Starters

BUFALA CAPRESE - Fresh imported Italian buffalo mozzarella, heirloom tomatoes, basil **23**
POLPETTINE ALLA TOSCANA - Veal meatballs, tomato sauce, parmesan cheese **18**
BURRATA - Roasted beets, cherry tomatoes, pickled onion, pistachios, balsamic glaze **25**
CALAMARI FRITTI - Fried calamari, zucchini, sun-dried tomato, tartar sauce **22** add shrimp +**9**
PROSCIUTTO E MELONE - Imported San Daniele prosciutto, cantaloupe melon, basil oil **22**
***TUNA TARTARE -** Avocado, cucumbers, ginger, microgreens, lemon basil oil **22**
EGGPLANT PARMIGIANA - Thinly sliced baked eggplant, tomato sauce, pecorino, mozzarella **19**

Salads

CESARE - Kale, romaine, croutons, parmesan, Caesar dressing **16**
INSALATA DI BARBABIETOLE - Yellow beets, mixed greens, goat cheese, walnuts, balsamic essence **19**
SPINACI - Baby spinach, salted ricotta, toasted almonds, avocado, lemon vinaigrette **20**
GRECA - Romaine, red onions, black olives, tomatoes, cucumber, feta cheese, lemon vinaigrette **19**
POLLO TRICOLORE - Grilled chicken, endive, radicchio, arugula, lemon dressing, shaved parmesan **22**
RUCOLA - Arugula, goat cheese, green apples, toasted hazelnuts, lemon vinaigrette **17**
INSALATA DI TONNO - Seared ahi tuna, mixed greens, red onions, cucumber, avocado, sesame ginger sauce **23**

Add Shrimp $9 Add Blackened Chicken $7 Add Salmon $8 Add Avocado $5

Sandwiches

(Served with fries or a side salad)

POLLO - Chicken Parmigiana, tomato sauce, melted mozzarella, sub roll **19**
MIAMI CAPRESE - Avocado, mozzarella, sun-dried tomato, basil pesto, focaccia **18**
CAFÉ MED BURGER - Beef burger, lettuce, tomato, onion, pickles, American cheese, bun **23**
POLPETTE - Meatballs, tomato sauce, melted mozzarella, sub roll **19**
PARMIGIANA - Eggplant parmigiana, tomato sauce, melted mozzarella, sub roll **18**
PROSCIUTTO - San Daniele prosciutto, sun-dried tomatoes, arugula, mozzarella, basil pesto, focaccia **23**
TONNO - Grilled ahi tuna, tartar sauce, arugula, avocado, pickled onions, sub roll **23**

Mains

ORECCHIETTE - Italian sausage, broccolini, sun-dried tomato, garlic, broccoli puree, breadcrumbs **25**
RIGATONI VODKA - Pink vodka sauce, chili oil **19**
PENNE ARRABBIATA - Spicy tomato sauce, garlic, red pepper flakes **19**
***TAGLIATELLE BOLOGNESE -** Tuscan beef ragu, red tomato sauce **22**

POLLO LIMONE - Crispy parmesan crusted chicken, lemon wine sauce, fried basil, mashed potatoes **31**
SALMONE - Pan-seared crusted salmon, garlic cream sauce, roasted potatoes **36**
BRANZINO - Roasted seabass, capers, olives, cherry tomatoes, broccolini **36**

Sides

Sauteed Vegetables 9 ~ Sauteed Spinach 9
French Fries 9 ~ Mashed Potatoes 9

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

SPECIALTY 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
*Tequila, POM, triple sec, agave, lime

Espresso Martini 14
*Vodka, Erotika chocolate wine, espresso, Irish cream

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

HANDCRAFTED 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

BEERS

Peroni 9
Corona 8
Miller Lite 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