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*MEDI \$45*

*This price is available every day for the parties that start at 4-5:30 pm  
For parties that start after 5:30 pm the price for this menu is \$54*

### **Family Style Appetizers**

Roasted Cauliflower & Hummus

Toasted Almonds, Fresh Mint, Parsley, Lemon & EVOO

Greek Salad

Diced Cucumbers, Peppers, Onions, Kalamata Olives, Feta Cheese & Tomatoes

Meatballs in Tempranillo Sauce

Ground Beef, Pine Nuts, Raisins & Fresh Parsley in Red Wine Sauce

### **Choice of Entrée**

Pappardelle "al Limone"

Hand cut Pasta with Meyer Lemon, Almond, Basil, and Parmesan

Crispy Skin Atlantic Salmon

Pan Roasted over Sautéed Fennels with Parsley and Fresh Mint

Pollo Piemontese

Chicken Cutlet encrusted with Herbed Breadsticks served with baby Arugula,  
Watermelon, Scallions, Gorgonzola Cheese, and Toasted Pumpkin Seeds

### **Choice of Dessert**

Panna Cotta

Served with Blueberries & Vincotto

Sütlaç

Rice pudding with Raisins & Toasted Almonds

**MEDI**  
WINEBAR

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*MEDI \$65 per person*

### **Appetizer Family Style**

#### Ricotta Bruschetta

Fresh Albanian Shepard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

#### Stuffed Zucchini

Roasted Zucchini stuffed with Roasted Garlic Hummus & Scallions

#### Greek Salad

Cucumbers, Peppers, Onions, Olives, Feta Cheese & Tomatoes

#### Bacalao Fritters

Cod Fish with potatoes, Scallions & Parsley

### **Choice of Entrée**

#### Pollo Piemontese

Chicken Cutlet encrusted with Herbed Breadsticks served with baby Arugula, Watermelon, Scallions, Gorgonzola Cheese, and Toasted Pumpkin Seeds

#### Pappardelle "al Limone"

Hand cut Pasta with Meyer Lemon, Almond, Basil, and Parmesan

#### Crispy Skin Atlantic Salmon

Pan Roasted over Sautéed Fennels with Parsley and Fresh Mint

#### Skirt Steak

Grilled Skirt Steak with Baby Arugula, Cherry Tomatoes & Parmesan

### **Choice of Dessert**

#### Panna Cotta

Served with Blueberries & Vincotto

#### Chocolate Cake

Served with Toasted Pine Nuts

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***MEDI \$75 per person***

**Family Style Appetizers**

Lamb Kofte

Grilled Lamb Patties with Tzatziki Sauce over Warm Pita Bread

Red Beet Salad

Red Beet Carpaccio, Baby Spinach, Goat Cheese & Toasted Almonds

Grilled Spanish Octopus

Shaved Celery, Kalamata Olives, Fresh Lemon Juice & Red Pepper Flakes

Meatballs in Tempranillo Sauce

Ground Beef, Pine Nuts, Raisins & Fresh Parsley in Red Wine Sauce

**Choice of Entrée**

Homemade Ricotta Gnocchi & Truffles

With Black Summer Truffle Carpaccio & Butter Sauce

Atlantic Striped Bass

Pan-seared Fillet in a Cherry Tomato & Kalamata Olive Sauce with Toasted Almonds & Broccoli Rabe

Angus Beef Skirt Steak

Grilled Skirt Steak served with Arugula and Cherry Tomatoes Salad, shaved Parmesan, EVOV & Fingerling Roasted Potatoes

**Choice of Dessert**

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

With Toasted Pine Nuts

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## *Medi Prix Fixe 3 Courses \$85*

### **Choice of Appetizer**

Roasted Red Beet Salad

Baby Spinach, Roasted Garlic, Goat Cheese & Pistachios with EVOO and Aged Balsamic Vinegar Dressing

Seared Spanish Octopus

Cherry Tomato Confit, Fresh Herbs over Chickpeas Pure with Garlic Lemon Dressing

Burrata and Prosciutto

Creamy Home-made Mozzarella served with Prosciutto di Parma & Fresh Basil

### **Choice of Entrée**

Homemade Ricotta Gnocchi & Truffles

With Black Summer Truffle Carpaccio & Butter Sauce

Swordfish Kebab

2 Skewers of Grilled Cubes of Swordfish served with Tabbouleh Salad, Lemon Juice, EVOO

Couscous Casserole

Squid, Prawns, Mussels, Octopus, Clams, Merguez Lamb Sausage & Almonds

Grilled Lamb Combo

Two T-bone Loin Chops marinated in Rosemary & Garlic, two Lamb Patties, one Merguez Sausage served with Okra Stew, Tzatziki Sauce & Fresh Mint

### **Choice of Dessert**

Panna Cotta

Served with Blueberries & Vincotto

Chocolate Cake

With Toasted Pine Nuts

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Shredded Filo Dough stuffed with Walnuts & Almonds in Honey-Rosewater Syrup



MEDI \$95

## Family style Medi Bites/Bruschetta

### Date's Pincho

Dates stuffed with Goat Cheese & Mint and wrapped in Speck, served warm

### Risotto Croquettes

Spanish Jamon Serrano, Fontina Cheese & Saffron

### Roasted Zucchini & Hummus

Green Squash stuffed with Scallions & Roasted Garlic Hummus

### Fresh Shepherd's Ricotta

Albanian Fresh Sheppard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

## Family style Appetizer

### Grilled Spanish Octopus

Shaved Celery, Kalamata Olives, Fresh Lemon Juice & Red Pepper Flakes

### Arugula Salad

Baby Arugula with Apple, Walnuts, Shaved Parmesan & Balsamic Reduction

### Meatballs in Tempranillo Sauce

Ground Beef, Pine Nuts, Raisins & Fresh Parsley in Red Wine Sauce

## Choice of Entrée

### Pappardelle "al Limone"

Hand cut Pasta with Meyer Lemon, Almond, Basil & Parmesan Cheese

### Atlantic Striped Bass

Pan-seared Fillet in a Cherry Tomato & Kalamata Olive Sauce with Toasted Almonds & Broccoli Rabe

### Pollo Piemontese

Chicken Cutlet encrusted with Herbed Breadsticks served with baby Arugula, Watermelon, Scallions, Gorgonzola Cheese, and Toasted Pumpkin Seeds

### Angus Beef Strip Loin Steak

Grass-fed Angus Beef served with Grilled Asparagus, Aromatic Butter & Fingerling Potatoes

## Choice of Homemade Dessert

### Panna Cotta

With Blueberries & Vincotto

### Chocolate Cake

Toasted Pine Nuts Chocolate Cake

### Sütlac

Rice pudding with Raisins & Toasted Almonds

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*Medi Prix Fixe 4 Courses \$109*

## **Family Style Bites/ Bruschetta**

### **Date Pincho**

Dates stuffed with Goat Cheese & Mint and wrapped in Speck, served warm

### **Risotto Croquettes**

Spanish Jamon Serrano, Fontina Cheese & Saffron

### **Fresh Shepherd's Ricotta**

Albanian Fresh Sheppard's Ricotta Bruschetta with Cherry Tomatoes & Fresh Basil

### **Roasted Zucchini & Hummus**

Green Squash stuffed with Scallions & Roasted Garlic Hummus

### **Bacalao**

Cod Fish pate over warm Fried Polenta

## **Family Style Appetizer**

### **Grilled Spanish Octopus**

Shaved Celery, Kalamata Olives, Fresh Lemon Juice & Red Pepper Flakes

### **Meatballs in Tempranillo Sauce**

Ground beef, Pine nuts, Raisins & Fresh Parsley in Red Wine Sauce

### **Lamb Kofte**

Grilled Lamb Patties with Pita Bread & Tzatziki

### **Greek Salad**

Diced Cucumbers, Peppers, Onions, Kalamata Olives, Feta Cheese & Tomatoes

### **Braised Artichokes & Pecorino**

Onions, Fresh Herbs, EVOO, White Wine & Shaved Pecorino Romano

## **Choice of Entrée**

### **Homemade Ricotta Gnocchi & Truffles**

With Black Summer Truffle Carpaccio & Butter Sauce

### **Halibut Fish**

Pan Seared Halibut Filet, Capers, and Lemon Sauce with Sautéed Broccoli Rabe

### **Duck Confit**

Slow-braised Half Duck in a Grand Marnier Orange Reduction Sauce served with Blueberry Barley Risotto

### **Angus Beef Strip Loin Steak**

Grass-fed Angus Beef Served with Grilled Asparagus, Aromatic Butter & Fingerling Potatoes

## **Choice of Dessert**

### **Panna Cotta**

Served with Blueberries & Vincotto

### **Chocolate Cake**

Served with Toasted Pine Nuts

### **Apple Tart**

Served with Vanilla Ice Cream

*Add Meat & Cheese platter \$10 pp*

*Add chilled Seafood tower \$85 (good for up to 4 people)*

*(Oysters, Clams, Shrimp, 2 lb lobster)*