



BAR • MEDICI

The Renaissance, a word meaning "rebirth", was a cultural movement that impacted all of Europe's intellectual life, began in the 14th century and had spread around the world by the 16th century. Its profound influence was felt across art, architecture, philosophy, literature, music, science, technology, politics, religion, and all other aspects of intellectual inquiry. Renaissance scholars employed what was known as "the humanist method" in their studies, and artists of every type searched to express realism and human emotion in their work. Italy, and most specifically, Florence, was the epicenter of the Renaissance age, where civic pride, an abundance of genius along with the wealth to support it, and a dedication to merge art and science ushered in this dynamic age of thinking that propelled the western world out of the Dark Ages. Within just a few generations, Florence gave us Brunelleschi's dome, Leonardo's Mona Lisa, and Michelangelo's David. This remarkable small town in the center of Tuscany would lead Europe into the modern age. And from the heart of this vibrant city, this transformative period in human history was ruled by the powerful and wealthy Medici family. Over several generations of rule, the patronage of the Medici family laid the groundwork for a cultural prosperity that allowed the genius of the arts and sciences to flourish in a way that changed our world forever.

Welcome to Bar Medici.



GF — Gluten Free V — Vegetarian P — Pescetarian

DF — Dairy Free VG — Vegan SF — Contains shellfish

TN — Contains tree nuts

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

ANTIPASTI



FOCACCIA 5
calabrian chili butter
V

CASTELVETRANO OLIVA 7
citrus, chili, spices
GF, DF, VG

OSTRICA* MKT
oysters, mignonette, lemon
GF, DF

POLPETTE 10
meatballs, crushed tomato sauce, grana padano

CICCHETTI 3ea
choice of—
n'duja & talleggio
prosciutto & cipollini agrodulce
mascarpone & soppressata
capicola & tapenade

PORCINI CIAMBELLA 7
savory mushroom donuts, taleggio sauce
V

TORTA DI CECI 7
chickpea flatbread, leeks, rosemary,
pecorino romano
GF, V

SARDINE SAOR 10
blanc verjus, shallot, herbs, baguette
DF, P

CARNE CRUDA* 13
calabrian chili crisp, cured egg yolk,
asiago cracker
DF



PRIMI

INSALATA DI LOLLA ROSA 13
snap peas, strawberries, golden balsamic, ricotta
salata, pistacchio
GF, V, TN

ASPARAGO 14
romesco, sunflower sprouts
VG

GNOCCHI CON AGLIO NERO 18
black garlic, crispy prosciutto, tarragon
V

CAVATELLI CON PESTO 18
pecorino, basil, pine nut
V, TN

RAVIOLI CON RICOTTA 18
oyster mushrooms, peas, pecorino, mint
V

**GRANCHIO SPAGHETTI
ALLA CHITARRA** 18
crab bisque, scallion, aleppo pepper,
grana padano
SF

SECONDI



SALUMI PANINO	13 / 25
mortadella, soppressata, mozzarella, olive, salsa verde aioli, sesame roll	
TASCA PANINO	19
roasted tri-tip, provolone, tonnato sauce, arugula, fried capers, focaccia	
PESCE SPADA*	28
grilled swordfish, bagna cauda, wilted bitter greens <small>DF, P</small>	
MILANESE DI MAIALE	34
duroc pork chop, piccata sauce, arugula	
SCALOPPINE*	30
scallops, n'duja saffron risotto, charred broccolini <small>GF, SF</small>	
BISTECCA	45
ribeye, red wine and black truffle jus, potato	



DOLCI

AFFOGATO	6
fior di latte gelato, espresso <small>GF, V</small>	
GELATO	6
<i>choose from —</i> fior di latte, pistachio, cafe, toasted marshmallow <small>GF, V</small>	
SORBETTO	6
seasonal flavor <small>GF, V</small>	
CANNOLI	3 <i>ea</i>
<i>ricotta filling with choice of —</i> chocolate chips, pistachio, hazelnut <small>V</small>	



COCKTAILS



DRINK



- | | |
|--|----|
| MARGHERITA | 15 |
| saffron-infused blanco tequila, orange liqueur, lime, agave, shimmer | |
| AEREO DI CARTA | 15 |
| rye, Aperol, Nonino, limoncello, lemon | |
| FRIZZANTE | 15 |
| vodka, limoncello, lemon, egg white, sparkling wine | |
| TRIBUNE | 15 |
| rye, gin, fig, thyme, natural cider, hoppy refresher | |
| IL CONTADINO | 17 |
| mezcal, tequila, apricot, lemon, pineapple, calabrian chili, tomato salt | |
| DEL MARE | 18 |
| Gin Mare, dry vermouth, Italicus Rosolio di Bergamotto, saline | |
| MAXIMUS | 18 |
| bourbon, rye, mezcal, Averna, malted barley bitters | |
| BROOKLYN MILANO | 18 |
| rye, house vermouth, Luxardo, Dubonnet, amaro, bitters | |
| CAVALETTA | 17 |
| pisco, mint, chocolate, gelato cream, absinthe | |

SOVRANA



SPRITZ



FAVO 16
honeycomb-infused Cocchi Americano,
aciduated limoncello, mead

AMARENA 16
Aperol, earl grey fino sherry,
lacto-fermented cherry, prosecco

FRESCO 16
bitter bianco, cucumber-infused Quinta port,
pine nut, bitter lemon tonic

CASA 15
aperitif blend, prosecco, soda

L'ULTIMA PAROLA 40
Chartreuse VEP Yellow, Nolet's Gin, Luxardo,
lime

BETWEEN THE SHEETS 25
Park VSOP Cognac, Privateer Rum Single Barrel,
orange liqueur, demerara, lemon

LANISTA 20
mulberry-infused Cappelletti, Amaro Ramazzotti,
chinato, fino sherry, trebbiano pet-nat

LUMINOSA 20
pistachio orgeat, Persian lime, curaçao,
Appleton Estate 12 Year Rum, Probitas Rum,
brut champagne



NEGRONI



NEGRONI PISCO 16

pisco, dry vermouth, Cocchi Americano

NEGRONI ROSA 16

gin, dry vermouth, Cocchi Rosa, Campari

NEGRONI CLASSICO 16

gin, vermouth blend, Campari

NEGRONI KINGSTON 16

Jamaican rums, vermouth blend, Campari

NEGRONI 18

DELL'ARCHITETTO
(The Architect's Negroni)

Nolet's Gin, Carpano Rosso Vermouth, Campari



AMERICANO



AMERICANO BIANCO 15

Cocchi Americano, dry vermouth,
bitters, soda

AMERICANO CLASSICO 15

Campari, vermouth blend, soda

AMERICANO BIRRA 15

Campari, vermouth blend,
aerated Italian lager



FRESCO



CA-NAY SALATO 15

fluffy grapefruit juice, gin,
salted grapefruit liqueur

GARIBALDI 15

fluffy orange juice, aperitif blend



WINE

Bianco

SCARPETTA	15 / 60
Pinot Grigio	
BUCCHI	17 / 68
Verdicchio	
POGGIO ANIMA	15 / 60
Pecorino	

Rosso

TREDIBERRI	16 / 64
Barbera d'Alba	
BARONE RICASOLI	22 / 88
Chianti	
FRANCO CONTERNO	21 / 84
Nebbiolo	

Altro

INDIGENOUS	15 / 60
Prosecco	
MEDICI ERMETE	15 / 60
Lambrusco	
PÉT-NAT	15 / 60
Trebbiano d'Abruzzo	

Superiore

COLLOSORBO 2018	36 / 144
Brunello	
FABIO OBERTO 2011	40 / 160
Barolo	
BRUNO GIACOSA 2020	32 / 128
Nebbiolo	



SPIRITS



WI-FI



BEER /
SPIRIT-FREE



GENERAL MANAGER
Bennett Hofer

EXECUTIVE CHEF
Malachi Podrebarac

HEAD BARTENDER
Cory Reffett

SOUS CHEF
Josiah Nielsen

ASSISTANT HEAD BARTENDER
MacKenzie D'Aubin

SOUS CHEF
Mark Dandurand

ASSISTANT MANAGER
Abigail Lee

EVENTS COORDINATOR
Anna Lickteig

EXECUTIVE DIRECTORS
Mitch Fetterling, *Culinary Director*

OWNERS
Exit Strategy
David + Noelle Manica
Christian Moscoso

PAINTINGS AT ENTRY LOUNGE

Jennifer Janesko, janeskofineart.com

Kansas City artist Jennifer Janesko believes in a modernist approach to her work. Each stroke of the brush or pencil is deliberate and communicates a story that although begun by the artist, is finished by the viewer. Jennifer utilizes a mixed media approach with acrylic, oil, charcoal, pencil and ink.

MAP OF FLORENCE

Guiseppe Molini, custom recreation

A rare and extraordinary 1847 map of Firenze or Florence this magnificently engraved map was originally drawn in 1731 by the Florentine architect Ferdinando Ruggieri. Oriented to the south, the map covers the old walled center of Florence as it extends on both sides of the Arno River.

INTERIOR DESIGN

MANICA, manica.global

MANICA, an architecture firm based in Kansas City and with offices in London and Milan, focuses on the design of sport and entertainment buildings around the world.

Hive Design

Hive Design is directed by Jennifer Irej and focuses on commercial and residential interiors, and often collaborates with MANICA on their interiors work.

MENU DESIGN

Kyle Souryasack, media designer

Born in the Central Valley of California, Kyle graduated from the Kansas City Art Institute with a degree in filmmaking. In addition to graphic design, his experimental artmaking comes in the forms of video art, stone lithography, music, and poetry.

