

100 Main

MEDITERRANEAN KITCHEN & WINE BAR

SMALL PLATES

Oysters on Half Shell	3.75 pc
Beausoleil Island, Nova Scotia, served with mignonette	
Oysters au Gratin	3.95 pc
Beausoleil Island, Nova Scotia Breadcrumbs, Pecorino, light Garlic, Fresh Parsley	
Focaccia Bread	9
Home-made and baked to order, with a side of home-made Stracciatella and Sicilian EVOO, Grape Tomatoes, Basil	
Burrata	24
Home-made Burrata, Arugula, Red Beets, Grape Tomatoes, Basil EVOO, and fresh baked Focaccia	
Prosciutto di Parma	22
24-months Cured Imported Prosciutto, served with homemade Stracciatella and fresh baked Focaccia	
Salame e Formaggio	16
Imported Salame di Milano, 6 Month aged Manchego Cheese served with a side of Homemade Focaccia, Sicilian EVOO	
Parmigiana	24
Classic Southern Italian style baked Eggplant in casserole, Parmigiano Reggiano, Fresh Mozzarella	
Carpaccio di Manzo	16
Thin sliced Angus Beef, Fresh Lemon Vinaigrette, Aged Grana Padano, Arugula	
Mussels in Terracotta	20
PEI Black Mussels, Garlic, White Wine, Pizza Crust top	
Clams	22
LI Little Neck, Garlic, White Wine, Focaccia Bread	

LARGE PLATES

Pollo al Formaggio	28		
Milanese style Chicken with Burrata cream, Rainbow Fingerling Potatoes, Arugula Salad, Side of Sauce			
Salmon Pistachio	36		
Pan-seared Alaskan Organic Wild Salmon, Crumble Pistachios, Spinach, Rainbow Potatoes, Tartar Sauce			
Mediterranean Branzino	39		
Mediterranean boneless Sea Bass filet, Sautéed Spinach, Homemade Potato String Fries			
Hanger Steak	46		
12 oz Prime Steak, Rainbow Potatoes, Arugula Salad			
NY Strip Steak	49		
16 oz Prime NY Steak, Rainbow Potatoes, Arugula Salad			
Wagyu Skirt Steak	56		
10 oz American Wagyu, Rainbow Potatoes and, Caesar Salad			
SALAD & SOUP			
Caesar Salad	14	Burrata Salad	16
Arugula Salad	10	Soup du Jour	12
ADD ON			
Grilled Chicken	6	Hanger Steak	12
Salmon	9		

PASTA

Fettuccine Bolognese	28
Home-made Fettuccine, Traditional Bolognese Sauce, Aged Parmigiano Reggiano	
Orecchiette della Casa	26
Traditional Bolognese Sauce, Aged Parmigiano Reggiano, Stracciatella, Basil Oil	
Cacio e Pepe	28
Home-made Fettuccine with Imported Pecorino Romano Crushed Black Pepper	
Classic Lasagna	28
Traditional Bolognese, Béchamel sauce, Aged Parmigiano Reggiano, Fresh Mozzarella	
Pistachios Basil Pesto	30
Homemade Fettuccine, homemade Pistachios Basil Pesto, Butter, Sicilian Pistachios, Pecorino and Parmigiano Reggiano	
White Clams	36
Little Neck Clams with home-made Spaghetti, white wine, and fresh garlic, Lemon Zest	
Wild Mushrooms White Lasagna	32
Béchamel sauce, Oyster & Porcini Mushrooms, Fresh Mozzarella and Parmigiano Reggiano.	
Truffle Mushrooms Fettuccine	38
Homemade Fettuccine, Wild King Oysters Mushrooms, Garlic, Black Truffle, Light Cream	

PIZZA

Margherita	22		
San Marzano Tomato, homemade Mozzarella, fresh Basil, Sicilian Olive Oil, black Pepper			
Parma	26		
San Marzano Tomato, homemade Mozzarella, Prosciutto di Parma, Arugula, shaved Parmigiano			
Diavola	24		
San Marzano Tomato, homemade Mozzarella, Calabrese Spicy Salami			
Truffle & Mushrooms	32		
Homemade Mozzarella, King Oyster Mushrooms, Black Truffle			
Burrata	29		
San Marzano Tomato, Stracciatella, fresh Basil			
PIZZA ROMANA			
Margherita	22		
San Marzano Tomato, Mozzarella, fresh Basil.			
Mortadella	24		
Imported thin sliced Mortadella, Stracciatella, Pistachio Pesto			
Bolognese	26		
Homemade Mozzarella, Classic Bolognese Sauce, Grana Padano			
SIDES			
Spinach	8	Rainbow Potatoes	8
Broccoli Rabe	10		

100 MAIN STREET
WARWICK, NY

3.5% processing fee added to all credit card transactions