



mediterraneo

Mother's Day

DINNER MENU

WELCOME SIP

COMPLIMENTARY GLASS OF CHAMPAGNE
Glass of Prosecco

We celebrate you. Thank you for dining with us at Mediterraneo

FOR THE TABLE

FRESH BAKED BREAD
Artisan sourdough, soft butter, Maldon sea salt

STARTER

please select one

SPRING HARVEST SOUP v
Coconut cream, fresh herbs

BURRATA AND SNAP PEAS
Creamy burrata, snap peas, arugula, mint, basil, Marcona almonds, lemon dressing

CAESAR SALAD
chopped romaine hearts, shaved parmesan, garlic croutons

PROSCIUTTO E MELON
Seasonal melon, imported prosciutto, citrus honey

RICOTTA GNOCCHI
Fresh ricotta pasta, truffle mushroom sauce

HAMACHI
Yellowtail, citrus-chili dressing, micro greens

SHRIMP COCKTAIL
Three wild Jumbo shrimp, horseradish cocktail sauce, lemon

MAIN COURSE

please select one

SHORT RIB PAPPARDELLE
Slow braised prime beef short rib tossed with fresh wide ribbon noodles

HERB ROASTED CHICKEN
½ semi boneless chicken, roasted carrots, potatoes, lemon caper sauce

FILET MIGNON
Angus filet, crispy roasted potatoes, asparagus, peppercorn sauce

SCOTTISH SALMON
Spring farro ragout, asparagus, leeks, peas, mushrooms, beurre blanc

CAULIFLOWER STEAK v
Marinated roasted cauliflower, rice, French lentils, kale, tahini sauce, whipped garlic, fresh herbs

DESSERT

please select one

NEW YORK CHEESECAKE
fresh berry sauce

TRES LECHE STRAWBERRY SHORTCAKE
milk-soaked cake, whipped cream, macerated strawberries

BERRIES AND WHIPPED CREAM
assorted berries and whipped cream

\$105 per person
beverages, tax, and gratuity not included
20% Gratuity will be added to all tables