

Antipasti

Frutti de Mare (2 or more persons) A delightful starter consisting of hot and cold delicacies	(per person)	19.95
Oysters Rockefeller Traditional style		17.95
Sashimi Fresh blue fin tuna served with white rice, wasabi and ginger		15.95
Melanzane alla Parmigiana Layers of grilled eggplant, marinara sauce, parmigiano and mozzarella cheeses		11.95
Portobello alla Griglia Grilled portobello mushroom topped with extra virgin olive oil, a touch of garlic and fresh Italian parsley		10.95
Calamari Fritti Fried baby calamari served with our traditional marinara sauce		13.95
Shrimp Cocktail Served with a traditional cocktail sauce		14.95
Cannelloni Fresh handmade pasta, rolled and stuffed with lobster, crab and shrimp then oven baked and topped with a pink lobster sauces		16.95
Steamed Clams Steamed in white wine and garlic butter		16.95
Wild Abalone Pink wild abalone, lightly breaded then sautéed in extra virgin olive oil. The ultimate delicacy	Market Price	
Langostino Baby Icelandic lobster sautéed in extra virgin olive oil and roasted garlic butter served with fussili pasta in a béchamel sauce		24.95
Prosciutto di Parma e Mozzarella Thin slices of prosciutto wrapped around fresh buffalo mozzarella		11.95
Carpaccio di Manzo Thin slices of marinated filet mignon topped with white truffle oil, arugula and shaved parmigiano		14.95
Caviar Four ounces (4 oz) served with all condiments	Market Price	

Zuppe

Minestrone di Verdure 7.95 Fresh vegetable soup	Zuppe del Giorno 7.95 Soup of the day
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Insalate

Insalata di Pomodori Sliced beefsteak tomato with red onions, sliced avocado, touch of oregano topped with extra virgin olive oil and balsamic vinegar		10.95
Insalata di Caesar Prepared tableside for two (2) or more	(per person)	14.95
Venetian Salad Fresh spinach tossed in a light cranberry vinaigrette topped with cranberries,, caramelized walnuts and feta cheese		13.95
insalata Caprese Fresh mozzarella, sliced beefsteak tomato with extra virgin olive oil and topped with fresh basil		11.95
Insalata de' Medici Arugula, avocado, hearts of palm, fresh mozzarella and parmigiano topped with extra virgin olive oil		12.95
Field Greens A combination of fresh baby greens in a dijon vinaigrette dressing topped with pine nuts		8.95
Blue Cheese Lettuce Wedge A wedge of crisp iceberg lettuce, diced roma tomatoes, bacon bits, red onions, and crumbled blue cheese		8.95

Paste

Spaghetti al Pomodoro Fresco Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic		13.95
Spaghetti with Meatballs Made with fresh ground filet mignon		17.95
Agnolotti alla Panna Pasta pillows filled with a blend of cheeses in a fresh cream sauce		15.95
Penne Arrabbiata Tube shaped pasta with red chili, fresh Italian basil, plum tomatoes and a touch of garlic		12.95
Linguine alle Vongole Linguini with sautéed baby clams in extra virgin olive oil, garlic, white wine and fresh Italian parsley		18.95
Gnocchi Ponte Vecchio Fresh potato dumplings in a delightful gorgonzola and pesto sauce		18.95
Fettuccine alla Bolognese Fresh ground veal and filet mignon cooked in our delicate tomato sauce with a touch of herbs		16.95
Lasagna Fresh pasta layered with a blend of ricotta, parmigiano-reggiano and buffalo mozzarella, then oven baked in our delicate marinara sauce		17.95
Fettuccine Alfredo Fettuccine pasta served with our traditional alfredo sauce		15.95
Scampi Vesuvio Jumbo shrimp sautéed in extra virgin olive oil, garlic in a spicy marinara sauce over a bed of linguini		24.95
Lobster Ravioli Pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce		24.95
Linguine Pescatore A combination of halibut, seabass, swordfish, salmon, clams, mussels, shrimp and calamari sautéed with extra virgin olive oil, garlic, white wine and plum tomatoes over a bed of linguini pasta		26.95
Lobster Fra' Diavolo One whole spiny lobster sautéed in extra virgin olive oil and garlic in a spicy marinara sauce over a bed of linguini		39.95

Secondi

(all entree's below are served with fresh in season vegetables)

Pollo alla Marsala Boneless breast of chicken sautéed in our marsala wine and mushroom sauce		22.95
Pollo alla Piccata Boneless breast of chicken sautéed in our fresh lemon and white wine sauce topped with imported Italian capers		22.95
Pollo alla Parmigiana Boneless breast of chicken put into our seasoned Italian breadcrumbs and sauteed in extra virgin olive oil. Topped with buffalo mozzarella and our marinara sauce, then oven baked.		24.95
Scaloppine alla Marsala Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce		24.9
Scaloppine alla Piccata Thinly sliced provimi veal sautéed in a fresh lemon and white wine sauce topped with imported Italian capers		24.95
Saltimbocca alla Toscana Rolled provimi veal stuffed with prosciutto di parma and buffalo mozzarella sautéed with white wine, butter and sage		25.95

**PRIME STEAKS
AGED 21 DAYS**

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

*****NEW YORK STEAK alla PIZZAIOLA*****

16 oz New York Steak charbroiled and topped with our pizzaiola sauce

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

18 oz Rib Eye Steak charbroiled and topped with a large mushroom stuffed with lobster, crab and shrimp

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

12 oz filet mignon charbroiled to perfection served on a baked portobello mushroom topped with a port wine reduction

*****STEAK DIANE*****

made table side

*****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

(all of the above entrees' are served with a potato and vegetable of the day)

*****VEAL MILANESE*****

16 oz provimi veal chop pounded thinly, put into our seasoned Italian breadcrumbs and sauteed in extra virgin olive oil. Then topped with a tri-colored salad and a lemon wedge.

*****VEAL PARMIGIANA*****

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

*****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 & Saturday ONLY)

*****SEARED DIVER SCALLOPS*****

Seared then gently placed on top of orzo pasta and topped with roasted garlic butter

*****LOBSTER RISOTTO*****

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 and Italian parsley

***All desserts are subject to change*

DESSERTS

TIRAMISU

Layers of espresso soaked lady fingers covered with mascarpone cream and dusted with Italian cocoa

PROFITEROLLS

Puff pastry infused with fresh whipped cream and covered with a bitter sweet chocolate syrup

GELATO BERRIES

Vanilla bean gelato with fresh raspberries, a splash of Chambord liqueur and sprinkled with chocolate shavings

CREAM BRULEE

Made with fresh vanilla bean

LEMONCELLO CREAM TORTE

Layers of moist vanilla cake filled with a light lemon mascarpone cream topped with streusel.

CANNOLI

Ricotta cheese mixed with chocolate chips, Italian cinnamon, fresh whipped cream then filled into a homemade cannoli shell and topped with powdered sugar

CHEESECAKE

Traditional New York style

CROSTATA di MELE NOCE CON GELATO

Sliced apple tart with Vanilla Bean Gelato and caramelized walnuts

BANANAS FOSTER** (Prepared table side)

A combination of crème de banana and 151 rum flamed at your table (per person-minimum 2)

STRAWBERRIES MARTINIQUE** (Prepared table side)

Fresh long stemmed strawberries served with a combination of Grand Marnier, Orange Curacao, sweet cream, sour cream and a splash of Meyers Rum

MOLTEN CHOCOLATE CAKE

Oven-baked and topped with vanilla bean gelato

For more information please follow our social media sites :



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