**Primi Piatti (Pasta)**
All pasti cooced at dorne unless otherwise requested. Fresh pasta made by Concettione Vonda Rovati, Co.

**Penne al Pesto** 10.95
Penne-shaped pasta served in a basil pesto cream sauce with pine nuts, grilled chicken, sun-dried tomatoes and Parmesan-Reggiano.

**Penne all'Arrabbiata** 11.95
Penne-shaped pasta in a hot and spicy tomato sauce spiked with red pepper flakes and Parmesan-Reggiano cheese.

**Conocelle al Forno** 10.95
Large pasta shells filled with parmesan cheese, sun-dried tomatoes and garlic.

**Spaghetti alla Vongole** 13.95
Spaghetti served with white wine, garlic, hot peppers and fresh clams.

**Cocchi alla Fuochina** 12.95
Cocchi served with fresh mozzarella and basil leaf.

**Ravioli all'Argentata** 23.75

**Fusilli alla Vodka** 16.95

**Pasta alla Bolognese** 15.95
Spaghetti served with cream sauce made from beef marinara, pancetta, garlic and red wine.

**Tortelloni con Crema di Porcini** 15.95
Circles of fresh pasta stuffed with porcini cream sauce in a light praline mushroom sauce.

**Rigate al Pomodoro e Basilico** 13.95
Tagliatelle pasta with San Marzano tomato sauce seasoned in garlic, olive oil and fresh basil.

**Secondi Piatti (Entrées)**

**Petti di Tavolino alla Griglia** 25.95
Grilled mixed beef prepared with lemon, rosemary, curly-vein olive oil, white wine and fresh herbs.

**Filetto di Melone** 22.95
Portion of tenderloin marinated in fennel, olive oil, mustard and fresh herbs, served with seasoned bread crumbs and rosemary.

**Mare e Monti Mediterranei** 24.99

**Mista “Mare Mediterraneo” al forno** 23.95
Baked tenderloin fillet, seafood, chicken, Circiole, and baked bread crumbs with garlic and parsley.

**Putt i di Pollo Balsamico** 21.95
Green beans, chicken, grilled vegetables, balsamic sauce.

**Salmon alla Griglia** 22.95
Baked salmon served in olive oil, white wine, garlic and fresh thyme, grilled as a presentation.

**Pollo alla Griglia** 25.95
Baked chicken breast served with white wine, garlic, lemon, Virginia, and text of salt and pepper.

**Zuppa di Pesce Mediterraneo** 26.95
A mixture of fresh fish, squid, various seafood, lemon, garlic, parsley, and white wine.

**Scaloppine di Vitello** 20.95
Beef cutlets with sauce, mixed vegetables, and baked bread crumbs.

**Filetto di Manzo** 38.95
Filet mignon with white wine and garlic in your specifications, served with a choice of your specifications.

**Bistecca Cestina** 39.95
Overstuffed 25 oz angus New York Cut of beef served with tomato sauce and fried in your specifications.

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**SPECIALTY DRINKS**

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

**MEDITERRANEO MARGARITA** ................................ 9.50
Jose Cuervo 100% Repechida Tequila, Cardamaro and a splash of Grand Marnier blended with Jose Cuervo Margarita Mix and a rock of ice.

**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 orange.

**CUBA LIBRE ESPECIAL** .......................................... 5.50
Our twist on the traditional rum and coke, featuring Meyer’s Dark Rum and Monin Medemption. Garnished with lime.

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

**BLUE MOON MARTINI** ............................................. 8.00
Featuring Bacardi Limon with a dash of Contreau, Blue Curaçao and sour mix.

**GODIVA CHOCOLATE SEDUCTION** ......................... 7.50

**MEDITERRANEO MARTINI** ....................................... 9.50
Simply the smoothest Choppa Potato Vodka martini served dry, straight up with green stuffed olives.

**MED-TROPOLITAN** ................................................. 8.00
Stoli Vodka and Contreau 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 sours. Your choice of raspberries, bananas, strawberry and peach.

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**Visit us online at www.mediteranneocaffe.com**