



## MEDICI HOUSE

AKA TANTALUS

634 Main Street , East Aurora, NY 14052  
Phone 716/652-0341 Fax 716/652-0372

### HOME

#### ALL DAY SELECTIONS

- Signature Pizzas
- Salads
- Burgers & Kids Meals

#### LUNCH SELECTIONS (SERVED UNTIL 4PM)

- Sandwiches, Wraps & Flats
- Appetizers, Quiche, Pastas, Meat & Fish Selections

#### DINNER SELECTIONS (SERVED AFTER 4PM)

- Appetizers
- Entrees
- Pastas
- Late Night/Lighter Fare & Catering

*"Meticulously prepared," Medici plates deliver tastes and textures beyond compare with flavors spanning the globe. A natural extension of the "Institution" named **Tantalus Restaurant**, Medici offers a menu guaranteed to please everyone, even those with the most discriminating palate.*

*Guests are treated to an unforgettable experience, in a unique and energetic atmosphere. Medici House is perfect for a special occasion; night on the town; business meeting; casual meal with friends; and lunch or dinner with the family and kids.*

*Medici House's Bar specializes in premium and ultra-premium liquors and spirits – serving up both contemporary and traditional cocktails. Boasting the largest selection of beer in the Southtowns' the "House" features traditional favorites, classic Belgians, left-to-center microbrews, 250+ varieties of bottles/cans and a rotating selection of 17 taps. **All this makes Medici House the perfect watering hole!***

*Open seven days a week, lunch through dinner - on premise banquets, off site catering, take-out and delivery!*

*For more information, please call 716/652-0341.*

# Hand-Tossed Signature Pizzas

**ALL PIZZAS CAN BE MADE AS A 14" "NEO-NEAPOLITAN" (THICKER CRUST W/ SLIGHT CHAR); 16" NY STYLE (THIN CRUST & LIGHTLY BROWNED); OR ON AN 8" EPICUREAN "EP" (ROMAN-STYLE FLAT).**



- MARGHERITA** -15.95 (Ep. 8.95) Fresh Mozzarella, Red Sauce, Shaved Grana Padano, Oregano & Basil.
- PEPPERONI MARGHERITA** -15.95 (Ep. 8.95) Fresh Mozzarella, Red Sauce, Shaved Grana Padano, Oregano & Basil.
- ANTI-MARGHERITA** -15.95 (Ep. 8.95) Imported Olive Oil, Minced Garlic, Mozzarella & Shaved Grana Padano.
- BLANC FROMAGE** -18.5 (Ep. 10.5) Brie, Ricotta, Mozzarella, Parmesan & Basil.
- 4-CHEESE** -18.5 (Ep. 10.5) Olive Oil, Roasted Garlic, Mozzarella, Grana Padano, Beemster, St. Andre's Soft Ripened & Fresh Basil.
- FIG GORGONZOLA & CARAMELIZED WALNUTS** -18.5 (Ep. 10.50) Sun Dried Mission Figs, Gorgonzola, Truffle Oil, Mozzarella.
- HAWAIIAN** -17.95 (Ep. 9.95) Red Sauce, Mozzarella, Fresh Pineapple & Canadian Bacon.
- SAUSAGE PIE** -17.95 (Ep. 9.95) Roasted House-Made Italian Sausage, Scallions, Mozzarella & Tomato Sauce.
- SPINACH BACON & GOAT CHEESE** -17.95 (Ep. 9.95) Topped with Olive Oil, Caramelized Onions, Garlic, Mozzarella, Fresh Spinach, Bacon & Goat Cheese.
- ROASTED VEGGIE** -17.95 (Ep. 9.95) Olive Oil, Mozzarella, Mixed Roasted Vegetables, Tomatoes & Crème Cheese.
- STEAK STEAK STEAK** -18.5 (Ep. 10.5) Marinated Flank Steak, Portabella Mushrooms, Roasted Garlic, Caramelized Onions, Mozzarella & Goat Cheese, Fresh Basil & Scallions.
- MEXICO** -18.5 (Ep. 10.5) Flank Steak, Hot-Roasted Chili Peppers & Sweet Corn, Caramelized Onions, Olive Oil, Mozzarella & Cheddar Cheese, Accented w/House-Made Salsa.
- SPICY CHIPOTLE CHICKEN** -17.95 (Ep. 9.95) Roasted Chicken, Fiery Chipotle Peppers Sautéed in Spicy Adobo Sauce, Mozzarella & Cheddar Cheese, Sweet Corn & Cilantro.
- SWEET BBQ BIRD** -17.95 (Ep. 9.95) Roasted Chicken, BBQ Sauce, Fiery Chili Peppers & Mozzarella Cheese.
- GARLIC & PESTO** -17.95 (Ep. 9.95) Mozzarella, Olive Oil & Grana Padano.
- THE CLAM** -18.5 (Ep. 10.5) Minced Little Neck Clams, Garlic, Mozzarella & Basil, Over Red Sauce.
- MARGHERITA CON PROSCIUTTO** -18.5 (Ep. 10.5) Parma Prosciutto, Arugula, Fresh Grated Mozzarella, Roasted Tomato & Garlic .Red Sauce.
- STEAK & CHILI** -18.5 (Ep. 10.5) Marinated Flank Steak, Roasted Chili Peppers, Mozzarella, Crème Cheese & Chives.
- PROSCIUTTO & GOAT** -18.5 (Ep. 10.5) Spinach, Prosciutto, Goat Cheese, Mozzarella & Extra Virgin Olive Oil.
- SBT** -17.95 (Ep. 9.95) Spinach, Maple Cured Bacon & Roasted Tomato w/Olive Oil, Mozzarella & Parmesan.
- RUSTIC MEATBALL PIE** -18.5 (Ep. 10.5) Red Sauce, Mozzarella & Shaved Grana Padano.
- ASPARAGUS & IMPORTED FRENCH BRIE** -18.5 (Ep. 10.5) Asparagus, Garlic, Shallots, Rosemary, Olive Oil, Mozzarella, Brie & Parmesan.
- CHEESE & CHILI PEPPER** -17.95 (Ep. 9.95) Tomato Sauce, Mozzarella, Chili Peppers & Saint Andre's Soft Ripened Cheese.
- VIRGEN FRA DIAVOLA PIE** -15.95 (Ep. 8.95) Simple & Semi-Spicy - Mozzarella, Parmesan & Zesty Red Sauce\* (\*white wine, tomatoes, garlic & double red pepper) w/Basil.
- MAYTAG BLEU** -18.5 (Ep. 10.5) Mozzarella, Olive Oil, Light Garlic, Spinach, Portabella Mushrooms, Sundried Tomatoes & Parmesan, Finished After Baking w/a Wedge of Bleu .
- TART CHERRIES, BLUE & MANCHEGO PIE** -18.5 (Ep. 10.5) Mozzarella, Olive Oil, Garlic, Caramelized Onion, Zesty Red Sauce, Pancetta & Tart Cherries, Accented w/Maytag Bleu & 12 Month Old Manchego Cheese, Dusted w/Arugula.
- ITALIAN SAUSAGE, FETA, OLIVE** -17.95 (Ep. 9.95) Fresh Baby Spinach, Sausage, Feta Cheese, Black Olives, Mozzarella, Olive Oil & Garlic.
- ITALIAN SAUSAGE & CAPICOLA** -18.5 (Ep. 10.5) Tomato Sauce, Garlic, Caramelized Onions, Roasted Red Peppers & Mozzarella
- DRUNKEN GOAT** -18.5 (Ep. 10.5) Drunken Goat Cheese, Garlic, Arugula, Portabellas, Caramelized Onions, Toasted Pine Nuts, Red Pepper Topping & Shaved Parmesan.
- SMOKED FUNGI** -18.5 (Ep. 10.5) Trio of Roasted Mushrooms in Garlic & Olive Oil (Oyster, Portabella & Shitake), Mozzarella, Caramelized Shallots, High-Lighted w/Smoked Gouda.
- pie toppings**
- 3.95 (Ep. 2.5) sautéed 'rooms, extra mozzarella, cheddar or swiss cheese, chili peppers, sautéed onions, roasted red peppers, green or black olives, bacon, sun dried tomatoes...
- 4.95 (Ep. 3.25) clams, steak, chicken or duck breast, anchovies, italian sausage, pancetta, sopressetta, prosciutto, bacon, imported brie...

## Calzones

- MEXICAN** -10.95 Stuffed w/Flank Steak, Roasted Chilis, Corn, Salsa, Caramelized Onions, Mozzarella & Cheddar
- SAUSAGE, FETA & OLIVE** -10.95 Stuffed w/Italian Sausage, Olives, Mozzarella & Garlic
- SWEET BBQ BIRD** -10.95 Stuffed w/Roasted Chicken & Chilis, BBQ Sauce & Mozzarella
- MEATBALL** -10.95 Stuffed w/House-Made Meatballs, Red Sauce, Mozzarella & Shaved Grana Padano
- PEPPERONI** -10.95 Stuffed w/Pepperoni, Fresh Mozzarella, Red Sauce, Shaved Grana Padano, Oregano & Basil



# SOUP

CUP -4.5 BOWL -5.5

**"Specialty Soup"**

CUP -5.5 BOWL -6.5



## SALADS

### HOUSE-MADE DRESSINGS:

TUSCAN BALSAMIC; GREEK; ITALIAN; RANCH; THOUSAND ISLAND; CRUMBLED BLEU CHEESE; CREAMY DILL; RED RASPBERRY; OIL/VINEGAR

**add grilled chicken breast or steak to any salad-** 3.95

**add duck breast or grilled salmon-** 4.95

**SIDE SALAD** -4 Romaine, Grape Tomatoes, Red Onion, Tuscan Balsamic Vinaigrette

**PERFECT CAESAR** -9.95 (Made w/ Raw Egg, Parmesan & Anchovies)

**GRILLED SALMON** -11.95 Romaine, Red Onion, Capers, Parmesan, Creamy Dill

**POACHED EGG & PANCETTA** -11.95 Spinach, Grilled Red Onion, Grana Padano, Oil & Vinegar

**CHICKEN SALAD** -11.95 Fresh Ginger, Currants, Romaine, Grape Tomatoes, Parmesan

**GRILLED STEAK SALAD** -14.95 Grilled Flank Steak, Romaine, Imported Crumbled Bleu Cheese, Grape Tomatoes & Onion w/Horseradish Dressing

**GOAT CHEESE** -8.5 Walnut Crusted Goat Cheese over Greens, w/Roasted Red Peppers, Grated Parmesan & Balsamic Dressing

**SPINACH** -7.95 Baby Spinach Leaves, Crumbled Pancetta, Croutons, Accented w/Red Onions, Topped w/Aged Parmesan & Warm Bacon Dressing

**GREEK** -7.95 Romaine Lettuce w/Grape Tomatoes, Kalamata Olives & Feta Cheese w/Greek Dressing

**IMPORTED BAKED BRIE & WALNUT & GOAT CHEESE** -11.95 Greens w/Wedge of French Baked Brie & Caramelized Walnuts, Red Raspberry Vinaigrette

**ARUGULA, WALNUT, DUCK, MANGO** -12.95 Traditional New Orleans Salad w/Garden Fresh Arugula, Pan Seared Duck, Mangos,

Walnut Crusted Goat Cheese, w/Balsamic Vinaigrette

**MANGO SALAD** -11.95 Mango, Avocado & Orange Slices, Fresh Mozzarella over Greens, Red Raspberry Vinaigrette

**PORK TENDERLOIN** -12.95 Encrusted In Walnuts, Served Over Greens, Finished w/Currants & Cherries, Roasted Red Peppers, Shaved Parmesan,

Fresh Apple Slices & Balsamic Vinaigrette

**GRILLED CHICKEN BREAST & AVOCADO** -11.95 Chicken Breast, Grape Tomatoes & Avocados on Romaine, Topped w/Beemster Cheese & Ranch Dressing

**BLEU FRUIT** -11.95 Apple Slices, Gorgonzola Cheese, Figs & Caramelized Walnuts over Arugula, Red Raspberry Vinaigrette & Shaved Parmesan

**RUCOLA CON PARMIGIANO E PINOLI** -11.95 (Arugula w/Parmesan & Pine Nuts) Fresh Arugula, Toasted Pine Nuts, Roasted Red Peppers

& Imported Parmesan Cheese, Served w/Balsamic Vinaigrette



**GRILLED ROMAINE HEART** -11.95

Imported Gorgonzola, Grape Tomatoes, Crumbled Bleu Dressing & Bacon **-or-**

Feta Cheese, Kalamata Olives, Grape Tomatoes & Imported Parmesan Cheese & Greek Dressing **-or-**

Pepperoni, Fresh Mozzarella, Mediterranean Olives w/Italian Dressing **-or-**

Poached Pear & Walnut, Maytag Bleu, Parmesan (Special Red Wine Vinaigrette) **-or-**

Mango, Avocado, Orange Slices, Fresh Mozzarella w/Red Raspberry Vinaigrette

# 100% Sirloin Burgers (Cooked to Order - Well Done Takes Time) Served w/Hand-Cut Fries

**MEDICI BURGER** -14.5 (12oz.) Topped w/Saint Andre's Triple Cream Cheese

**SWISS BURGER** -12.5 (12 oz.) Topped w/Wild Mushrooms & Swiss Cheese

**EGG BURGER** -12.5 (12 oz.) Topped w/a Fried Egg & Beemster Cheese

**TANTALUS BURGER** -9.5 (½+ lb.) STRAIGHT-UP, Lettuce & Tomato on the Side

**GOURMET TRUFFLE BURGER** -12.5 (12+oz) w/Truffle Oil, Caramelized Onions & Porcini Mushrooms



**BUNLESS BURGER** -12.5 (12 oz.) w/Swiss Cheese, Grilled Portabella Mushroom, Fresh Arugula, Tomatoes, Red Onions & Balsamic Reduction, Served Over Greens

**'BLEU INSIDER'** -14.5 Filled w/ Bleu Cheese, Topped w/Porcini Mushrooms & Caramelized Onions (**Served Pink or No Pink**)

**'CB INSIDER'** -14.5 Bacon & Wisconsin Cheddar Cheese (**Served Pink or No Pink**)

## Kid's Meals

All Meals Come w/a Drink & Toy  
-4.95-

**MAC & CHEESE**

**SPAGHETTI**

**FETTUCINI**

**GRILLED CHEESE & FRIES**

**QUESADILLA**

**HAMBURGER W/FRIES**





# Sandwiches w/Hand-Cut Fries

All Sandwiches Served on Sourdough Baguette Unless Otherwise Listed



**SPINACH & MUSHROOM** -7.95 Seasonal Wild Mushrooms, Provolone & Hint of Garlic

**CHICKEN SALAD** -8.5 Tomato, Romaine & Mayo

**VIRGINIA MELT** -7.95 Honey Roasted Virginia Ham & Melted Swiss Cheese Served on Deli Rye

**OPEN FACED MEATBALL SANDWICH** -9.95 Jumbo Beef & Pork Meatballs w/Marinara & Provolone

**TURKEY BLT** -8.95 Bacon, Romaine Lettuce, Tomato w/Mayo

**CHICKEN** -9.95, **EGGPLANT** -9.95 or **VEAL PARMAGIANA** -14.5 Mozzarella & Tomato Sauce

**OPEN FACED SAUSAGE** -8.95 Sweet Italian Sausages, Provolone & Marinara

**FISH SANDWICH** -8.95 Breaded Fresh Cod, Served w/Lettuce, Tomato, Tartar Sauce on a Kaiser Roll

**GRILLED PORTAPEPPER** -8.5 Grilled Portabella, Roasted Red Peppers, Bleu Cheese & Side of Spiced Oil

**GRILLED CHICKEN PESTO & PEPPER** -8.95 Chicken Breast, Roasted Peppers, Spinach, Swiss Cheese & Pesto Mayo

**STEAK SANDWICH** -9.95 Flank Steak, Onions, Mushrooms, Roasted Red Peppers & Mozzarella, Balsamic Aioli

**ROASTED TURKEY W/HOT PEPPERS & PROVOLONE CHEESE** -8.95 Shredded Romaine & Pesto Aioli

**TIPSY TURKEY SANDWICH** -8.95 Roasted Turkey w/Cranberry Vodka Relish, Tomatoes, Provolone Cheese & Greens

**BBQ PULLED PORK** -8.95 BBQ Pulled Pork w/Cheddar Cheese & Caramelized Onions on Kaiser Roll

**FLANK & FRIES** -9.95 Flank Steak, Sautéed Mushrooms, Roasted Reds, Melted Provolone Cheese & Balsamic Aioli

**F.R. BIRD & FRIES** -8.95 Fire Roasted Chicken, Caramelized Onions, Bacon, Melted Swiss Cheese & Dijon Aioli

**BST & FRIES** -8.95 Maple Cured Bacon, Baby Spinach, Tomatoes & Mayo

**TANTALUS CORNED BEEF ON RYE** -8.95 Half Stack -11.95 Full Stack 'Talk-Of-The-Town' NYC Style Corned Beef, Piled High On Our Deli Style Rye Bread, Served w/Pickle (Add Swiss or Provolone Cheese -1.95)

**CLASSIC REUBEN** -8.95 Fresh Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing, on Our Deli Style Rye Bread, Served w/Pickle



## Wraps

**SPINACH WRAP** -7.95 Fresh Spinach, Mushrooms & Swiss w/Balsamic Aioli

**PHILLY CHEESE STEAK** -8.95 Flank Steak, Mushrooms, Onion, Red Peppers, Mozz. w/Balsamic Aioli

**CAESAR** -6.95 Romaine Lettuce, Parmesan Cheese, Caesar Dressing (Add Chicken or Steak - 3.95)

## Flats

Served on Roman Flat Bread, Made From Scratch & Baked Fresh in House

**THE STANDARD** -7.95 Your Pick - Steak, Sausage, Chicken or Roasted Vegetable, Served w/Red Onions, Greens, Basil, Balsamic Aioli & Mozzarella, Swiss or Provolone Cheese ( Add Sautéed Mushrooms 1.95)

**STACKED ROMAN REUBEN** -7.95 Fresh Corned Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing

**FLANK STEAK** -8.95 Flank Steak, Fresh Mozz, Tomato, Arugula, Sautéed Mushrooms, Smear w/Balsamic Aioli

**CHIPOTLE CHICKEN** -7.95 Chicken in Chipotle Adobo Sauce, Served w/Roasted Corn, Cheddar Cheese & Cilantro

**ROASTED VEGETABLES & CHEVRE GOAT CHEESE** -7.95 Served w/Dijon Aioli

**GREEK FLAT** -7.95 Marinated Steak, Feta, Kalamata Olives & Spinach, Greek Dressing

**HAM FLAT** -7.95 Honey Roasted Virginia Ham & Swiss Cheese w/Dijon Aioli

# Lunch Appetizers



**WARMED BRIE** -10.95 Dried Cherry & Walnut Pesto w/Toasted Baguettes

**STUFFED BANANA PEPPERS** -10.95 Roasted & Stuffed w/Three Cheeses

**CHEESE QUESADILLA** -7.95 Roasted Chili Peppers, Fresh Salsa (Add Chicken or Steak – 3.95)

**SPINACH BACON ARTICHOKE DIP** -8.95 Topped w/Parmesan & Served w/Crusted Baguettes

**SHRIMP SCAMPI** -13.5 Sautéed in White Wine, Four Jumbo Shrimp w/Garlic, Fresh Rosemary, Grape Tomatoes & Parmesan

**FRIED CALAMARI** -11.95 House-Prepared w/Marinara & Lemon Wedge

## Quiche (Served w/Cup of Soup or Salad)

### Quiche Lorraine -7.95

Originating in Germany, the Word “Quiche” Means Cake. Our Open Face Pastry is Filled w/Smoked Bacon & Swiss Cheese.

### Quiche of the Day -7.95

### Gourmet Quiche -8.5

Prepared w/Fresh Prosciutto, Asparagus & Brie Cheese

## Pasta

All Pasta Topped w/Parmesan - Whole Wheat & Gluten Free Pasta Available Upon Request

**CAPELLINI** -12 Tossed w/Tomatoes, Fresh Basil & Olive Oil

**SPICY CAPELLINI** -13.95 Same as Above but w/Kalamata Olives & Crushed Red Pepper

**SPAGHETTI W/MARINARA** -12 (Add a Jumbo Meatball or a Sweet Italian Sausage 3.95)

**FETTUCCINE ALFREDO** -13 Spinach, Bacon & Garlic

**LINGUINE W/BASIL PESTO SAUCE** -12

**SHRIMP SCAMPI** -19.5 Four Jumbo Shrimp Sauteed in White Wine, Garlic & Fresh Rosemary, Grape Tomatoes & Parmesan w/Capellini

**RUSTIC PENNE** -17.95 Wild Mushrooms, Olive Oil, Garlic, Truffle Oil & Cracked Black Pepper

**CLASSIC RICOTTA RAVIOLI** -15.5 w/Marinara Sauce



## Meat & Fish

(Served w/Side Salad & Fries)

**16 OZ. T-BONE** -26 E.V.O.O, Cracked Black Pepper & Sea Salt

**\*Not Available for Delivery**

**GRILLED SALMON** -16 Chipotle or Maple Glazed



# Dinner Appetizers

## **WARMED BRIE -10.95**

Dried Cherry & Walnut Pesto w/Crusted Baguettes

## **SPINACH ARTICHOKE DIP -8.95**

Topped w/Bacon & Parmesan, Served w/Crusted Baguettes

## **STUFFED BANANA PEPPERS -10.95**

Roasted & Stuffed w/Three Cheeses, Topped w/Grape Tomatoes



## **JUMBO SHRIMP SCAMPI -13.5**

Sautéed in White Wine, Garlic w/Fresh Rosemary, Tomatoes & Parmesan

## **FROM-THE-SEA APPETIZER FOR 2 -24.95**

4-Grilled Shrimp, 3 Lump Crab Boulettes, Deep Fried Calamari w/Marinara Sauce & Spicy Caper Seafood Remoulade

## **PROSCIUTTO WRAPPED GRILLED ASPARAGUS W/GOAT CHEESE -10.95**

Asparagus Stalks Wrapped w/Prosciutto, Goat Cheese, Drizzled w/Balsamic Reduction

## **CHEESE QUESADILLA -7.95**

w/Roasted Chili Peppers, Served w/Fresh Salsa (Add Chicken or Steak – 3.95)



## **FRESH MOZZARELLA FRITTI -9.95**

Fried Bocconcini Mozzarella w/Romano Breading, Atop Marinara Sauce

## **CRAB BOULETTES -11.95**

3 Lump Crab Boulettes Served w/Spicy Caper Seafood Remoulade & Corn Salsa



## **SKILLET ROASTED MUSSELS & CLAMS EXTRAVAGANZA -17.5**

Fresh Mussels & Little Neck Clams, Paired in White Wine, Garlic & Tomato Broth

## **DRUNKEN CLAMS -16.5**

Little Necks Steamed in Garlic, White Wine, Lemon & Sea Salt

## **FRESH TUSCANY MUSSELS IN COGNAC SAUCE -15.95**

Mussels Cast Iron Roasted, Cracked Pepper, Sea Salt, Green Onions & Bacon

## **FRIED CALAMARI -11.5**

House-Prepared w/Marinara & Lemon Wedge





# Entrees

**All Entrees (except Veal Milanese & Chicken Marsala) Served w/Seasonal Vegetable of the Day**

**CRAB STUFFED SOLE** -23.95 Jumbo Crab Stuffed Sole w/ Buerre Blanc, Served w/Basmati Rice

**PANKO PARMESAN CRUSTED COD FILLET** -16 Crispy, Fried & Served w/a Side of Tomato Cream & Basil Sauce w/Basmati Rice

**SALMON FILLET W/MAPLE GLAZE** -18.95 Grilled Fresh Salmon Fillet, Served w/Maple Glaze w/Basmati Rice

**GRILLED CHIPOTLE SALMON** -18.5 Grilled Fresh Salmon Fillet, Served w/a Chipotle Honey Glaze w/Basmati Rice

**SALMON COURT BOUILLON** -18.5 Poached Salmon Fillet, Served w/Lemon Buerre Blanc w/Basmati Rice

**SEAFOOD FEAST** -31.95 Broiled 4oz. Lobster Tail, 3 Jumbo Shrimp & 3 Scallops, Served w/Basmati Rice



**GRILLED SCALLOPS & SHRIMP** -18 Served w/Drawn Butter w/Basmati Rice

**LOBSTER & SCALLOP W/RICE** -18 Topped w/Toasted Shallot & Spinach Cream Sauce (Veg. Additional)

**TURF & SURF** -37.5 8 oz. Filet Mignon, 2 Grilled Scallops & 2 Grilled Shrimp w/Mashed Potatoes & Gravy

**16-OZ T-BONE** -25.5 E.V.O.O., Cracked Black Pepper & Sea Salt w/Mashed Potatoes & Gravy

**GRILLED FLANK STEAK** -18.5 14 oz. Flank Marinated in Garlic, Parsley, Sea Salt, Black Pepper & Olive Oil w/Mashed Potatoes & Gravy

**BLACK & BLEU FILET MIGNON** -27.5 8oz. Pepper Crusted Filet w/Danish Bleu & Mashed Potatoes & Gravy

**FILET AU POIVRE** -27.5 8 oz. Filet Mignon Parisian Style w/Brandy Tarragon Cream Sauce & Mashed Potatoes

**8-OZ. FILET MIGNON** -25.5 E.V.O.O., Cracked Pepper & Sea Salt w/Mashed Potatoes & Gravy

**BUTTERMILK FRIED CHICKEN** -14.5 Drum, Wing, Breast & Thigh Served w/Mashed Potatoes & Gravy

**APRICOT TENDERLOIN** -18.5 Grilled Pork Tenderloin Topped w/Apricot Brandy Sauce, Served w/Mashed Potatoes & Gravy

**BRANDY FLAMED PORK TENDERLOIN** -18.5 Brandy Flamed, Pan Seared Pork, Served w/Dijon Demi-Glace & Mashed Potatoes & Gravy



**PAN SEARED DUCK BREAST** -18.5 Medium Rare, Caramelized Walnut Zinfandel Sauce, Mashed Potatoes

**VEAL MILANESE** -23.5 8 oz. Milk Fed Veal Cutlet Breaded & Pan-Fried w/Arugula & Lemon-Crème Linguine

**CHICKEN MARSALA** -17.5 Tossed w/Wild Mushrooms & Caramelized Onions, Served w/Fettucine



*Basmati Rice is Seasoned w/Onion & Red Pepper*

# Pasta (Gluten Free & Whole Wheat Available, All Pasta Topped w/Parmesan Cheese)

**Spaghetti w/ Marinara** -12(Add a Jumbo Meatball or a Sweet Italian Sausage Link 3.95)

**Fettuccine "Your Way"** -12.95 w/One of the Following Sauces: Pesto, Marinara or Alfredo

**Fettuccine Alfredo Spinach & Bacon** -13.95 w/Garlic

**Linguini** -12 w/Pesto Sauce

**Capellini** -12 Tossed w/Tomatoes, Fresh Basil, Olive Oil, White Wine, Garlic

**Spicy Capellini** -13.95 Same as Above but w/Mediterranean Olives & Crushed Red Pepper

**Mushroom Penne** -17.95 Wild Mushrooms, Olive Oil, Garlic, Truffle Oil & Cracked Black Pepper

**Traditional Spaghetti Carbonara** -15.5 Served w/Shards of Pancetta, Sweet Peas, Garlic, Egg & Parmesan

**'Meat Lover's' Carbonara** -17.5 Includes, Prosciutto, Sausage, Garlic, Egg & Parmigiano-Reggiano w/Pancetta & Peas

**Mushroom Torchio** -15.5 Porcini Crème Sauce, Tossed w/Wild Seasonal Mushrooms

**Chicken Torchio w/Garlic Crème Sauce** - 17.5 Sweet Peas, Pancetta & Grilled Chicken Breast

**Classic Ricotta Ravioli** -15.5 w/Marinara Sauce

**Vodka Sacchettini** -16.95 Small Hand-Filled Four-Cheese Pasta Purses w/ Tomato & Vodka Cream Sauce

**Cheese Sacchettini** -16.95 w/Pesto Cream Sauce

**Cheese Sacchettini #2** -17.95 Same Sacchettini But...Served over Pesto Cream Sauce & Marinara

**Hand-Made Ricotta Stuffed Ravioli & Salmon** -20.95 Ravioli w/Poached Salmon, Tossed in a Delicate Pesto Cream Sauce w/Toasted Pine Nuts

**Spicy Ravioli & Tomato** -17.5 Ricotta Filled Ravioli tossed w/Crushed Red Pepper, Tomatoes, Truffle Oil, Kalamata Olives & Diced Anchovies



**Goat Cheese Ravioli** -17.5 w/a Vodka Tomato Crème Sauce

**Spinach Ravioli** -18 w/Wild Seasonal Mushrooms & Toasted Shallot Crème Sauce

**Butternut Squash Ravioli** -17.5 w/a White Wine Tarragon Crème Sauce

**Ravioli Prosciutto** -17.5 Tossed w/Prosciutto & Gorgonzola, Topped w/Arugula & Balsamic Reduction

**Black Bean Jalapeno Ravioli** -17.5 Red Enchilada Sauce, Cheddar Cheese, Sour Cream, Green Onion & Grilled Tortilla

**Spaghetti All' Acciugata** -17.5 a Classic Tuscan Dish w/an Anchovy Sauce, Imported Extra Virgin Olive Oil & a Hint of Truffle

**The Tuxedo** -17.5 Garlic, Anchovies, Roma Tomatoes, Kalamata Olives, Imported Prosciutto, Porcini Mushrooms, Toasted Pine Nuts, White Wine & a Splash of Truffle Oil, over Black & White Fettuccine

**Whole Wheat Linguini & Pesto** -16.95 Tossed w/Pesto Cream Sauce & Walnuts

**Puttanesca** 17.5 Spaghetti Tossed w/Crushed Tomatoes, Capers, Anchovies, Kalamata Olives & Crushed Red Pepper

**Puttanesca Alla Neptune** -21.95 "Another Italian Specialty," Spaghetti w/Calamari, Mussels & Shrimp, Tossed w/Crushed Tomatoes, Capers, Anchovies, Kalamata Olives & Crushed Red Pepper

**Seafood Pasta** -21.95 Traditional Favorite! Mussels, Clams & Calamari Sautéed in White Wine & Garlic, Tossed w/Squid Ink Fettuccine

**Shrimp Scampi** -19.95 Sautéed in White Wine, Four Jumbo Shrimp w/ Garlic, Fresh Rosemary, Tomatoes & Parmesan

**Grilled Shrimp over Capellini** -21.95 Grilled Shrimp Tossed w/ Grape Tomatoes, Fresh Basil, Olive Oil

**Shrimp Fra Diavolo** -21.95 the Same Seriously Garlicky, Spicy, Winey Tomato Sauce, Studded w/Four Jumbo Shrimp, over Black Squid Ink Fettuccine

**Lobster or Shrimp & Scallop Fra Diavolo** -23.95 the Same as above but w/Two (4-Oz) Lobster Tails or Shrimp & Scallop Combo over Squid Ink Fettuccine

**Scallops w/Cognac Cream Sauce** -21.95 5 Pan Seared Scallops In A Cognac Tarragon Cream Sauce, over Black Squid Ink Fettuccine

**Drunken Little Neck Clams & Mussels** -19.95 Steamed, Served over Linguini with Garlic, Scallions, Lemon & Wine Sauce

**Linguini with Mussels & Clams** -19.95 in a White Wine, Garlic & Tomato Broth

**Sea Scallops** -21.95 over Rustic Penne w/a White Wine Lemon Crème Sauce

**Lasagna of the Day** -13.95

**Eggplant/Chicken/Veal Parmigiana w/a Nest of Cappellini & Marinara** -14/18/24-



# Late Night or Lighter Fare

**All Sandwiches Served on Sourdough Baguette Unless Otherwise Listed & Come w/Hand-Cut Fries**

**Open Faced Meatball Sandwich** -9.95 Jumbo Beef & Pork Meatballs w/Marinara & Provolone

**Flank & Fries** -9.95 Flank Steak, Sautéed Mushrooms, Roasted Reds, Melted Provolone Cheese w/Balsamic Aioli

**F.R. Bird & Fries** -8.95 Fire Roasted Chicken, Caramelized Onions, Bacon, Melted Swiss Cheese & Dijon Aioli

**Tantalus Corned Beef On Rye** -8.95 **Half Stack** -11.95 **Full Stack** 'Talk-Of-The-Town' NYC Style Corned Beef, Piled High on Our Deli Style Rye Bread, Served w/a Dill Pickle(Add Swiss Or Provolone Cheese –1.95)

**Classic Reuben** -8.95 Fresh Corned Beef, Sauerkraut, Swiss & Thousand Island Dressing, on Our Deli Rye Bread, Served w/a Dill Pickle

**Chicken** -9.95, **Eggplant** -9.95 or **Veal Parmagiana Sandwich** -14.5 Mozzarella & Tomato Sauce

*Medici House is pleased to offer an extensive Catering and Banquet Menu. Whether you are planning your event at our Restaurant or at an off-site location, we can accommodate groups from 10 to 200. We also have a private room that comfortably seats 30 to 35 – an ideal space for business meetings or intimate gatherings.*

*Your menu choices are limitless - all food is prepared from scratch...we guarantee a perfectly executed occasion...we also make every effort to accommodate any special dietary needs.*

*We strive for excellence, working closely with you and your family to guarantee a perfectly executed occasion. For additional information please call Medici House at 716/652-0341 or the Medici Banquet Manager at 716/574-8136.*

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