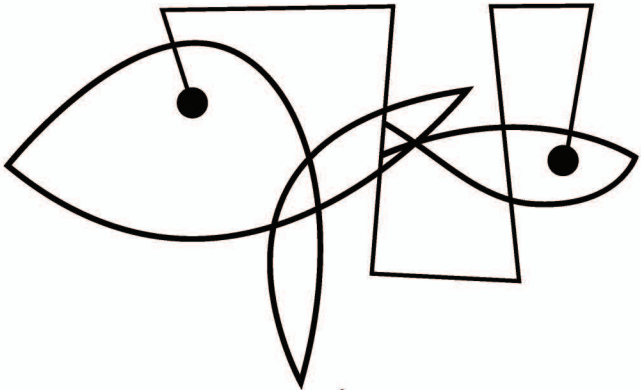


MENU



COSTA MED

BISTRO + WINE EST. 2003



APPETIZERS

FRENCH ONION SOUP GRATINEE [DINNER ONLY] • 12

MEDITERRANEAN DIP TRIO • 12

Hummus, Baba Ghanoush, and Labne

CALAMARI FRITTI • 16

Crispy Squid Rings and Spicy Marinara Sauce

FOIE GRAS VOL-AU-VENT • 27

Fresh Duck Moulard Liver With Apple Chutney and Port Wine Reduction

GRILLED OCTOPUS • 23

Greek Style Octopus

BURRATA & PROSCIUTTO • 19

Served Over Fresh Tomato Carpaccio and Prosciutto di Parma

CRAB CAKE POPS • 16

Homemade Crunchy Balls, Topped With a Capers, Sweet Mango & Bell Pepper Aioli

PATA NEGRA JABUGO ACORN FED IBERIC HAM • 26

Served With Traditional Fresh Tomato and Olive Oil Tapenade Toast

MEDITERRANEAN MUSSELS • 18

Large Black Shell Mussels-Choose: Provençal or Arrabiata Sauce

STEAK TARTARE • 28

Finely Hand Cut Black Angus Filet Mignon, Onions, Quail Egg Yolk, Dijon Mustard, Capers and EVOO

ESCARGOTS Á LA BOURGUIGNONNE • 16

Sautéed in White Wine, Garlic, Shallots and Herbs Sauce

CRUDO

FRESH DAILY CEVICHE • 21

Served With Green Plantain Tostones

CREOLE TUNA TATAKI • 25

Sushi Grade Tuna Encrusted With Caribbean Spices and Sesame Seeds, Served With a Cilantro Mayonnaise & Ponzu Sauce

DAILY FISH TARTARE • 23

Fresh Fish Selection

CARPACCIOS

CARPACCIO DI MANZO • 16

Tuscan Style Angus Tenderloin Beef, Arugula, Nonpareil Capers, Parmesan Cheese & House Lemon Dressing

OCTOPUS CARPACCIO • 19

Red Onions, Fresh Tomato, Mango, Arugula, Scallions, Lemon Juice & Extra Virgin Olive Oil

ZUCCHINI CARPACCIO • 15

Thin Sliced Raw Zucchini With Arugula, Grilled Artichoke Hearts, Walnuts, and Tangerine Olive Oil

CHEESE PLATE • 18

A Board With a Selection of 3 Seasonal Imported Cheeses Served With Fig Marmalade Compote, Honey, Fresh & Dried Fruits, and Toasts

SALADS

GREEK SALAD • 14

Diced European Seedless Cucumber, Vine Ripened Tomatoes, Feta Cheese, Onions, Kalamata Olives, Red Wine Vinegar & Nonpareil Capers

CAPRESSE AVOCADO • 17

Fresh Buffalo Mozzarella, Vine Ripened Tomato, Avocado, Basil, Oregano, and EVOO.

RAINBOW • 15

Radicchio, Endives, Arugula, Caramelized Walnuts, Gorgonzola Cheese, Grape Tomatoes, Carrots & Sesame Seed Dressing

MEDITERRANEAN • 16

Arugula Salad Mixed with Feta Cheese, Kalamata Olives, Sun Dried and Grape Tomatoes, Carrots, Onions, Almonds with House Lemon Dressing

EIFFEL TOWER • 16

Grilled Vegetables, Eggplant, Zucchini, Yellow Squash, Portobello Mushrooms, Mixed Baby Green Salad, Arugula, Onions, Red Peppers, Pesto Sauce, Balsamic Glaze and French Goat Cheese

Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if youhave certain medical conditions.
— Section 3-603.11, FDA Food Code

PASTA & RISOTTO

RISOTTO AL NERO DI SEPPIA E CALAMARI •29

Carnaroli Rice Cooked in Squid Ink With Seppia & Squid Rings and Pomodoro Sauce

PEAR & GORGONZOLA RAVIOLI • 26

Sweet and Sour Ravioli in a Caramelized Dry Fig and Marsala Wine Creamy Sauce

LOBSTER RAVIOLI • 28

Homemade Ravioli filled With 100% Claw Meat in a Lobster Creamy Sauce With Scallions and Red Onions

CIPRIANI SPINACH TAGLIOLINI • 27

Lobster Cream Sauce, Tomato, Portobello Mushroom and Shrimp

ARAGOSTA FRA DIAVOLO . 37

Homemade Black Linguini, Spicy Tomato Sauce With Lobster Chunks

PAPPARDELLE AI FUNGHI PORCINI • 26

Homemade Pasta Tossed With Imported Porcini Mushrooms, Garlic & White Truffle Oil

BUCATINI ALLA BOLOGNESE • 20

In a Homemade Ragú

LINGUINE ALLE VONGOLE • 26

Fresh Clams Sautéed in White Wine, Garlic, Shallots, Parsley, and Extra Virgin Olive Oil

GNOCCHI RIPIENI DI FONTANA • 26

THE WATER

CATCH OF THE DAY • MP

Fresh Fish Delivered Daily

SEARED SCALLOPS • 30

Jumbo Fresh Wild Caught Scallops Over Pumpkin Puree and an Apricot and Iberic Ham Chutney

HONEY ROASTED SALMON • 27

Fresh Scottish Salmon, With Five Oriental Spices, Caramelized Honey Sauce, and Sautéed Vegetables

BRANZINO GREEK STYLE • 38

Butterflied in House, Grilled with Salt, Pepper and Oregano, Served With Asparagus

THE LAND

PICCATA DI VITELLO AL LIMONE •25

Veal Scaloppine in a White Wine and Lemon Sauce With Capers, Served With Pasta Aglio e Olio

ENTRECOTE ALLA MILANESE • 28

Allen Brothers Angus Filet Mignon Medallions, Pounded & Breaded, Served With Arugula Salad, Cherry Tomatoes, and Parmesan Cheese

COSTA MED CHICKEN ROTOLATO • 27

Organic Chicken Breast, Stuffed with Goat Cheese, Spinach, Mushroom Ragú with a Black Truffle Sauce And Served Over Parmentier Potatoes

HALF ROASTED ORGANIC CHICKEN • 26

Bell & Evans Marinated Chicken, Oven Roasted With Herbs de Provence, Served With Quinoa and French Lentil Salad (25 min.)

THE GRILL

FILET MIGNON • 43

Certified Angus Filet Mignon*

LAMB CHOPS • 38

Marinated New Zealand Lamb Chops Grilled With Fresh Rosemary and Garlic Sauce*

SKIRT STEAK • 34

Certified Angus Outside Skirt Steak *

COSTA MED BURGER • 21

House Blend of Prime Allen Brothers Certified Angus Beef, Cheddar Cheese, Caramelized Onions and Apple Wood Smoked Bacon

VEAL CHOP • 60

All Natural Milk Fed

*Meats are Served With a Sauce and a Side of Your Choice

SIDES • 9

QUINOA AND FRENCH LENTIL SALAD

PARMESAN RISOTTO

HOUSE TRICOLORE

MIXED VEGETABLES

SAUTEED SPINACH

JASMIN RICE

POTATOES:

MASHED – ROSEMARY ROASTED

FRENCH FRIES:

PLAIN - PROVENÇAL - TRUFFLE

SAUCES

SHALLOT BORDELAISE • CHIMICHURRI • BEARNAISE

PLEASE TRY OUR HOMEMADE DESSERTS, ASK YOUR SERVER