

## APPETIZERS

### Calamari Fritti

TEMPURA BATTERED FRESH CALAMARI AND CRISPY VEGGIES SERVED WITH SPICY POMODORO SAUCE. \$8

### MedRim Trio

HOMEMADE HUMMUS, BABA GANOUSH AND MEDITERRANEAN CREAM CHEESE SERVED WITH OVEN-COOKED PITA BREAD. \$6

### Caprese

THICK SLICED VINE TOMATOES WITH IMPORTED MOZZARELLA, FRESH BASIL, EXTRA VIRGIN OLIVE OIL AND BALSAMIC HONEY VINEGAR. \$8

### Creamy Spinach and Artichoke Dip

SPINACH AND CHOPPED ARTICHOKE HEARTS SLOWLY OVEN-BAKED WITH CREAM CHEESE, BUTTER AND PARMESAN CHEESE. \$7

### Mozzarella Fritti

MARKET FRESH IMPORTED MOZZARELLA, BREADED BY HAND THEN FLASH FRIED SERVED WITH HOMEMADE SPICY TOMATO BASIL SAUCE. \$7

### Bruschetta di Pomodoro

ROMA TOMATOES FRESHLY CHOPPED WITH BASIL AND OLIVE OIL ON A FRESHLY OVEN-COOKED CIABATTA WITH PESTO. \$6

### St. Mary's River Smoked Salmon

CRISPY PITA BREAD SERVED WITH CREAM CHEESE, ST. MARY'S RIVER SMOKED SALMON, RED ONIONS, CAPERS AND OLIVE OIL WITH A SPLASH OF VINEGAR \$9

## SOUPS

<b>Minestrone</b>	Small	\$4.50	Large	\$5.50
FRESH AUTUMN VEGETABLE MIX SLOWLY COOKED IN A SAVORY BROTH.				

<b>Soup Du Jour</b>	Small	\$4.50	Large	\$5.50
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## SALADS

### MedRim Greek Classic

SIMPLE GREENS AND ICEBERG LETTUCE, FETA CHEESE, AND CHERRY TOMATOES TOSSED IN LEMON OREGANO VINAIGRETTE. \$7.50

### Roasted Market Fresh Vegetables

CHEF'S SELECTION OF FRESH VEGETABLES ROASTED TO PERFECTION AND SEASONED WITH A CILANTRO VINAIGRETTE. \$8

### Spinach Salad

A MEDLEY OF CRANBERRIES, CASHEWS, AND APPLES IN A BACON VINAIGRETTE DRESSING \$8

### Mixed Green House Salad

SIMPLE GREEN SALAD IN RED WINE VINAIGRETTE AND VIRGIN OLIVE OIL \$5

### Add on any of the following to any salad:

Herbed Grilled Chicken	\$2
Seared Tilapia	\$2
Grilled Salmon	\$4
Grilled Gulf Shrimp	\$4
Hand Harvested Atlantic Scallops	\$6

## PIZZA

ARTISANS PIZZA DOUGH AND OUR EXCLUSIVE Med RIM HERBS. BAKED TO ORDER IN OUR TRADITIONAL WOOD-BURNING OVEN.

### Margherita

ARTISAN PIZZA DOUGH, HOMEMADE POMODORO SAUCE AND OUR EXCLUSIVE MedRim HERBS, BAKED TO ORDER IN OUR TRADITIONAL WOOD-BURNING OVEN WITH SHREDDED MOZZARELLA AND OVEN ROASTED TOMATOES. \$8

### Mediterranean

HOMEMADE POMODORO SAUCE, FRESH MOZZARELLA, SLICED TOMATOES, BASIL, GARLIC, AND OLIVES TOPPED WITH OREGANO AND PARMESAN \$8

### Pesto and Spinach

FRESH SPINACH, GOAT CHEESE FRESH ROMA TOMATOES, AND RED ONIONS IN A BASIL PESTO SAUCE \$9

### Vegetarian

DAILY CHEF SELECTION OF ROASTED SEASONAL VEGETABLES \$8

## PASTAS\*\*

### "Katsch" Linguini

FRESH LINGUINI SAUTÉED IN OLIVE OIL, GARLIC AND RED CHILE PEPPERS FROM KATSC, TOPPED WITH PARSLEY AND PARMESAN CHEESE. \$11

### Raviolone Quattro Formaggio

HAND MADE ARTISAN PASTA PILLOWS FILLED WITH CHEF'S CHEESE SELECTIONS TOPPED WITH HOMEMADE PINK SAUCE. \$11

### Spaghetti Bolognese

FRESH SPAGHETTI WITH SLOWLY BROWNED PREMIUM GROUND BEEF IN OUR HOMEMADE POMODORO SAUCE. \$11

### Gnocchi Gorgonzola

HANDMADE GNOCCHI SERVED WITH A CREAMY GORGONZOLA SAUCE. \$11

### Penne Pomodoro

PENNE SAUTÉED WITH POMODORO SAUCE. \$11

### Fettuccine Alfredo

FETTUCINE TOSSED IN A CLASSIC HOMEMADE ALFREDO SAUCE. \$11

### Add on:

Herbed Grilled Chicken	\$2
Grilled Gulf Shrimp	\$4
Hand Harvested Atlantic Scallops	\$6

### Lasagne Bianca di la Casa

BRICK OVEN-BAKED LASAGNA MADE FROM SCRATCH WITH ALFREDO SAUCE, SPINACH AND CHOPPED ARTICHOKE HEARTS. \$12

### Linguine Natalie

WHITE WINE SAUCE WITH SUMMER VEGGIES AND GRILLED CHICKEN \$11

### Penne ala Yodka

HERBED GRILLED CHICKEN, PENNE PASTA IN A SPICY GREY GOOSE SAUCE \$11

### Baked Chicken Pesto

BASIL PESTO, PENNE PASTA, IN A FORMAGGIO SAUCE WITH A PARMESAN CRUST \$12

## MAIN COURSES\*\*

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### Lebanese Skewers

Carefully seasoned with Lebanese spices, served with rice.

Chicken Breast

\$13

Sirloin

\$14

### Scallopine

Pan seared chicken breast, served with sautéed mushrooms, pancetta, vine tomatoes, and creamy lemon butter.

\$13

### Chicken Parmegiano

Sautéed Parmesan breaded chicken topped with melted mozzarella.

\$13

### Green Chile Scampi

Jumbo Gulf Shrimp, sautéed with roasted red peppers, sweet garlic, "Hot" green chile, capers and finished with white wine

\$16

### Chicken al Motonne

Chicken pan seared under a brick, roasted red potatoes and kalamata olives.

\$13

### Grilled Chicken Risotto

Grilled herb chicken served on sautéed garlic creamy Parmesan risotto.

\$13

### Market Fresh Wild Caught Fish

R/Q

### Shrimp Risotto

Grilled Gulf Shrimp served on sautéed creamy Parmesan risotto.

\$16

### Pan-Roasted Salmon

Pan-roasted salmon, Parmesan polenta, and crispy asparagus

\$20

### Ahi Tuna

Seared yellow fin tuna served with eggplant caponata

\$20

### Sea Bass

Wild Line caught sea bass, on top of a creamy mushroom risotto

\$20

### Tilapia Romesco

Pan-roasted tilapia served with an oven roasted tomatoes and almond sauce finished with a touch of dried sweet chiles.

\$14

### Rib Eye

Grilled beef rib eye, sautéed green beans and Gorgonzola potatoes.

\$23

### Pork Chop

Double bone in pork chop grilled to perfection, served with a warm spinach and goat cheese salad

\$23

### Braised Feature

Served with whipped Parmesan potatoes and au jus

R/Q

\*\* served with a choice of house salad or a cup of soup of the day