



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 VG — Vegan

SF — Contains shellfish TN — Contains tree nuts

Please inform your server of any food allergies/intolerances so that we can make the necessary accommodations.

**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 10

homemade, seasonal toppings
V

OSTRICHE* MKT

oysters, mignonette, lemon
GF, SF

PORCINI CIAMBELLA 10

savory mushroom donuts, taleggio sauce
V

TONNO CRUDO* 16

cured albacore tuna, cucumber, watermelon,
tomato water
GF, P

CAESAR 13

lolla rossa lettuce, caesar dressing,
parmigiano reggiano, focaccia crumb
P



PRIMI

BURRATA POMODORO 17

fresh & preserved tomatoes, burrata cheese,
saba, leek oil
GF, V

SPAGHETTI ALLA CHITARRA 18

crab bisque, scallion, aleppo pepper,
pecorino romano
SF

AGNOLOTTI 18

sweet corn & ricotta filling, golden squash,
calabrian chili, dill
V

TAGLIATELLE 18

maitake mushroom, egg yolk, parmigiano
reggiano, pecorino romano
V

CAVATELLI 18

tomato pesto, fried basil, pecorino romano
V, TN



SECONDI



MANZO PANINO 25
braised beef sandwich, giardiniera, provolone
cheese, beef broth, ciabatta

BISTECCA E RADICCHIO 50
NY strip steak, braised radicchio, beef jus,
pistachio crumb
GF

ORZO E FUNGHI 30
roasted maitake mushroom, creamy orzo,
tomato, corn, wilted greens
V

DOLCI



SORBETTO 6
seasonal flavor
VG, GF

PANNA COTTA 8
creme fraiche, strawberry rhubarb compote,
mint
V, GF

GELATO 6
choose from —
fior di latte, pistachio, peach
V, GF



 COCKTAILS
DRINK

- MARGHERITA** 15
hibiscus-infused blanco tequila, orange liqueur,
lime, agave, shimmer
- SARONNO SOUR** 16
whiskey, amaretto, madeira, lemon, casein,
red wine foam
- FRIZZANTE** 16
vodka, limoncello, lemon, egg white,
sparkling wine
- JUNGLE BIRD** 16
Hamilton Jamaican Pot Still Black,
Appleton Estate 8yr, aperitif blend, lime, pineapple
- IL CONTADINO** 17
mezcal, tequila, apricot, lemon, pineappl,
calabrian chili, tomato salt
- DEL MARE** 20
Gin Mare, dry vermouth, Italicus Rosolio di
Bergamotto, saline
- MANHATTAN DI TERRA** 20
Union Horse Barrel Strength Rye, vermouth,
sherry, umami bitters, porcini
- GIMLET** 15
Exit Strategy Private Stock Rieger Gin,
lime cordial
- ESPRESSO MARTINI** 18
vodka, Cafe Borghetti, Bar Medici blend cold brew,
demerara

SOVRANA



SPRITZ



GELSO 16
white rum, px sherry, mulberry thyme marmalade,
lime, soda water

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

IL COCOMERO 16
cucumber-infused tequila, watermelon, honey,
prosecco

CASA 15
aperitif blend, prosecco, soda

PIAZZA VECCHIA 40
Exit Strategy Ben Holladay Single Barrel Bourbon,
R.L. Seale 12yr Rum, Park VSOP cognac,
Benedictine, vermouth, salted Peychaud's bitters,
oak smoke

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

ANFORE MARTINI 24
reposado tequila, Mancino Sakura vermouth,
elderflower, lacto-fermented blueberry

FINOALLAFINE 20
Nolet's Gin, Rieger's Private Stock Gin,
Fino Sherry, strawberry, jasmine tea, lemon,
egg whites, lemon agrumato



NEGRONI



NEGRONI PISCO 16

pisco, dry vermouth, Cocchi Americano

NEGRONI MEZCAL 16

Bozal Mezcal, Cocchi Torino, Gran Classico, aperitif blend

NEGRONI CLASSICO 16

gin, vermouth blend, Campari

NEGRONI KINGSTON 18

Jamaican rums, vermouth blend, Campari

NEGRONI 18

DELL'ARCHITETTO
(The Architect's Negroni)

Nolet's Gin, Carpano Rosso Vermouth, Campari



ITALIAN SODAS



FRAGOLA 12

strawberry soda, cream foam
(+\$4 add rum rhubarb)

MIRTILLO 12

blueberry soda, cream foam
(+\$4 add whiskey, limoncello)

CILIEGIA 12

cherry soda, cream foam
(+\$4 add vodka, vanilla)



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	17 / 68
Barbera d'Alba	
FATTORIA RODANO	16 / 64
Sangiovese	
FRANCO CONTERNO	21 / 84
Nebbiolo	

Altro

INDIGENOUS	15 / 60
Prosecco	
NAONIS	15 / 60
Rose Prosecco	
BADIA AL COLLE	16 / 64
Rose Sangiovese	

Superiore

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



SPIRITS



ESPRESSO
MENU



WI-FI



GENERAL MANAGER
Bennett Hofer

ASSISTANT MANAGER
Abigail Lee

HEAD BARTENDER
Cory Reffett

ASSISTANT HEAD BARTENDER
MacKenzie D'Aubin

SOUS CHEF
Josiah Nielsen

SOUS CHEF
Manuel Cervantes

EVENTS COORDINATOR
Anna Lickteig

EXECUTIVE DIRECTOR
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. Janesko utilizes a mixed media approach with acrylic, oil, charcoal, pencil and ink.

MAP OF FLORENCE

Guiseppe Molini, custom recreation

Originally drawn in 1731 by the Florentine architect Ferdinando Ruggieri, the map covers the old walled center of Florence as it extends on both sides of the Arno River. Ruggieri's map then formed the basis for the map engraved in beautiful detail by Guiseppe Molini in 1847. Our custom installation of Molini's map was sent to Germany for printing on gold aluminum plates.

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 Irey 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.

