



Tavern Desserts

Chocolate Chip Cake

chocolate syrup, creme chantilly - \$9

Tiramisu

chocolate espresso beans, vanilla custard, kahlua & espresso - \$9

Banana Chocolate Mousse Cake

assorted berries & fruit syrup - \$9

Tahitian Vanilla Bean Creme Brulee

creme chantilly - \$9

Mosaico Tartuffo

vanilla & chocolate ice cream, chocolate syrup

chocolate chip cookie (contains nuts) - \$9

New York Cheesecake

topped with caramel - \$9

Chocolate Lava Cake

praline anglaise, vanilla gelato - \$10

Sorbets & Gelatos - \$7

Cocktails

Chocolate Martini

vodka, bailey's, creme de cacao & godiva chocolate liqueur - \$15

Espresso Martini

vodka, kahlua, baileys irish cream - \$15



MOSAICO TAVERN

Wine by the Bottle



Sparkling Wine

Veuve Cliquot Brut Reims, France	130
Moet & Chandon Brut Epernay, France	98
Domaine Chandon Blanc de Noir, California	52

White Wine / Rose

Cakebread Cellars Chardonnay, Napa Valley, CA	110
St. Francis Chardonnay, Sonoma, CA	36
Terras Gauda Albarino, Rias Baixas, Spain	53
Bibi Graetz "Casamatta", Tuscany, Italy	44
Minuty Cotes De Provence, France	65

Red Wine

Decoy Cabernet Sauvignon, Sonoma County, CA	60
Josh Cellars Cabernet Sauvignon, California	47
Faust Cabernet Sauvignon, Napa Valley, CA	127
Meiomi Pinot Noir, California	54
Flowers Vineyards Pinot Noir, Sonoma Coast, CA	125
The Prisoner Blend, California	115
Leviathan Blend, California	95
Caparzo Brunello, Italy	93
Tenuta San Guido "Guidalberto", Tuscany, Italy	147

Wine by the Glass



Barone Fini Pinot Griigo, Italy	10
Crossings Sauvignon Blanc, NZ	11
Bieler Rose, France	13
Jacques Dumont Sancerre, France	21
St. Francis Chardonnay, California	12
Caposaldo Moscato, Italy	12
Unshackled Sparkling, California	14
Imagery Pinot Noir, California	13
Bieber Cabernet Sauvignon, California	11
Bonanza Cabernet Sauvignon, California	18

Cocktails

Peach Martini - \$15.5
<i>absolut peach vodka, peach schnapps, fresh peach juice</i>
Golden Margarita - \$16
<i>patron tequila, cointreau, fresh lemon juice, sour mix</i>
<i>(available spicy)</i>
Cucumber Martini - \$16
<i>hendricks gin, fresh lime juice & fresh cucumbers</i>
Cosmopolitan - \$15
<i>ketel one vodka, splash of cranberry & fresh lemon juice</i>
Watermelon Martini - \$15
<i>ketel one vodka, fresh watermelon juice & sour mix</i>
Lychee Martini - \$15.5
<i>ciroc vodka, lychee juice & splash of st germain</i>

Draft Beer

Down East Cider	5.50
Goose Island IPA	6
Stella Artois	6.50
Michelob Ultra	5
Allagash White	6.50
Hoegaarden	6.50

Bottled Beer

Heineken Light	5
Heineken	5
Heineken 0	5
Stella	6
Michelob Light	5
Budweiser	4.50
Bud Light	4.50
Moretti	6.50
Alhambra	6.50



Mosaico Tavern Brunch

Appetizers

Smoked Salmon - \$12

over toasted bread, cream cheese, with capers and cucumbers

Mussels - \$12

in a white wine sauce accompanied with french fries

Shrimp Cocktail - \$22

Pancakes - \$8

with fresh berries & banana

Pancakes - \$10

with scrambled eggs & bacon

French Toast - \$9

served with bacon

French Toast - \$11

with scrambled eggs

Belgian Waffles - \$9

*served with fresh warm berries
or with breaded chicken - \$12*

Burgers

Byram Burger - \$12

with bacon, tomato, pickles & American cheese

Mosaico Burger - \$12

with avocado, caramelized onions & cheddar cheese

Tavern Burger - \$12

with fresh mozzarella & tomato, arabiata sauce

Liquid Brunch

Oyster Mary - \$8

vodka, clamato, tabasco & lemon juice

Champagne Pick-Me-Up

\$8

champagne, cognac, oj & granadine

Peach Bellini - \$8

champagne, peach schnapps & peach nectar

Mosaico Mimosa - \$6

Bloody Mary - \$7

*"Because Brunch without
booze is just a sad,
late breakfast."*

Entrees

Chicken Milanese - \$16

with tre colore salad & fresh green apples

Blackened Chicken - \$16

two poached eggs with arugula, tomato & onions

Diced Chicken - \$16

oil garlic sauce with peppers, onions, jalapeno cheese & two poached eggs

Farfalle Pasta - \$16

served in a vodka sauce

Spaghetti Carbonara - \$16

Grilled Norwegian Salmon - \$22

with fresh mango cucumber salad

NY Strip Steak - \$25

with two eggs over medium, chorizo & french fries

Jumbo Shrimp - \$25

sauteed in a jalapeno tomato sauce, presented with papa bravas

Eggs

Eggs Benedict - \$14 *served over an english muffin with canadian bacon & hollandaise sauce accompanied with home fries*

Spinach Omlette - \$13 *mixed bell peppers & mozzarella cheese accompanied with home fries*

Mushroom Omelette - \$12 *served with onions, home fries & bacon*

Eggs Norwegian - \$15 *poached eggs, served with smoked salmon & hollandaise sauce accompanied with home fries & frisse salad*

MOSAICO TAVERN

Appetizers

- Cockles & PEI Mussels - \$14
served in a white wine fresh thyme sauce
- Fried Calamari - \$12
served with sweet or hot sauce
- Spanish Octopus - \$16
*served sliced with fingerling potatoes
and green olives*
- Shrimp Ala Ajillo - \$16
oil garlic sauce with toasted bread
- Sauteed Broccoli Rabe - \$15
with sausage & long peppers
- Shrimp Cocktail - \$18
- Large Mosaico Short Rib Ravioli - \$14
served with sage garmigiano cream sauce

Salads

- Mosaico Tavern Salad - \$12
*chopped fresh tomatoes, cucumbers
bell peppers, green leaf lettuce, pepperonchini
chick peas, kalamata olives & feta cheese with
lemon dressing*
- Burrata - \$12
*crostini with fresh tomatoes & red onions
drizzled with balsamic reduction*
- Caesar Salad - \$11
with home-made caesar salad dressing

Kids

- Chicken Fingers & French Fries - \$12
- Mozzarella Sticks & French Fries - \$9
- Kids Steak & French Fries - \$16
- Cheese Ravioli With Red Sauce - \$8

Soups

- Lentil - \$10
potatoes
- Pasta Fagioli - \$10
- Chicken Jalapeno - \$10.50

Side Dishes

- \$8
- Mashed Potatoes
- Sauteed Broccoli Regular
- Fried Fresh Yucca with
Truffle Oil
- Papas Bravas with
Pesto Sauce
- French Fries with
Grilled Long Hot Peppers

Pasta Dishes

- Penne Vodka - \$18
*with chicken (+4)
with shrimp (+5)
with steak (+6)*
- Rigatoni Bolognese Sauce - \$20
- Capellini Pomodoro - \$18
- Linguini Pescatora - \$28
- Spaghetti & Meatballs - \$19
- Pappardelle Mosaico - \$24
vodka sauce, mushroom, peas & shrimp

Fish Dishes

- Filet Branzino - \$30
*broiled served accompanied with
spinach & asparagus*
- Grilled Salmon - \$25
sauteed spinach, corn & grape tomatoes
- Seafood Platter - \$30
*mussels, scallops, fried calamari, salmon
baby potatoes, tomato garlic broth sauce*
- Shrimp Scampi or Shrimp Fradiablo
or Shrimp Francese - \$28
over linguini pasta

Chicken Dishes

- Chicken Parmagiano - \$22 *with penne pasta*
- Chicken Milanese - \$22 *with arugula, cherry tomatoes
shaved parmigiano cheese*
- Blackened Chicken - \$18 *over caesar salad*
- Pork Chop Parmagiana - \$24 *with penne*
- Blackened Chicken & Shrimp - \$27 *over broccoli rabe &
mashed potatoes*

Meat Dishes

- French Cut Pork Chop - \$26 *grilled served over sauteed
onions & spinach*
- 8oz Filet Mignon - \$40 *over caramelized mashed potatoes*
- 5oz Filet Mignon & Lobster Tail - \$38 *with sauteed broccoli*
- Skirt Steak & Shrimp - \$34 *served over mashed potatoes*
- New York Steak - \$32 *grilled, over sauteed onions, potatoes & long hot peppers*
- Pork Tenderloins - \$26 *over broccoli rabe, finished in a beer sauce*

Only In Byram Burgers

- Burger Dishes (all 1/2lb burger)
- Byram Burger - \$16 *with mozzarella cheese, jalapeno, fresh tomatoes &
papas bravas*
- Cranberry Lake Burger - \$16 *with roasted red peppers, lettuce
red onions & cheddar cheese*
- Mosaico Burger - \$16 *with fresh tomatoes, bacon, pickles &
mayonnaise*