



BRUNCH

*STARTER

Crespelle 14
Italian Crepes: Filled with Nutella, served with Fresh Berries and Whipped Cream

Fresh Fruit Salad 17
Seasonal Fruits, Walnuts, Honey, with Mascarpone and Fresh Mint

Greek Salad 19
Diced Cucumbers, Peppers, Kalamata Olives, Onions, Feta Cheese & Cherry Tomatoes
Add Grilled Chicken \$9, Add Shrimp \$12 (4pcs)

Marulo Salad 22
Romaine, Scallions, Dill, Black Olives, Red Vinegar & EVOO

Octopus Salad 29
Fingerling Potatoes, Cherry Tomatoes, Red Onion, Parsley, Red Wine Vinegar, EVOO Dressing

Burrata Caprese & Prosciutto 34
Creamy Mozzarella, Prosciutto di Parma, Fresh Basil, Sliced Tomatoes & Baby Arugula

*BRUNCH PASTAS

Single Egg Raviolo 25
Large Raviolo Filled with Ricotta & Egg yolk served with Grilled Speck in Butter & Sage Sauce

Pappardelle "al Limone" 28
Hand cut Long Noodle Pasta with Meyer Lemon, Almond, Fresh Basil & Parmesan

Orecchiette 30
Spicy Sausage, Broccoli Rabe & Pecorino Romano

~All pastas are made fresh daily in limited quantities.

*WAFFLE OR FRENCH TOAST

Soft Vanilla Waffles 22
With Strawberries, Banana, Maple Syrup & Whipped Cream **Or** Crispy Bacon

French Toast 22
With Strawberries, Banana, Maple Syrup & Whipped Cream **Or** Crispy Bacon

*EGGS & OMELETS

Medi Omelet 18/20
Mushrooms, Spinach, Cherry Tomatoes, Onions & Feta Cheese (*Egg Whites*)

Two Eggs Any Style 18
With Fingerling Potatoes and Mixed Greens

Shakshouka 24
Two baked Eggs in Spicy Tomato, Bell Peppers & Onion Sauce
Add ground Beef \$7

Turkish Benedict 24
Poached Eggs served over Spicy Lemon Yogurt, Chili Peppers, Lemon, EVOO

Poached Eggs Benedict 24/32
Served with Baby Arugula
Choice of **Mortadella** or **Smoked Salmon**

Two baked Eggs & Hot Sausage 30
Sweet & Hot Italian Sausage, Spinach, Mushroom Cream Sauce on Toasted Bread with Gruyere Cheese

Steak & Eggs 39
Grilled Skirt Steak, Scrambled Eggs with Arugula & Shaved Parmesan Cheese

Scrambled Eggs, Avocado & Smoked Salmon 36
Scrambled Eggs, half Avocado with Cream Cheese, Nova Scotia Smoked Salmon, Chives & Fresh Dill

(No Substitution on all the above items)

*SANDWICH & PANINI

Tuna Burger 24
Guacamole, Arugula, Radish, Aioli & Mixed Greens

Medi Angus Beef Burger 20
Red Onions, Tomato, Lettuce & Medi Fries
Add Fontina Cheese \$4

Medi's Truffle Cheese Burger 29
Angus Beef Grass-fed, Caramelized Red Onions, Tomato, Arugula, Gruyere Cheese & Black Summer Truffles

Chicken Paillard Panino 21
Grilled Chicken Breast, Tomatoes, Avocado & Manchego Cheese, served with Mixed Greens

Grilled Merguez Sausage 24
Moroccan Spicy Lamb Sausage, Gruyere Cheese, Roasted Red Pepper, Mustard & Medi Fries

CHEESES & SIDES

Feta, Goat, Fontina, Gruyere	9 (each)
Medi Fries	9
Sweet or Hot Sausage or Bacon	10
Avocado	10
Smoked Salmon	14
Bacon	9
Grilled Chicken Breast	14

COFFE/TEA/JUICES

Espresso/ Regular Coffee	5
Double Espresso	7
Latte/ Cappuccino/Macchiato	8
Assorted Teas/Iced Tea/ Sodas	5
Tomato Juice, Cranberry	8
Fresh OJ, Peach Juice	8
Flat/Sparkling Water	10



BRUNCH



MEDI RAW BAR

Petite Seafood Tower 38
Recommended for One

Oysters (3), Clams (3), Shrimp (3)
Mussels (3), Branzino Ceviche

Long Island Oysters 3.5 pc

Little Neck Clams 2.5 pc
Mix & Match, min. 6 per order
Add Lobster \$28/\$49

Grande Seafood Tower 69
Recommended for Two

Oysters (6), Clams (6), Shrimp (6)
Mussels (6), Branzino Ceviche

All served in the Half-Shell with Cocktail Sauce, Horseradish & Red Wine Vinegar Mignonette

BRUNCH SPECIAL DRINKS

1L Pitchers \$29 / \$14 GL

Mimosa / Bellini / Bloody Mary / Screwdriver

1L Pitcher of Sangria (red or white) \$29 / \$14 GL

MOCKTAILS \$12

Cucumber Spritz

Muddled Cucumber, Sour Mix, Simple Syrup, Mint & Soda

Rosemarys Garden

Infused Rosemary Surup, Sour Mix, Pear Juice & Soda

Strawberry Mule

Muddled Strawberry, Sour Mix, Grenadine & Sprite

Ginger Sunset

Ginger Beer, Lemon Juice & Angostura Bitters

COFFEE MOCKTAILS

Café Bombon \$12

Condensed Milk, Espresso & Milk Foam

Salted Shaken Espresso \$12

Espresso, Ice, Brown Sugar, Heavy Cream & Maple Syrup

Café Barraquito (contains liquor) \$19

Condensed Milk, Liquor 43, Espresso, Milk Foam & Cinamon Dust

Iced Crema Latte (contains liquor) \$19

Condensed Milk, Kahlua, Milk & Espresso

BRUNCH SPECIAL OFFER

\$28 Bottle of Wine

SPARKLING

Blanca Cava Brut Reserva NV *Catalonia* Spain

Cune Cava Brut Rose NV *Catalonia* Spain

WHITE

Abadia Real Verdejo Viura '25 *Castilla Y Leon* Spain

Stone Castle Chardonnay '24 *Rahovec* Kosova

\$12 Glass of Wine

ROSE

Luca Toni '24 *Vino de la Tierra de Castilla* Spain

Stone Castle Rose '24 *Rahovec*, Kosova

RED

Abadia Real Tempranillo '24 *Castilla Y Leon* Spain

Stone Castle Cabernet Sauvignon '25 *Rahovec* Kosova

BOTTOMLESS BRUNCH DRINKS \$28 PER PERSON

CHOICE OF:

MIMOSA, BELLINI, BLOODYMARY, SCREWDRIVER,
SPARKLING WINE AND SANGRIA

ALL TABLE MUST PARTICIPATE ~ NOT AVAILABLE INDIVIDUALLY
AVAILABLE ONLY WITH FOOD

BOTTOMLESS DRINKS AVAILABLE FOR 90 MINUTES

*Due to rising costs, an Operating Fee of 3.35% is applied on all orders. This is unrelated to any form of payment.
Get a 3.25% discount on your order when you pay with Cash.*