

# RISTORANTE de' MEDICI

WELCOMES



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\*\*\*Dinner this evening will begin with\*\*\*

**BLUE CHEESE LETTUCE WEDGE**

*A wedge of crisp iceberg lettuce, diced roma tomatoes, bacon bits, red onions & crumbled blue cheese*

or

**LOBSTER BISQUE**

*Topped with Bristol Cream Sherry and Lobster meat*

or

**CALAMARI FRITTI**

*Fried baby calamari served with our traditional marinara sauce*

\*\*\*Please select one of the following entrees'\*\*\*

**POLLO alla PARMIGIANA**

*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*

or

**SCALOPPINE alla MARSALA**

*Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce*

or

**SALMON al LIMONE**

*Sautéed in a fresh lemon and white wine sauce*

or

**SPAGHETTI al POMODORO FRESCO**

*Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic*

or

**SOLE PORTOFINO (Add \$10)**

*(Our Signature Dish)*

*Fresh filet of sole stuffed with lobster, crab and shrimp then oven baked to a golden brown and topped with a parsley butter glaze*

\*\*\*In conclusion\*\*\*

**CANNOLI**

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

or

**CHEESECAKE**

*Traditional New York Style*

**\$40**

*(tax & gratuity not included)*

\*\*\*No Substitutions, cannot be combined with any other coupon, discount or promotion, dine-in only, items cannot be split\*\*\*

\*\*Price is only valid during San Diego Restaurant Week, January 19-26, 2020\*\*