# Medi

## APPETIZERS

**BAKED WINGS** 18
Caramelized onions, rosemary, parmesan reggiano, chili pepper

**GOLDEN ARTICHOKES** 16
Crispy artichoke hearts, roasted chickpeas, capers, grilled lemon, citrus aioli

**MEATBALLS** 22
Creamy ricotta, san marzano, grilled ciabatta

**SALMON CEVICHE** GF 23
Salmon, cucumber, red onion, red peppers, pomegranate, mango dressing, crispy onion

**CLASSIC BURRATA** GF 26
Creamy burrata, cherry tomato, balsamic reduction, olive oil

**EGGPLANT PARMIGIANA** 24
Baked eggplant, melted mozzarella, pomodoro sauce, fresh basil

**FRIED CALAMARI** 25
Calamari, crispy zucchini, spicy tomato sauce

**CHARCUTERIE BOARD** 28
Selected meats and cheese, apricot butter, truffle honey, mixed olives, berries

## DIPS

*Served with fresh pita bread and vegetable crudite*

**TAHINI HUMMUS** 16
Tahini, chic peas, olive oil, pine nuts

**LEBANESE LABNEH** 16
Creamy labneh, sweet tomato marmalade, pistachios

**MUHAMMARA DIP** 16
Roasted red pepper, garlic, olive oil, pine nuts, pomegranate glaze

**TZATZIKI DIP** 16
Greek yogurt, cucumber, garlic, olive oil, fresh dill

**MEDI SPREAD** 25
Trio of hummus, muhammara, tzatziki dips

## SALADS

*Add Grilled Chicken 15  Grilled Shrimp 12*

**NAPLES** GF 18
Romaine, cucumber, cannellini beans, shaved egg, red onion, maple vinaigrette

**CAESAR** 18
Romaine hearts, shaved parmigiana cheese, croutons

**RUBY GARDEN** GF 18
Roasted beets, arugula, heirloom cherry tomato, goat cheese, whipped ricotta with goat cheese, pecans, fig balsamic vinaigrette, sumac

**GREEK** GF 23
Cucumber, tomato, red onion, kalamata olives, feta, capers, red peppers, citrus vinaigrette

## PIZZA

**ORIGINALE** 19
Mozzarella, san marzano, Parmigiana, basil

**PROSCIUTTO & ARUGULA** 27
Prosciutto di parma, baby arugula, fresh mozzarella, san marzano

**FIG & TRUFFLE** 28
Honey roasted figs, truffles, creamy brie, stracciatella, arugula

**PASTRAMI** 26
All beef pastrami, caramelized onions, dijon mayo, arugula, parmesan, pomegranate seeds

## PASTAS

*Add Burrata or Truffles to any pasta for an additional charge*

**LASAGNA** 29
Slow cooked beef and pork ragu, melted mozzarella, bechamel

**LOBSTER RAVIOLI** 39
Lobster filled ravioli, lobster bisque, cherry tomato

**PEAR FIOCCHI** 34
Signature pear filled pasta, white truffle parmigiana cream sauce

**RADIATORE BOLOGNESE** 33
Slow cooked beef and pork ragu

**SPICY RIGATONI** 36
Calabrian chili, burrata cheese, basil

**PENNE SICILIANA** 32
Roasted eggplant, fresh mozzarella, san marzano tomato, basil

**LINGUINE PORTOFINO** 38
Sauteed shrimp, zucchini, garlic, white wine, lemon, basil

## MAIN COURSE

*Our meat entrees are partially sliced to ensure temperature*

**MOROCCAN SALMON** 41
Roasted peppers, kalamata olives, chickpeas, lentil himachali rice, fresh herbs

**ROASTED BRANZINO** GF 36
Roasted branzino, garlic potato, capers, cherry tomatoes, artichokes, chickpeas, kalamata olives

**SEAFOOD PAELLA** GF 39
Calamari, shrimp, roasted red peppers, saffron infused rice

**CHICKEN MARSALA** GF 35
Wild mushrooms, mashed potatoes, sweet marsala reduction

**CHICKEN PARMIGIANA** 39
Melted mozzarella, linguine with San Marzano

**GRILLED LAMB CHOPS** GF 65
Mashed potatoes, roasted vine tomato, tahini, cracked peppercorn reduction

**PEPPERCORN SKIRT STEAK** GF 44
10 oz hand cut Skirt steak, french fries, cracked peppercorn sauce

**FILET MIGNON** GF 49
8 oz center cut filet mignon, grilled asparagus, mashed potatoes, wild mushroom sauce

**MEDI BURGER** 30
Crispy flatbread pita, seasoned beef, french fries

Seasonal baby vegetables 9  French fries 9  Himachali rice with lentils 9
Grilled asparagus 9  Roasted lemon potatoes 9  Mashed potatoes 9

CONSUMING RAW OR UNDERCOOKED MEAT, EGGS, OR FISH MAY INCREASE YOUR RISK OF FOOD ILLNESS, PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES

# SIGNATURE COCKTAILS

**SARTI SOUR 19**
Gray Whale gin, Sarti Rosa blood orange, fresh lemon, raspberry garnish.
*Shaken to a silky finish*

**SPICY PASSIONFRUIT MEZCALITA 21**
Del Maguey mezcal, jalapeno infused tequila, passionfruit, fresh lime.
*Smoky spicy cocktail with a tajin rim*

**MOONLIGHT IN SAINT TROPEZ 18**
Malibu Coconut rum, St. Germain Elderflower, fresh lime, basil.
*Tropical cocktail with herbal finish*

**SGROPPINO 18**
Traditional Italian frozen cocktail featuring lemon sorbet, vodka, limoncello, and prosecco.
*Refreshing, smooth escape*

**CHILL BRAZIL 18**
Leblon cachaca, fresh passion fruit, lime.
*Smooth with touch of sweetness*

**APEROL COCONUT MARGARITA 20**
Tequila Ocho Plata, Aperol, creamy coconut, fresh lime, orange curacao.
*Delightful twist on a classic*

**RYE WHISKEY SMASH 21**
Redemption rye whiskey, fresh lemon, mint, orange liqueur, splash of soda.
*Bold, refreshing, with spicy notes*

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**COUP DE CANTALOUP 20**
Titos vodka, Italian cantaloup liqueur, St Germain elderflower, fresh lemon.
*Refreshing melon with floral notes*

**SORRENTINO 18**
Limoncello, Campari, sweet vermouth, sparkling soda.
*Bright citrus with bittersweet finish*

**PAINKILLER 18**
Malibu rum, pineapple, orange, coconut puree, a touch of Kahlua.
*Rich & vibrant cocktail*

**LYCHEE MARTINI 19**
Grey goose vodka, luscious lychee fruit, hint of fresh mint.
*Elegant with a floral sweetness*

## BEER

MILLER LIGHT 9.
STELLA ARTOIS 9.
PERONI 9.
HIGH 5 IPA 9.
CORONA 9.
MICHELOB ULTRA 9.
YUENGLING 9.
PERONI 00 9.
*Non ~ Alcoholic*

## MOCKTAILS

**CUCUMBER & LEMONGRASS 14**
Muddled Cucumber, Lemongrass Infused Simple, Lime Juice

**PEACH ON THE BEACH 14**
Ruby Red Grapefruit, Rosemary Infused Simple, Peach Puree

**HI BARBIE 14**
Dragon Fruit, OJ, Cranberry, Pineapple, Splash of Soda

## MULES

**BLUEBERRY MULE 16**
VODKA- BLUEBERRY PUREE

**PEACH MULE 16**
BOURBON - PEACH PUREE

**PINEAPPLE MULE 16**
TEQUILA - PINEAPPLE PUREE

## SPARKING BY GLASS

**Proseco,** Voga, *It*.....14
**Moscato D' Asti**, *It*.....14
**Brut**, Moet Chandon 187 ml, *Fr*.....26
**Brut**, Veuve Cliquot, *Fr*.....26
**Brut Rose**,Veuve Cliquot, *Fr*.....26

## WHITE BY GLASS

**Chardonnay**, Callaway, *CA*.....15
**Chardonnay**, Jordan, *Russian River Valley*....22
**Gavi di Gavi**, La Scola White, *Piemonte*.....16
**Pinot Grigio**, Ruffino, *IT*.....15
**Sauvignon Blanc**, Kim Crawford, *NZ*.....16
**Sancerre**, Les Champ Clos, *Loire Valley*.....24
**Rose**, Fleurs De Prairie, *FR*.....15

## RED BY GLASS

**Cabernet**, Sycamore Lane, *CA*.....15
**Cabernet**, Quilt, *CA*.....25
**Merlot**, Hayes Ranch, *CA*.....15
**Pinot Noir**, La Crema, *CA*.....17
**Chianti**, Toscolo, *IT*.....15
**Montepulciano**, Casali, *IT*.....17
**Supertuscan**, Villa Antinori, *IT*.....17

## WHITE BY BOTTLE

**Chardonnay**, Jordan, *Russian River Valley*.....92
**Chardonnay**, Stags Leap "Karia", *Napa*.....64
**Chardonnay**, Far Niente, *Napa*.....140
**Pinot Grigio**, Livio Felluga, *Friuli*.....64
**Riesling**, T. Shmitt "Kabinet", *Germany*.....52
**Greco di Tufo**, Le Masciare, *Campania*.....68
**Sauvignon Blanc**, Kim Crawford, *NZ*.....64
**Rose**, Fleurs De Prairie, *Provence*.....60
**Pouilly Fuisse**, Louis Latour, *France*.....58
**Falanghina**, Mastroberardino, *Campania*.....60
**Gavi di Gavi**, La Scolca White, *Piemonte*.....108
**Rhombus**, Robola of Kefalonia, *Greece*.....80
**Sancerre**, Les Champ Clos, *Loire Valley*.....80

## SPARKLING BY BOTTLE

**Prosecco**, Voga, *Venezia*.....60
**Moscato D' Asti**, Stella Rosa, *Piemonte*.....60
**Brut**, Veuve Cliquot, *France*.....175
**Brut Rose**, Veuve Cliquot, *France*.....175
**Grand Brut**, Dom Perignon, *France*.....550
**Grand Brut**, Louis Roederer "Cristal", *Fr*.....590
**Grand Brut Rose**, Dom Perignon, *France*.....600
**Armand de Brignac**, Ace of Spades, *France*....500

## RED BY BOTTLE

**Chianti Classico**, Antinori "Peppoli", *Tus*.....60
**Chianti Classico**, Badia A Passignano, *Tus*.....150
**Super Tuscan**, Ornellaia "Le Volte", *Tuscany*.....88
**Super Tuscan,** IL Bruciato, *Tuscany*.....*85*
**Super Tuscan**, Tignanello, *Tuscany*.....299
**Super Tuscan**, Antinori Guado al Tasso, *Tus*...200
**Super Tuscan**, Volpolo, *Tuscany*.....105
**Super Tuscan**, Solaia, *Tuscany*.....550
**Rosso Di Montalcino**, Camigliano,*Tuscany*.....66
**Brunello di Montalcino**, Col D' Orcia, *It*.....160
**Brunello di Montalcino**, Pian del Vigne, *It*.....199
**Brunello di Montalcino**, Ventolaio, *It*.....135
**Amarone**, Sant Ambrogio, *Veneto*.....120
**Amarone**, Bertani, *Veneto*.....350
**Amarone**, Luigi Righetti,*Veneto*.....96
**Barolo**, Nirvasco, *Piemonte*.....88
**Barolo**, Marchese di Barolo, *Piemonte*.....148
**Barolo**, Casa e di Mirafiore, *Piemonte*.....120
**Barbaresco**, Prunotto, *Piemonte*.....135
**Barbaresco**, Gaja, *Piemonte*.....530
**Barbera d' Asti**, Battasiolo Sorrano, *Piemonte*.....75
**Merlot**, Silverado, *Coomsville*.....72
**Merlot**, Duckhorn, *Napa Valley*.....120
**Cabernet**, Quilt, *Napa Valley*.....105
**Cabernet**, Stag's Leap "Artemis", *Napa*.....145
**Cabernet**, Jordan, *Alexander Valley*.....155
**Cabernet**, Caymus, *Napa Valley*.....240
**Cabernet**, Nickel & Nickel, *Napa Valley*.....265
**Cabernet**, Opus One, *Napa Valley*.....515
**Cabernet**, Quintessa, *Napa Valley*.....380
**Cannonau**, Castellanese, *Sardinia*.....60
**Pinot Noir**, La Crema, *Sonoma*.....68
**Pinot Noir**, Belle & Glos "Dairyman", *RRV*.....120
**Pinot Noir**, Patz & Hall, *Sonoma*.....115
**Zinfandel**, The Prisoner "Saldo", *Napa*.....105
**Malbec**, Graffigna, *Argentina*.....65
**Sangiovese**, Morellino di Scansano, *Tuscany*.....60
**Vino Nobile**, Crociani, *Tuscany*.....68
**Bourdeaux**, Les Trois Croix, *France*.....105
**Nero D' Avola**, Firriato "Harmonium", *Sicily*.....92
**Nebbiolo**, Gaja "Sito Moresco", *Piemonte*.....165
**Montepulciano**, Casali, *Abruzzo*.....59
**Primitivo**, Sessantanni, *Puglia*.....78