APPETIZERS

POLPETTINE ALLA TOSCANA - Veal meatballs, tomato sauce, parmesan cheese **21**

ZUCCHINE FRITTE - Fried zucchini, house yogurt sauce **19**

(GF) **BURRATA -** Roasted beets, cherry tomatoes, pickled onion, pistachios, balsamic glaze **25**

CALAMARI FRITTI - Fried Calamari, zucchini, sundried tomato, tartar sauce **25** Add Shrimp **+9**

(GF) **PROSCIUTTO E MELONE -** Imported San Daniele prosciutto, cantaloupe melon, basil oil **25**

(GF) **CAVOLETTI DI BRUXELLES -** Crispy fried Brussels sprouts, spicy honey, shaved parmesan, bacon, pine nuts **22**

VONGOLE OREGONATA - Sauteed clams, garlic, oregano, white wine tomato sauce, bread crostino **23**

TUNA TARTAR - Avocado, cucumbers, ginger, micro greens, lemon basil oil **24**

HUMMUS - House made hummus, tahini, roasted carrots, pita bread **16**

ARANCINO DI RISO - Saffron rice Arancini, tomato sauce or meat sauce **16**

TEGAME DI FAGIOLI - Baked beans in tomato sauce, crumbled goat cheese, pita bread **17**

EGGPLANT PARMIGIANA - Thinly sliced eggplant, tomato sauce, pecorino and mozzarella **21**

SOUP & SALADS

SOUP OF THE DAY - Ask your server **16**

CESARE - Kale, romaine, croutons, parmesan, Caesar dressing **18**

(GF) **TRICOLORE -** Endive, radicchio, arugula, lemon dressing, shaved parmesan **19**

(GF) **RUCOLA -** Arugula, goat cheese, green apples, toasted hazelnuts, lemon vinaigrette **19**

(GF) **BUFALA MOZZARELLA CAPRESE -** Fresh imported Italian buffalo mozzarella, heirloom tomatoes, basil **25**

(GF) **INSALATA DI BARBABIETOLE GIALLE -** Yellow beets, mixed greens, goat cheese, walnuts, balsamic essence **20**

(GF) **CAFÉ MED GRECA -** Feta cheese whipped with Greek yogurt, heirloom tomatoes, red onion, olives **22**

Add Shrimp 11 Add Blackened Chicken 8 Add Salmon 12 Add Avocado 5

PINSA ROMANA 9oz

Pinsa Romana is a tradition dating back to Ancient Roman times that has recently come back into vogue. This is thanks to the old recipe created by the common folk who lived in the countryside surrounding Rome. Traditional pizza is made with regular 'OO' flour. Pinsa dough on the other hand uses wheat, soy, and rice flour, more water, and less salt, creating a lighter, airier crust. Pinsa has fewer calories, is lower in fat, and is less salty than a regular pizza.

REGINA MARGHERITA - Tomato sauce, mozzarella, fresh basil **22**

MILANO - Mozzarella, prosciutto, arugula, parmesan, balsamic reduction **23**

BIANCA - Stracciatella burrata, pistachios, extra virgin olive oil **22**

CALABRESE - Tomato sauce, mozzarella, spicy soppressata, spicy honey, basil **23**

TARTUFO - Fontina, mixed mushrooms, truffle oil **23**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

cafe med

PASTAS

ORECCHIETTE - Italian sausage, broccolini, sundried tomato, garlic, broccoli puree, breadcrumbs **29**

RIGATONI VODKA - Pink vodka sauce, fresh burrata, chili oil **30**

PENNE ARRABBIATA - Spicy tomato sauce, garlic, red pepper flakes **25**

***RAVIOLI -** Spinach and ricotta cheese filled ravioli, fresh tomatoes, butter and sage **29**

***TAGLIATELLE BOLOGNESE -** Tuscan beef ragu, red tomato sauce **29**

BUCATINI CACIO E PEPE - Pecorino Romano and parmesan cream, toasted black pepper **26**

LINGUINE VONGOLE - Manilla clams, green onions, garlic, white wine, parsley, crushed red pepper **32**

(GF) **RISOTTO FUNGHI -** Carnaroli risotto, wild seasonal mushrooms **30**

Gluten Free Pasta and Vegan Options Available

***Fresh made pastas**

MAIN COURSES

SCALOPPINE PICCATA - Veal scaloppine, white wine lemon butter sauce, sauteed vegetables **41**

(GF) **ENTRECOTTE AL PEPE VERDE -** Pan-seared USDA PRIME NY strip steak, **51**
green peppercorn brandy sauce, French fries

POLLO LIMONE - Crispy parmesan crusted chicken, lemon wine sauce, fried basil, mashed potatoes **39**

COSTOLETTA DI MAIALE - Pounded breaded pork chop, served with arugula cherry tomatoes, **45**
shaved parmesan

SALMONE - Pan seared crusted salmon, garlic cream sauce, roasted potatoes **46**

(GF) **BRANZINO -** Roasted seabass, capers, olives, cherry tomatoes, broccolini **46**

SIDES

(GF,V) **Sauteed Vegetables 9 ~** (GF,V) **Sauteed Spinach 9**

(GF,V) **Garlic Broccolini 9** (GF,V) **Roasted Potatoes 9 ~** (GF,V) **Truffle Fries 12**

(GF,V) **French fries 9 ~** (GF) **Mashed Potatoes 9**

(GF) GLUTEN FREE (V) VEGAN

20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE GUESTS

SPARKLING

100. **Prosecco** - Colesel, Brut, NV, (0% sugar) **80**

101. **Franciacorta** - Manzio Campagnoni, Brut, IT, NV **85**

102. **Champagne** - Lanson, Brut, FR, NV **95**

103. **Champagne** - Arleaux, Pemier Cru, Brut, FR, NV **135**

104. **Champagne** - Dom Perignon, Brut, FR, '13 **390**

105. **Champagne** - Veuve Clicquot, Brut, FR, NV **110**

WHITE & ROSE

120. **Rose'** - St. Marguerite Symphonie, FR, '22 **70**

121. **Rose'** - Domaine Ott, Cote de Provence, FR, '22 **110**

130. **Pinot Grigio** - Terlato, IT, '23 **75**

131. **Gavi di Gavi** - La Scolca Black Label, IT, '24 **105**

132. **Greco di Tufo** - Le Mesciare, IT, '24 **85**

141. **Sauvignon Blanc** - Stag's Leap, CA, '23 **75**

151. **Chablis** - Roland Lavantureux, FR, '20 **110**

152. **Chardonnay** - Flowers, CA, '22 **95**

153. **Chardonnay** - Jordan, Sonoma CA '23 **80**

154. **Chardonnay** - Rombauer, CA '23 **95**

170. **Chardonnay** - Far Niente, CA, '22 **120**

171. **Poully Fuisse** - Luis Latour FR, '22 **120**

172. **Poully Fuisse** - Chateau de Tracy, FR, '23 **105**

180. **Moscato d'Asti** - Dorali DOGC, IT, NV **55**

RED

199. **Corvina** - Tinazzi, IT '23 **75**

200. **Chianti Classico** - Villa Antinori, IT, '22 **90**

201. **Chianti Classico** - Ruffino Riserva Gold, IT, '20 **120**

210. **Vino Nobile Montepulciano** - Crociani, IT, '22 **95**

222. **Super Tuscan** - Sapaio, IT, '20 **190**

223. **Super Tuscan** - Tignanello, IT, '22 **275**

227. **Super Tuscan** - Promis Gaia, IT, '22 **120**

228. **Super Tuscan** - Le Serre Nuove, Dell'Ornellaia, IT, '22 **120**

229. **Super Tuscan** - Le Volte, Dell'Ornellaia, IT, '23 **90**

234. **Nebbiolo** - Deltetto, IT, '23 **80**

230. **Barolo** - Massolino, IT, '21 **120**

231. **Barolo** - Prunotto, IT, '21 **210**

233. **Brunello di Montalcino** - Lisini, IT, '20 **145**

241. **Brunello di Montalcino** - Col di Lamo, IT, '13 **270**

243. **Brunello di Montalcino** - Pian Della Vigne Antinori, IT '20 **160**

250. **Amarone** - La Sorte, IT, '19 **110**

251. **Amarone** - Canoso, IT, '16 **130**

260. **Primitivo** - Limaca IT, '22 **95**

269. **Nero D'Avola** - Zensa IT, '22 **90**

270. **Cabernet Sauvignon** - Wonder Project, CA, '20 **120**

271. **Cabernet Sauvignon** - Martis, CA, '23 **85**

272. **Cabernet Sauvignon** - Stag's Leap Artemis, CA, '21 **165**

273. **Cabernet Sauvignon** - Caymus 1L, '23 **165**

280. **Bordeaux** - Chateau Pedesclaux, FR, '15 **150**

281. **Bordeaux** - Chateau Talbot, Saint Julien, FR, '15 **250**

282. **Bordeaux** - Chateau Teidssier, FR, '15 **95**

HAND CRAFTED DRINKS

Venetian Spritz 15
Vibrante aperitivo, bitters, prosecco
Florence Spritz 15
Elderflower syrup, prosecco, mint
Limoncello Spritz 15
Limoncello, prosecco, agave, soda
Negroni Sbagliato 15
Vibrante aperitivo, sweet vermouth, prosecco
Sangria Café Med 14
Red wine, muddled fruit, simple syrup, sprite

GENTLE AND REFRESHING

Orange Sunshine 9
Orange, muddled lime, pineapple juice, lime juice, soda & sprite
Cucumber Crush 8
Cucumber, mint, lemonade, water, simple syrup
Strawberry Lemonade 9
Lemonade, muddled strawberries
Virgin Mojito 9
Lemon, lime, mint, agave, soda, splash of sprite
Café Med Iced Tea 7
Hibiscus iced tea

SPECIALITY DRINKS

***These drinks are made with fermented Spirits which contain a lower alcohol content**

White Peach Cosmo 16
*Vodka, white peach syrup, cranberry, lime
Cantaloupe Margarita 16
*Tequila, cantaloupe syrup, triple sec, lime
Pomegranate Margarita 16
*Tequilla, POM, triple sec, agave, lime
Espresso Martini 14
*Vodka, Erotika chocolate wine, espresso, Irish cream

BEERS

Peroni 9
Corona 8
Miller Light 8
Stella 9
Lagunitas IPA 9
Heineken 8
Amstel Light 9
Stella N/A 8

WINES BY THE GLASS

White, Rose & Bubbles		**GL**	**B**
Prosecco - Conte Marini, Brut, Italy	NV	16	88
Pinot Grigio - Dorigo, Italy	‘23	17	66
Chardonnay - Bramito Della Sala, Italy	‘24	18	68
Gavi Di Gavi - Piccolo, Italy	‘24	18	68
Sauvignon Blanc - Mohua, New Zealand	’24	18	68
Sancerre - Alan Girard, France	’24	23	88
Rose - Bleue, Cotes de Provence, France	’24	16	60

Reds		**GL**	**B**
Chianti Classico - Poggio Bonelli, Italy	’21	18	72
Super Tuscan - Il Bruciato Gaudo Al Tasso, Italy	’24	23	88
Malbec - Naiara Riserva, Argentina	’20	19	75
Pinot Noir - H.Lun, Sudtirol, Alto Adige Italy	’24	16	60
Cabernet Sauvignon - La Crema, Sonoma California	’22	23	88

LUXURY BY THE GLASS

		GL	**BT**
Champagne - Chandon, Brut, France, 187.5ml	’NV		23
Chardonnay - Rombauer, California	’24	25	95
Brunello Di Montalcino - Santa Giulia, Italy	’18	29	116
Amarone - Allegrini, Italy	’21	55	175
Barolo - Serralunga D’Alba, Italy	’18	24	95
Cabernet Sauvignon - Caymus, California	’20	40	180