

All tableside preparations  
are currently unavailable.

**SIDE ORDERS 9**

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

**Antipasti**

<b>Melanzane alla Parmigiana</b>	16
Layers of grilled eggplant, topped with marinara sauce and parmigiano	
<b>Bruschetta</b>	10
Traditional style	
<b>Meatballs</b>	11
Two (2) of our homemade meatballs made with fresh ground filet mignon, served in a delicate marinara sauce	
<b>Calamari Fritti</b>	16
Fried baby calamari served with our traditional marinara sauce	
<b>Steamed Clams</b>	20
Steamed in white wine and garlic butter olive oil. The ultimate delicacy	
<b>Lobster Ravioli</b>	16
Two (2) pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce	
<b>Prosciutto di Parma e Mozzarella</b>	16
Thin slices of prosciutto wrapped around fresh buffalo mozzarella	
<b>Carpaccio di Manzo</b>	18
Thin slices of marinated filet mignon topped with white truffle oil, arugula, capers and shaved parmigiano	

**Zuppe**

*Soup of the day* Market Price

**Insalate**

<b>Field Greens</b>	11
A combination of fresh baby greens in a Dijon vinaigrette dressing, topped with sundried tomatoes and feta cheese	
<b>Insalata di Pomodori</b>	12
Sliced beefsteak tomato with red onions, sliced avocado, touch of oregano, fresh basil, topped with Dijon vinaigrette dressing	
<b>Insalata di Caesar</b>	14
Our original recipe made from scratch in house	
<b>Blue Cheese Lettuce Wedge</b>	14
A wedge of crisp iceberg lettuce, diced roma tomatoes, bacon bits, red onions and crumbled blue cheese	
<b>Insalata de 'Medici</b>	14
Arugula, hearts of palm, fresh mozzarella and parmigiano, topped with extra virgin olive oil	
<b>Insalata Caprese</b>	14
Fresh burrata, sliced beefsteak tomato with extra virgin olive oil and topped with fresh basil	

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

**Paste**

<b>Spaghetti al Pomodoro Fresco</b>	18
Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic	
<b>Spaghetti alla Carbonara</b>	24
Spaghetti with pancetta, egg, parmigiana and a touch of cream	
<b>Spaghetti with Meatballs</b>	23
Made with fresh ground filet mignon	
<b>Penne Arrabbiata</b>	18
Tube shaped pasta with red chili, fresh basil, plum tomatoes and a touch of garlic	
<b>Linguine alle Vongole</b>	27
Linguini with sautéed baby clams in extra virgin olive oil, garlic, white wine, fresh Italian parsley and a pinch of red chili flakes	
<b>Fettuccine alla Bolognese</b>	22
Fresh ground veal and filet mignon cooked in our delicate tomato sauce with a touch of herbs	
<b>Lasagna</b>	22
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> 4
<b>Fettuccine Alfredo</b>	20
Fettuccine pasta served with our traditional alfredo sauce	
<b>Lobster Ravioli</b>	30
Pasta pillows stuffed with Maine lobster, topped with a delicate pink vodka sauce	
<b>Tortellini alla Romana</b>	26
Three cheese tortellini in a delicate cream sauce with pancetta, petite peas and fresh mushrooms	

Bread service is currently unavailable.



**Secondi**

*(All entrées below are served with fresh in season vegetables. Gluten free preparations are available upon request.)*

<i>Pollo alla Marsala</i>	29
Boneless breast of chicken sautéed in our marsala wine and mushroom sauce	
<i>Pollo alla Piccata</i>	29
Boneless breast of chicken sautéed in our fresh lemon and white wine sauce topped with imported Italian capers	
<i>Pollo alla Parmigiana</i>	29
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>	33
Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce	
<i>Scaloppine alla Piccata</i>	33
Thinly sliced provimi veal sautéed in a fresh lemon and white wine sauce topped with imported Italian capers	

**Seafood**

<i>Linguine Pescatore</i>	35
A combination of seabass, rock cod, scallops, clams, shrimp and baby calamari sautéed with extra virgin olive oil, garlic, white wine, and plum tomatoes over a bed of linguini	
<i>Cioppino</i>	34
Sea bass, rock cod, tilapia, scallops, shrimp and calamari in our tomato and saffron broth served with crostini bread	
<i>Lobster Risotto</i>	47
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*

<i>Fresh Filet of Sole</i>	32	<i>Lobster Thermidor</i>	46
Lightly grilled with parsley butter		Medallions of lobster flambéed in Courvoisier cognac, topped with our béchamel sauce, cheddar cheese and champignon mushrooms, then baked in its original shell	
<i>Salmon al Limone</i>	29	<i>Broiled Lobster</i>	43
Sautéed in a fresh lemon and white wine sauce		Warm water lobster tail broiled and served with clarified butter	
<i>Sole Portofino (Our signature dish)</i>	46	<i>Steak and Lobster</i>	57
Fresh filet of sole stuffed with lobster, crab and shrimp then oven baked to a golden brown and topped with a parsley butter glaze		Petite filet mignon topped with our port wine reduction and a whole warm water lobster tail served with clarified butter	

**USDA PRIME STEAKS  
AGED 21 DAYS**

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

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

16 oz USDA Prime New York steak charbroiled  
49

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

18 oz USDA Prime Rib Eye steak charbroiled  
49

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

10 oz USDA Prime Filet Mignon charbroiled to perfection topped with a port wine reduction  
49

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

16 oz USDA Prime 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

56

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

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

16 oz USDA Prime 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.  
58

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

16 oz USDA Prime 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.  
58

\*18% Gratuity will automatically be added to parties of 6 or more.



# NOW SERVING PIZZA!

## Pizza

<b><i>Margherita</i></b>	<b>16</b>
Fresh tomato sauce, basil and mozzarella	
<b><i>Bianca</i></b>	<b>18</b>
Prosciutto di Parma, arugula, shaved parmigiano and olive oil	
<b><i>Prosciutto and Burrata</i></b>	<b>18</b>
Fresh tomato sauce, prosciutto di Parma, mozzarella and burrata	
<b><i>Pepperoni</i></b>	<b>17</b>
Fresh tomato sauce, pepperoni and mozzarella	
<b><i>Vegetarian</i></b>	<b>17</b>
Fresh tomato sauce, artichokes, eggplant, mushrooms and zucchini	
<b><i>Spicy Sausage and Mushroom</i></b>	<b>18</b>
Fresh tomato sauce, spicy Italian sausage, mushrooms and mozzarella	
<b><i>Build Your Own Pizza</i></b>	<b>13</b>
Base of fresh tomato sauce and mozzarella cheese	

### Additional Toppings

#### Add \$2 each

- ◆ Arugula
- ◆ Artichokes
- ◆ Basil
- ◆ Eggplant
- ◆ Mushrooms
- ◆ Zucchini

#### Add \$4 each

- ◆ Pepperoni
- ◆ Prosciutto
- ◆ Spicy Sausage

#### Add \$5 each

- ◆ Burrata

de' MEDICI CUCINA ITALIANA

**(619)702-7228 • [demedicisandiego.com](http://demedicisandiego.com)**

***Hours:***

***Wednesday - Thursday 5:00 P.M.-Close***

***Friday - Sunday 4:00 P.M.-Close***

***Closed Monday and Tuesday***