



## APPETIZERS

### Calamari Fritti

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

### Sauteed Mussels

FRESH PRINCE EDWARD ISLAND MUSSELS SAUTEED IN A ZESTY LEMON BUTTER WHITE WINE SAUCE \$10

### MedRim Trio

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

### Caprese

THICK SLICED VINE RIPENED 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 AND TZAZAR. \$9

## SOUPS

**MINESTRONE** Small \$4.50 Large \$5.50  
FRESH AUTUMN VEGETABLE MIX SLOWLY COOKED IN A SAVORY VEGETABLE BROTH.

**SOUP DU JOUR** Small \$4.50 Large \$5.50

## SALADS

### MedRim Greek Classico

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 TANGY BACON VINAIGRETTE DRESSING \$8

### Mixed Green House Salad

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

### ADD ON ANY OF THE FOLLOWING TO ANY SALAD:

HERBED GRILLED CHICKEN \$2  
GRILLED JUMBO SHRIMP \$4  
HAND HARVESTED DIVER SCALLOPS \$6  
SEARED TILAPIA \$2  
GRILLED SALMON \$4

## PANINIS

PRESSED WARM IN OUR FRESHLY BAKED BREAD WITH HOMEMADE AOLI, FRESH TOMATOES AND PICKLED ONIONS ON A SIDE WITH CHOICE OF SWEET POTATO FRIES OR SIDE SALAD.

### Chicken Chipotle

JUICY CHICKEN STRIPS WITH A CHIPOTLE CAESAR DRESSING \$8

### Ham and Cheese

MOLTEN MOZZARELLA AND SHAVED DELI HAM ON A FRESH FRENCH BAGGETT WITH A SPICY CHIPOTLE DRESSING \$8

## Daily Lunch Features

FOR \$6.50, YOU GET YOUR CHOICE OF THE FOLLOWING

House Salad and Cup of Soup

Lebanese Chicken Skewer with Mediterranean Rice and Salad

Half Pannini, Salad and a Cup of Soup du Jour

The House Pasta and Lunch Salad

(MAKES LINGUINI, PENNE POMODORO, SPAGHETTI BOLONESE, OR FETTUCCINE ALFREDO)

Daily Lunch Market Fish A/Q

## PIZZA

ARTISAN PIZZA DOUGH, AND OUR EXCLUSIVE MEDRIM HERBS. BAKED TO ORDER IN OUR TRADITIONAL WOOD-BURNING OVEN.

### Margherita

SHREDDED MOZZARELLA, OVEN ROASTED TOMATOES. \$8

### Mediterranean Pizza

HOMEMADE POMODORO SAUCE, FRESH MOZZARELLA, SLICED TOMATOES, BASIL, GARLIC, ROASTED RED PEPPERS, AND TOPPED WITH OLIVES, 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 SELECTION OF SEASONAL VEGETABLES. \$8

## PASTAS

<b>"Хатсх" Linguini</b> FRESH LINGUINI SAUTÉED IN OLIVE OIL, GARLIC AND RED CHILE PEPPERS FROM ХАТСХ, TOPPED WITH PARSLEY AND PARMESAN CHEESE.	\$8
<b>Raviolone Quattro Formaggio</b> HANDMADE ARTISAN PASTA PILLOWS FILLED WITH CHEF'S CHEESE SELECTIONS TOPPED WITH HOMEMADE PINK SAUCE.	\$9
<b>SPAGHETTI BOLOGNESE</b> FRESH SPAGHETTI WITH SLOWLY BROWNED PREMIUM GROUND BEEF IN OUR HOME MADE POMODORO SAUCE.	\$8
<b>Gnocchi GORGONZOLA</b> HANDMADE GNOCCHI SERVED WITH A CREAMY GORGONZOLA SAUCE.	\$8
<b>Penne Pomodoro</b> PENNE SAUTÉED WITH POMODORO SAUCE.	\$8
<b>Fettuccine ALFREDO</b> FETTUCCHINE TOSSED IN A CLASSIC HOMEMADE ALFREDO SAUCE. \$8	
<b>ADD ON:</b>	
HERBED GRILLED CHICKEN	\$2
GRILLED GULF SHRIMP	\$4
HAND HARVESTED DRYER SCALLOPS	\$6
<b>Lasagne Bianca di la Casa</b> BRICK OVEN-BAKED LASAGNA MADE FROM SCRATCH WITH ALFREDO SAUCE, SPINACH AND CHOPPED ARTICHOKE HEARTS.	\$10
<b>Linguine Natalie</b> LIGHT WHITE WINE SAUCE WITH SUMMER VEGETABLES AND HERBED GRILLED CHICKEN	\$8
<b>Penne ala Yodka</b> HERBED GRILLED CHICKEN, PENNE PASTA IN A SPICY GREY GOOSE CREAM SAUCE	\$8
<b>Baked Chicken Pesto</b> BASIL PESTO ,PENNE PASTA IN A FORMAGGIO SAUCE WITH A PARMESAN CRUST	\$10

## MAIN COURSES \*\*

<b>GRILLED Flat Iron Steak</b> GRILLED FLAT IRON STEAK, SERVED WITH WHIPPED POTATOES AND CRISPY ASPARAGUS.	\$11
<b>Lebanese Skewers</b> CAREFULLY SEASONED WITH LEBANESE SPICES, SERVED WITH RICE. CHICKEN BREAST SIRLOIN	\$10 \$11
<b>Scallopine</b> PAN SEARED CHICKEN BREAST, SERVED WITH SAUTÉED MUSHROOMS, PANCETTA, VINE TOMATOES, AND CREAMY LEMON BUTTER.	\$10
<b>Chicken Parmegiano</b> SAUTÉED PARMESAN BREADED CHICKEN TOPPED WITH MELTED MOZZARELLA.	\$10
<b>Green Chile Scampi</b> JUMBO GULF SHRIMP, SAUTÉED WITH ROASTED RED PEPPERS, SWEET GARLIC, "ХАТСХ" GREEN CHILE, CAPERS AND FINISHED WITH WHITE WINE AND BUTTER.	\$13
<b>CRISPY HERB CHICKEN</b> CRISPY HERB CHICKEN SERVED WITH MUSHROOM RISOTTO AND PARSLEY OIL	\$10
<b>GRILLED Chicken Risotto</b> GRILLED HERB CHICKEN SERVED ON SAUTÉED GARLIC CREAMY PARMESAN RISOTTO	\$10
<b>SHRIMP RISOTTO</b> GRILLED GULF SHRIMP SERVED ON SAUTÉED GARLIC CREAMY PARMESAN RISOTTO.	\$13
<b>Tilapia Romesco</b> PAN-ROASTED TILAPIA SERVED WITH AN OVEN ROASTED TOMATOES AND ALMOND SAUCE FINISHED WITH A TOUCH OF SWEET CHILES.	\$12
<b>Sea Bass</b> WILD LINE CAUGHT SEA BASS, CREAMY MUSHROOM RISOTTO AND PARSLEY OIL	\$13
<b>Pan-Roasted Salmon</b> PAN-ROASTED SALMON, PARMESAN POLENTA, CRISPY ASPARAGUS AND BALSAMIC SYRUP.	\$13

\*\* ALL MAIN COURSES INCLUDE CHOICE OF HOUSE SALAD OR A CUP OF SOUP OF THE DAY