

SIDE ORDERS 7

- *Sautéed Mushrooms*
- *Sautéed Spinach*
- *Twice Baked Potato*
- *French Fries*

PRIME STEAKS

AGED 21 DAYS

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

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

**16 oz New York steak charbroiled
45**

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

**18 oz Rib Eye steak charbroiled
45**

*****FILET MIGNON*****

**10 oz Filet mignon charbroiled to perfection topped with a port wine reduction
48**

*****VEAL CHOP*****

**16 oz Provimi veal chop marked on the charbroiler, 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 Arborio
saffron rice.**

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

45

Antipasti

Frutti di Mare (2 or more persons)	(per person)	20
A delightful starter consisting of hot and cold delicacies		
Melanzane alla Parmigiana		14
Layers of grilled eggplant, marinara sauce, parmigiano and mozzarella cheese		
Bruschetta		9
Traditional style		
Calamari Fritti		14
Fried baby calamari served with our traditional marinara sauce		
Shrimp Cocktail		16
Served with traditional cocktail sauce		
Cannelloni		17
Fresh handmade pasta, rolled and stuffed with lobster, crab and shrimp. Then oven baked and topped with a pink vodka sauce		
Steamed Clams		18
Steamed in white wine and garlic butter		
Wild Abalone		Market Price
Pink wild abalone, lightly breaded then sautéed in extra virgin olive oil. The ultimate delicacy		
Lobster Ravioli		15
Two (2) pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce		
Prosciutto di Parma e Mozzarella		14
Thin slices of prosciutto wrapped around fresh buffalo mozzarella		
Carpaccio di Manzo		16
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

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

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

Paste

<i>Spaghetti al Pomodoro Fresco</i>	16
Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic	
<i>Spaghetti with Meatballs</i>	19
Made with fresh ground filet mignon	
<i>Penne Arrabbiata</i>	16
Tube shaped pasta with red chili, fresh basil, plum tomatoes and a touch of garlic	
<i>Fussili Fra'Diavolo</i>	18
Baby calamari sautéed in extra virgin olive oil, white wine and garlic in a spicy marinara sauce with fussili pasta	
<i>Linguine alle Vongole</i>	24
Linguini with sautéed baby clams in extra virgin olive oil, garlic, white wine, fresh Italian parsley and a pinch of red chili flakes	
<i>Gnocchi Ponte Vecchio</i>	21
Fresh potato dumplings in a delightful gorgonzola and pesto sauce	
<i>Fettuccine alla Bolognese</i>	18
Fresh ground veal and filet mignon cooked in our delicate tomato sauce with a touch of herbs	
<i>Lasagna</i>	20
Fresh pasta layered with a blend of ricotta, parmigiano-reggiano and buffalo mozzarella, then oven baked in our delicate marinara sauce	
	<i>Add Bolognese sauce</i> 3
<i>Fettuccine Alfredo</i>	18
Fettuccine pasta served with our traditional alfredo sauce	
<i>Scampi Vesuvio</i>	28
Jumbo shrimp sautéed in extra virgin olive oil, and garlic, in a spicy marinara sauce over a bed of linguini	
<i>Lobster Ravioli</i>	27
Pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce	
<i>Tortellini alla Romana</i>	23
Three cheese tortellini in a delicate cream sauce with pancetta, petite peas and fresh mushrooms	
<i>Seafood Delight</i>	32
A combination of three (3) lobster ravioli and two (2) seafood cannelloni, topped with a delicate pink vodka sauce	

Secondi

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

<i>Pollo alla Marsala</i>	27
Boneless breast of chicken sautéed in our marsala wine and mushroom sauce	
<i>Pollo alla Piccata</i>	27
Boneless breast of chicken sautéed in our fresh lemon and white wine sauce topped with imported Italian capers	
<i>Pollo alla Parmigiana</i>	27
Boneless breast of chicken coated in our seasoned Italian breadcrumbs and sautéed in extra virgin olive oil, topped with buffalo mozzarella and our marinara sauce, then oven baked	
<i>Scaloppine alla Marsala</i>	30
Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce	
<i>Scaloppine alla Piccata</i>	30
Thinly sliced provimi veal sautéed in a fresh lemon and white wine sauce topped with imported Italian capers	
<i>Saltimboca alla Toscana</i>	30
Rolled provimi veal stuffed with prosciutto di parma and buffalo mozzarella, sautéed with white wine, butter and sage	

Seafood

Linguine Pescatore 33
A combination of seabass, rock cod, tilapia, salmon, clams, shrimp and baby calamari sautéed with extra virgin olive oil, garlic, white wine, and plum tomatoes over a bed of linguini

Cioppino 33
Sea bass, rock cod, tilapia, salmon, clams, shrimp and calamari in our tomato and saffron broth served with crostini bread

Lobster Risotto 45
Medallions of lobster sautéed in extra virgin olive oil, a hint of garlic, fresh diced roma tomatoes, flambéed in Courvoisier cognac, with imported Arborio rice, a touch of cream and Italian parsley

All entrées below are served with fresh in season vegetables

Catch of the Day *Market Price*
Chef's selection of the day

Fresh Filet of Sole 29
Lightly grilled with parsley butter

Scampi Lorenzo de'Medici 32
Jumbo gulf shrimp sautéed in extra virgin olive oil and roasted garlic butter over a bed of saffron Arborio rice

Salmon al Limone 27
Sautéed in a fresh lemon and white wine sauce

Sole Portofino (Our signature dish) 40
Fresh filet of sole stuffed with lobster, crab and shrimp then oven baked to a golden brown and topped with a parsley butter glaze

Lobster Thermidor 45
Medallions of lobster flambéed in Courvoisier cognac, topped with our béchamel sauce, cheddar cheese and champignon mushrooms, then baked in its original shell

Broiled Lobster 40
Warm water lobster tail broiled and served with clarified butter

Steak and Lobster 55
Petite filet mignon topped with our port wine reduction and a whole warm water lobster tail served with clarified butter

Abalone Gourmet *Market Price*
Whole pink wild abalone, lightly breaded then sautéed in extra virgin olive oil. The ultimate delicacy

*18% Gratuity will automatically be added to parties of 7 or more.