

## Antipasti

<b>Frutti de Mare (2 or more persons)</b>	<b>(per person)</b>	<b>20</b>
A delightful starter consisting of hot and cold delicacies		
<b>Sashimi</b>		<b>17</b>
Fresh blue fin tuna served with white rice, wasabi and ginger		
<b>Melanzane alla Parmigiana</b>		<b>13</b>
Layers of grilled eggplant, marinara sauce, parmigiano and mozzarella cheese		
<b>Portobello alla Griglia</b>		<b>12</b>
Grilled Portobello mushroom topped with extra virgin olive oil, a touch of garlic and fresh Italian parsley		
<b>Bruschetta</b>		<b>9</b>
Traditional style		
<b>Calamari Fritti</b>		<b>14</b>
Fried baby calamari served with our traditional marinara sauce		
<b>Shrimp Cocktail</b>		<b>16</b>
Served with traditional cocktail sauce		
<b>Cannelloni</b>		<b>17</b>
Fresh handmade pasta, rolled & stuffed with lobster, crab & shrimp, then oven baked and topped with a pink vodka sauce		
<b>Steamed Clams</b>		<b>18</b>
Steamed in white wine and garlic butter		
<b>Wild Abalone</b>		<b>Market Price</b>
Pink wild abalone, lightly breaded then sautéed in extra virgin olive oil		
The ultimate delicacy		
<b>Langostino</b>		<b>22</b>
Baby Icelandic lobster sautéed in extra virgin olive oil & roasted garlic butter served with fussili pasta in a béchamel sauce		
<b>Lobster Ravioli</b>		<b>15</b>
Two (2) pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce		
<b>Prosciutto di Parma e Mozzarella</b>		<b>13</b>
Thin slices of prosciutto wrapped around fresh buffalo mozzarella		
<b>Carpaccio di Manzo</b>		<b>15</b>
Thin slices of marinated filet mignon topped with white truffle oil, arugula, capers and shaved parmigiano		

## Zuppe

**Minestrone di Verdure**      **8**  
Fresh vegetable soup

**Lobster Bisque**      **12**  
Topped with Bristol Cream  
Sherry and Lobster meat

## Insalate

<b>Insalata di Pomodori</b>		<b>11</b>
Sliced beefsteak tomato with red onions, sliced avocado, touch of oregano, topped with extra virgin olive oil & balsamic vinegar		
<b>Insalata di Caesar</b>		<b>(per person) 15</b>
Prepared tableside for two (2) or more		
<b>Venetian Salad</b>		<b>14</b>
Fresh spinach tossed in a light cranberry vinaigrette topped with cranberries, caramelized walnuts & feta cheese		
<b>Insalata Caprese</b>		<b>15</b>
Fresh burrata, sliced beefsteak tomato with extra virgin olive oil and topped with fresh basil		
<b>Insalata de 'Medici</b>		<b>14</b>
Arugula, avocado, hearts of palm, fresh mozzarella & parmigiana, topped with extra virgin olive oil		
<b>Field Greens</b>		<b>9</b>
A combination of fresh baby greens in a Dijon vinaigrette dressing, topped with feta cheese		
<b>Blue Cheese Lettuce Wedge</b>		<b>9</b>
A wedge of crisp iceberg lettuce, diced roma tomatoes, bacon bits, red onions and crumbled blue cheese		

**ALL PASTA DISHES BELOW  
ARE THE OWNER'S MOTHER'S  
PERSONAL RECIPES**

**Paste**

<b><i>Spaghetti al Pomodoro Fresco</i></b>	<b>15</b>
Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil & a touch of garlic	
<b><i>Spaghetti with Meatballs</i></b>	<b>18</b>
Made with fresh ground filet mignon	
<b><i>Penne Arrabbiata</i></b>	<b>15</b>
Tube shaped pasta with red chili, fresh Italian basil, plum tomatoes & a touch of garlic	
<b><i>Fussili Fra 'Diavlo</i></b>	<b>18</b>
Baby calamari sautéed in extra virgin olive oil, white wine & garlic in a spicy marinara sauce with fussili pasta	
<b><i>Linguine alle Vongole</i></b>	<b>23</b>
Linguini with sautéed baby clams in extra virgin olive oil, garlic, white wine, fresh Italian parsley and a pinch of red chili flakes	
<b><i>Gnocchi Ponte Vecchio</i></b>	<b>20</b>
Fresh potato dumplings in a delightful gorgonzola and pesto sauce	
<b><i>Fettuccine alla Bolognese</i></b>	<b>18</b>
Fresh ground veal and filet mignon cooked in our delicate tomato sauce with a touch of herbs	
<b><i>Lasagna</i></b>	<b>19</b>
Fresh pasta layered with a blend of ricotta, parmigiano-reggiano and buffalo mozzarella, the oven baked in our delicate marinara sauce	
	<b><i>Add Bolognese sauce</i></b> 3
<b><i>Fettuccine Alfredo</i></b>	<b>17</b>
Fettuccine pasta served with our traditional alfredo sauce	
<b><i>Scampi Vesuvio</i></b>	<b>28</b>
Jumbo shrimp sautéed in extra virgin olive oil, garlic in a spicy marinara sauce over a bed of linguini	
<b><i>Lobster Ravioli</i></b>	<b>27</b>
Pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce	
<b><i>Linguine Pescatore</i></b>	<b>32</b>
A combination of halibut, seabass, swordfish, salmon, clams, shrimp and baby calamari sautéed with extra virgin olive oil, garlic, white wine, and plum tomatoes over a bed of linguini	
<b><i>Seafood Delight</i></b>	<b>30</b>
A combination of three (3) lobster ravioli & two (2) seafood cannelloni, topped with a delicate pink vodka sauce	

**Secondi**

*(all entrées below are served with fresh in season vegetables)*

<b><i>Pollo alla Marsala</i></b>	<b>26</b>
Boneless breast of chicken sautéed in our marsala wine & mushroom sauce	
<b><i>Pollo alla Piccata</i></b>	<b>26</b>
Boneless breast of chicken sautéed in our fresh lemon & white wine sauce topped with imported Italian capers	
<b><i>Pollo alla Parmigiana</i></b>	<b>26</b>
Boneless breast of chicken coated in our seasoned Italian breadcrumbs & sautéed in extra virgin olive oil, topped with buffalo mozzarella & our marinara sauce, then oven baked	
<b><i>Scaloppine alla Marsala</i></b>	<b>29</b>
Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce	
<b><i>Scaloppine alla Piccata</i></b>	<b>29</b>
Thinly sliced provimi veal sautéed in a fresh lemon and white wine sauce topped with imported Italian capers	
<b><i>Saltimboca all Toscana</i></b>	<b>30</b>
Rolled provimi veal stuffed with prosciutto di parma and buffalo mozzarella, sautéed with white wine, butter and sage	

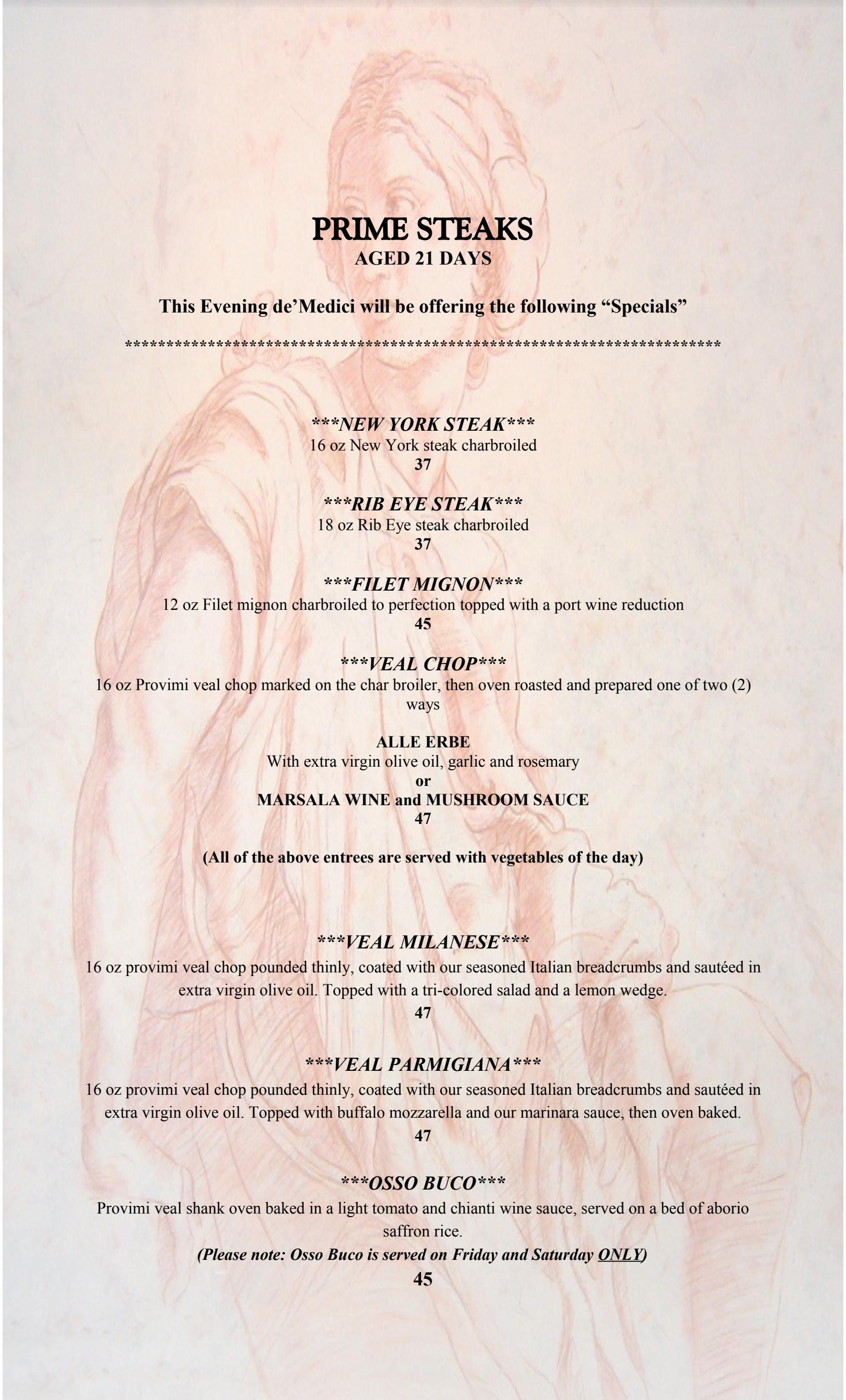
*All entrées below are served  
with fresh in season vegetables*

**SIDE ORDERS 6**

<sup>35</sup><sub>17</sub> **Sautéed Mushrooms**  
<sup>35</sup><sub>17</sub> **Scalloped Potatoes**  
<sup>35</sup><sub>17</sub> **Twice Baked Potato**  
<sup>35</sup><sub>17</sub> **French Fries**

**Seafood**

<b><i>Fresh Filet of Sole</i></b>	<b>29</b>
Lightly grilled with parsley butter	
<b><i>Scampi Lorenzo de' Medici</i></b>	<b>28</b>
Jumbo gulf shrimp sautéed in extra virgin olive oil and roasted garlic butter over a bed of saffron Arborio rice	
<b><i>Northern Halibut (seasonal)</i></b>	<b>33</b>
Fresh halibut gently grilled and garnished with parsley butter	
<b><i>Salmon al Limone</i></b>	<b>27</b>
Sautéed in a fresh lemon and white wine sauce	
<b><i>Sea Bass Maremonte</i></b>	<b>33</b>
Fresh sea bass sautéed in extra virgin olive oil, garlic, white wine, mushrooms & a touch of marinara sauce on a bed of saffron Arborio rice	
<b><i>Langostino</i></b>	<b>40</b>
Baby Icelandic lobsters sautéed in extra virgin olive oil & roasted garlic butter served on a plank	
<b><i>Cioppino</i></b>	<b>32</b>
Halibut, sea bass, swordfish, salmon, clams, jumbo shrimp & calamari in our tomato & saffron broth served with crostini bread	
<b><i>Ahi Tuna</i></b>	<b>35</b>
8 oz. loin of tuna seared rare with black & white sesame seeds over a bed of saffron Arborio rice and a side of teriyaki glaze	
<b><i>Sole Portofino (Our signature dish)</i></b>	<b>38</b>
Fresh filet of sole stuffed with lobster, crab & shrimp then oven baked to a golden brown and topped with a parsley butter glaze	
<b><i>Lobster Risotto</i></b>	<b>40</b>
Medallions of lobster sautéed in extra virgin olive oil, a hint of garlic, fresh diced roma tomatoes, flambéed in cognac Courvoisier, then blended with imported Arborio rice, a touch of cream & Italian parsley	
<b><i>Loin of Swordfish</i></b>	<b>33</b>
A 10 oz. loin of swordfish charbroiled	
<b><i>Lobster Thermidor</i></b>	<b>45</b>
Medallions of lobster flambéed in cognac Courvoisier, topped with our béchamel sauce, cheddar cheese and champignon mushrooms, then baked in it's original shell	
<b><i>Broiled Lobster</i></b>	<b>40</b>
Australian lobster tail broiled and served with clarified butter	
<b><i>Steak and Lobster</i></b>	<b>45</b>
Petite filet mignon topped with our port wine reduction sauce & a whole Australian lobster tail served with clarified butter	
<b><i>Abalone Gourmet</i></b>	<b>Market Price</b>
Whole pink wild abalone, lightly breaded then sautéed in extra virgin olive oil. The ultimate delicacy	



## **PRIME STEAKS**

**AGED 21 DAYS**

**This Evening de'Medici will be offering the following "Specials"**

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**\*\*\*NEW YORK STEAK\*\*\***

16 oz New York steak charbroiled  
37

**\*\*\*RIB EYE STEAK\*\*\***

18 oz Rib Eye steak charbroiled  
37

**\*\*\*FILET MIGNON\*\*\***

12 oz Filet mignon charbroiled to perfection topped with a port wine reduction  
45

**\*\*\*VEAL CHOP\*\*\***

16 oz Provimi veal chop marked on the char broiler, then oven roasted and prepared one of two (2) ways

**ALLE ERBE**

With extra virgin olive oil, garlic and rosemary  
or

**MARSALA WINE and MUSHROOM SAUCE**

47

**(All of the above entrees are served with vegetables of the day)**

**\*\*\*VEAL MILANESE\*\*\***

16 oz provimi veal chop pounded thinly, coated with our seasoned Italian breadcrumbs and sautéed in extra virgin olive oil. Topped with a tri-colored salad and a lemon wedge.

47

**\*\*\*VEAL PARMIGIANA\*\*\***

16 oz provimi veal chop pounded thinly, coated with our seasoned Italian breadcrumbs and sautéed in extra virgin olive oil. Topped with buffalo mozzarella and our marinara sauce, then oven baked.

47

**\*\*\*OSSO BUCO\*\*\***

Provimi veal shank oven baked in a light tomato and chianti wine sauce, served on a bed of aborio saffron rice.

**(Please note: Osso Buco is served on Friday and Saturday ONLY)**

45