



Appetizers

ANTIPASTO MISTO - Chef selection of mixed imported cured meats and cheese

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

ZUCCHINE FRITTE - Fried zucchini, house marinara sauce

(GF) **BURRATA** - Fresh imported Italian burrata, roasted beets & butternut squash, toasted pumpkin seeds

CALAMARI FRITTI - Fried Calamari, zucchini, sundried tomato, tartar sauce Add Shrimp

(GF) **TARTARA DI TONNO** - Tuna tartare, cherry tomato, cucumber, avocado, soy balsamic dressing

(GF) **POLIPO E PATATE** - Octopus salad, cannellini beans, potatoes, cherry tomato, celery, lemon oil

(GF) **PROSCIUTTO E ANANAS** - Imported San Daniele prosciutto, pineapple carpaccio, basil oil

(GF) **CAROTE E MASCARPONE** - Honey Roasted baby carrots, whipped mascarpone, sage pesto, Moroccan spice

Soup & Salads

SOUP OF THE DAY - Ask your server

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

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

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

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

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

Add Shrimp Add Blackened Chicken Add Salmon

Pinsa Romana

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

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

BIANCA - Stracciatella burrata, pistachios, extra virgin olive oil

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

TARTUFO - Fontina, mixed mushrooms, truffle oil



PASTAS

***TORTELLONI POMODORO** - Ricotta and spinach filled tortelloni, tomato basil sauce

***GNOCCHI PESTO** - Baked potato dumplings with marinara and mozzarella

ORECCHIETTE - Italian sausage, broccoli rabe, sundried tomato, garlic, broccoli pure, breadcrumbs

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

***RAVIOLI DI ZUCCA** - Pumpkin filled ravioli, sage brown butter sauce, pancetta, crushed amaretto cookies

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

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

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

(GF) **RISOTTO MILANESE** - Carnaroli risotto, Spanish saffron, Milano style

(GF) **RISOTTO GORGONZOLA** - Carnaroli risotto, gorgonzola cheese, pear, toasted pine nuts

Gluten Free Pasta and Vegan Options Available

***Fresh made pastas**

Main Courses

Main courses are not served with side dishes.

If desired, below is a list to choose from.

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

BONE-IN PORK CHOP MILANESE - Pounded and breaded pork chop, arugula, pickled peppers, parmigiano

POLLO LIMONE - Crispy parmesan crusted chicken, white wine lemon sauce, fried basil

SCALOPPINE ALLA ROMANA - Veal loin, prosciutto, sage and marsala mushroom sauce

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

(GF) **OSSOBUCO D'AGNELLO** - Lamb shank, saffron mashed potatoes, gremolata

(GF) **HALIBUT PICCATA** - Halibut white wine butter lemon sauce, mashed potatoes

SALMONE - Roasted salmon, herb crust, light garlic sauce

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

SIDES

(GF,V) **Sauteed Vegetables** ~ (GF,V) **Sauteed Spinach** ~ (GF,V) **Garlic Broccoli Rabe**

(GF,V) **Roasted Potatoes** ~ **Truffle Fries** ~ (GF) **Mashed Potatoes**

(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)	90
101. Franciacorta - Manzio Campagnoni, Brut, IT, NV	95
102. Champagne - Lanson, Brut, FR, NV	110
105. Champagne Rose - Nicolas Feuillate, Brut, FR, NV	120
103. Champagne - Arleaux, Premier Cru, Brut, FR, NV	150
104. Champagne - Dom Perignon, FR, '13	390

White & Rose

120. Rose - St. Marguerite Symphonie, FR, '22	80
121. Rose - Domaine Ott, Cote de Provence, FR, '22	110
130. Pinot Grigio - Terlato, IT, '23	85
131. Gavi di Gavi - La Scolca Black Label, IT, '22	105
135. Greco di Tufo - Miniere, IT, '20	90
140. Chardonnay - Frank Family - Carneros CA, '23	80
150. Sauvignon Blanc - Poderi Langhe, IT, '23	85
151. Chablis - Roland Lavantureux, FR, '20	110
152. Chardonnay - Flowers, CA, '22	95
169. Chardonnay - Patz & Hall Dutton Ranch, '20	110
170. Chardonnay - Far Niente, CA, '22	120
171. Pouilly Fuisse - Luis Latour FR, '22	120
172. Pouilly Fume - Chateau de Tracy, FR, '22	90
180. Moscato d'Asti - Dorali DOGC, IT, NV	55
181 Lugana trebbiano - Famiglia Olivini, IT, '22	70

Red

200. Chianti Classico - Villa Antinori, IT, '22	90
201. Chianti Classico - Ruffino Riserva Gold, IT, '20	120
210. Vino Nobile Montepulciano - Crociani, IT, '19	95
220. Montepulciano D'Abruzzo - Torre Migliori, IT '17	85
222. Super Tuscan - Sapaio, IT, '19	190
223. Super Tuscan - Tignanello, IT, '20	275
227. Barbera - Passito, Beppe Marino, IT, '21	89
228. Barbera D'Asti - La Gribaldina, IT, '17	85
229. Barolo - La Morra IT, '19	120
230. Barolo - Ratti, IT, '20	160
231. Barolo - Prunotto, IT, '19	210
232. Barbaresco - Riserva Oro DOCG Ressa, IT, '16	180
241. Brunello di Montalcino - Col di Lamo, IT, '13	270
242. Brunello di Montalcino - San Lorenzo, IT, '17	160
250. Red Blend - 7 Vigne, Italy, '22	85
251. Amarone - Canoso, IT, '16	130
252. Amarone - Rocolo Grassi IT, '16	195
260. Primitivo - Limaca IT, '20	95
269. Nero D'Avola - Zensa IT, '22	99
270. Cabernet Sauvignon - Wonder Project, CA, '20	120
271. Cabernet Sauvignon - Stag's Leap Artemis, CA, '21	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
- Negroni Sbagliato 15**
Vibrante Aperitivo, Sweet Vermouth, Prosecco
- Sangria Café Med 14**
Pinot Nero, Strawberries, Sprite

Gentle And Refreshing

- Orange Sunshine 9**
Orange, Cucumber, Muddle Lime, Pineapple Juice,
Lime Juice, Soda & Sprite
- Cucumber Crush 8**
Cucumber, Mint, Lemonade, Water, Simple Syrup
- Café Med Iced Tea 7**
Hibiscus Iced Tea

Wines By The Glass

White, Rose & Bubbles		GL	-	BT
Prosecco – Conte Marini, Brut, Italy	NV	16		88
Pinot Grigio – Dorigo, Italy	'23	16		60
Chardonnay – Bramito Della Sala, Italy	'23	18		68
Gavi Di Gavi – Piccolo, Italy	'24	17		66
Vermentino – Petrizza, Italy	'24	16		60
Sauvignon Blanc – Mohua, New Zeland	'23	18		68
Sancerre – Alan Girard, France	'22	23		88
Rose – Bleue, Cotes de Provence, France	'22	16		60
Sancere Rose – Alan Girard, France	'22	21		80
Reds		GL	-	BT
Chianti Classico – Poggio Bonelli, Italy	'19	18		72
Super Tuscan – Il Bruciato Gaudo Al Tasso, Italy	'22	23		88
Malbec – Loscano Gran Reserve, Argentina	'20	18.		68
Pinot Noir – H.Lun, Sudtirol Alto Adige Italy	'22	16		60
Cabernet Sauvignon – La Crema Sonoma California	'22	23		88
Bordeaux – Bel Ormeau, France	'20	21		82

Luxury By The Glass

	GL	-	BT
Champagne – Arlaux, Brut, 1er Cru Reserve, 375ml, NV			65
Chardonnay – Patz and Hall, Russian River, '22	26		110
Brunello Di Montalcino – Santa Giulia, Italy, '18	29		116
Amarone – La Sorte, Italy, '19	27		108
Barolo – Serralunga D'Alba, Italy, '18	24		95

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, Agave,
Lime
- Jalapeno Cucumber Mule 16**
*Vodka, Lime, Jalapeno, Cucumber, Ginger Ale
- Espresso Martini 14**
*Vodka, Chocolate Wine, Espresso

Beers

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



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