapple juice and orange juice. Served chilled straight up and garnished with cherries and oranges.

CUBA LIBRE ESPECIAL 5.50
Our twist on the traditional rum and coke, featuring Myer's Dark Rum and Ron Medallin Anejo. Garnished with lime.

MEDITERRANEO MANHATTAN 9.50
Maker's Mark Kentucky Straight Bourbon Whiskey and a dash of sweet vermouth finished with lemon zest.

BLUE MOON MARTINI 8.00
Featuring Barcardi Limon with a dash of Cointreau, blue Curacao and sour mix.

GODIVA CHOCOLATE SEDUCTION 7.50
Godiva White Chocolate Liqueur blended with Stoli Vanil Vodka and creme de cacao. Pure decadence. Garnished with a swirl of dark chocolate.

MEDITERRANEO MARTINI 9.50
Simply the smoothest Chopin Potato Vodka martini served dry, straight up with queen stuffed olives.

MED-TROPOLITAN 8.00
Stoli Dhranj Vodka and Cointreau with a dash of lime and a splash of cranberry juice. Served straight up, garnished with orange.

EXOTIC MARGARITAS 6.50
Try a margarita blended with fruity flavors. Your choice of raspberry, banana, strawberry and peach.