

Sezz Medi'

restaurant, brick oven & bar



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SPARKLING WINES

BIN	NAME	GLASS	BOTTLE
100	ANERI, PROSECCO DI VALDOBBIADENE BRUT NV, ITALIA, DOC AROMATIC (WHITE BLOSSOMS) AND FINELY PROPORTIONED, PLEASANT ALMOND NOTE IN THE FINISH		42
101	CANELLA, PROSECCO DI CONEGLIANO, NV, ITALIA, DOC DELECTABLY BUBBLE SPARKLING WINE WITH A SOFT FLAVOR	9.50	37
102	MARWOOD, BRUT VINO SPUMANTE NV, ITALIA GENEROUS FLAVORS AND A LUSH TEXTURE, NEARLY DRY, FRESH CITRUS, SPICE AND TOAST NOTES KEEP IT INTERESTING	7	28

WHITE WINE

ITALIA

200	DI MEIO, FALANGHINA 2003, CAMPANIA MEDIUM TO FULL-BODIED, WITH LOVELY FRUIT WITH A ROUND, RIPE FRUIT AND A FLORAL AFTERTASTE	6.50	25
201	BERTANI, SOAVE 2001, VENETO A RIPE SOAVE, MEDIUM-BODIED, WITH PLENTY OF GOOD FRUIT AND A CLEAN FINISH.	8.50	32
202	BERSANO GAVI DI GAVI 2002, PIEMONTE VERY DRY, QUITE SUPPLE, THIS HAS AN UNCOMPROMISING PERSONALITY, WITH MINERAL AND STONE NOTES.	9.50	35
203	SELLA & MOSCA, LA CALA, VERMENTINO DI SARDEGNA, 2002, SARDEGNA PARTICULAR BOUQUET AND TASTE TO THE WINE DUE TO LATE SEPTEMBER HARVEST	8.50	32
204	FEUDI DI SAN GREGORIO, FALANGHINA 2002, CAMPANIA PALE GOLD WITH GREEN NUANCES; ELEGANT AROMAS, MEDIUM-BODIED		40
205	MANDRA ROSSA, CHARDONNAY 2003, SICILIA RIPE TROPICAL FRUIT FLAVORS, BALANCED FINISH	6.50	24
206	SAN MARCO, FRASCATI SUPERIORE 2002, LAZIO DELICATE, CRISP, DRY AND WELL BALANCED	7	28
207	FAZI BATTAGLIA, VERDICCHIO DEI CASTELLI DI JESI CLASSICO, 2002, MARCHES	7	28
208	ZONIN, PINOT GRIGIO DELLE VENEZIE, 2002 VERY DRY, QUITE SUPPLE, THIS HAS AN UNCOMPROMISING PERSONALITY, WITH MINERAL AND STONE NOTES.	7	26

UNITED STATES

209	SALMON RUN, CHARDONNAY 2002, CALIFORNIA A CLASSIC DRY WHITE WITH ABUNDANT VARIETAL CHARACTER	7.50	28
210	CROSSPOINT, CHARDONNAY 2001, CALIFORNIA ABUNDANTLY RICH WITH ENTICING FLORAL, CITRUS AND LIVELY TROPICAL FRUIT AROMAS AND FLAVORS	8	29

OTHERS

212	VERAMONTE, SAUVIGNON BLANC 2002, CHILE VERY WELL BALANCED, WITH MOUTH FILLING FLAVORS OF SOFT MELON, CITRUS, AND A CRISP FINISH	7	27
213	GRAHAM BECK, SAUVIGNON BLANC 2003, SOUTH AFRICA GREEN GRASSY AROMAS ON THE NOSE. CONCENTRATED TROPICAL FRUIT FLAVORS...	6.50	24

LIMITED AVAILABILITY PRIVATE SELECTION WHITE WINE

701	DiMeo, FIANO DI AVELLINO 2001, , ITALIA SLIGHTLY OFF-DRY FLAVORS OF APPLE PIE, VANILLA, AND HINTS OF SPICES	7	28
702	CHATEAU ST. MICHELE, CHARDONNAY COLD CREEK, CALIFORNIA		45

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RED WINES

ITALIA

BIN	NAME	GLASS	BOTTLE
300	MARCHESI DI BAROLO, BARBERA DI MONTEFERRATO MARAI 2000, PIEMONTE PURPLE-RUBY CORE AND AROMAS OF STRAWBERRY, PLUM, CEDAR AND SPICE, LIGHT OAK WITH A SMOOTH FINISH	8.50	34
301	MARCHESI DI BAROLO, MADONNA DI COMO, DOLCETTO D'ALBA 2002, PIEMONTE RUBY RED WITH VIOLET REFLECTIONS, FULL AND BALANCED, WITH A NOTE OF ALMOND ON THE FINISH		39
302	PROVOLO, VALPOLICELLA 2002, VERONA A medium bodied wine with fresh acidity and a spicy finish.	6.50	25
303	FONTANAFREDDA, EREMO 2001, PIEMONTE BARRIQUE-AGED NEBBIOLO/BARBERA BLEND IS CHOCK FULL OF CHERRY & LICORICE, FULL-BODIED AND ELEGANT	7.50	30
304	BERTANI, MONTERIONDO, VALPOLICELLA CLASSICO SUPERIORE, 2000, VENETO A MEDIUM BODIED WINE WITH FRESH ACIDITY AND A SPICY FINISH.		38
305	CANDIDO, SALICE SALENTINO RISERVA 1998, PUGLIA AN IRRESISTIBLE COMPOUND OF VIOLETS AND LAVENDER, LEATHER AND SPICE, TOBACCO LEAF AND DRIED CRANBERRIES, MACERATED RASPBERRIES AND BLUEBERRIES, ALL WRAPPED IN A DRY, SUN-BAKED AURA	6.50	25
306	DANZANTE, PRIMITIVO 2002, PUGLIA MEDIUM STRUCTURE WITH FLORAL BOUQUET AND SPICES	7.50	29
307	PROMESSA, ROSSO SALENTO 2001, PUGLIA A BLEND OF NEGROAMARO AND PRIMITIVO GRAPES MAKE THIS WINE ONE THAT TANTALIZES YOUTH TASTE BUDS	7	25
309	MONTE ANTICO, ROSSO 2000, TOSCANA FULL BODIED, LUSH FRUITY FLAVOR, PRODUCED FROM SELECTED GRAPES AND THEN AGED IN OAK BARRELS.	8	30
310	MARETIMA, FABULA 1998, TOSCANA A WINE OF PURITY, ELEGANT AND RICH, LENGTHY, LUSCIOUS FINISH.	9	37
311	ROCCA DELLE MACIE, CHIANTI CLASSICO 2000, TOSCANA INTENSE, MATURE FRUIT AROMAS, RICH, WELL STRUCTURED, BERRY FRUIT FLAVORS.	8.50	35
312	STRACCALI, CHIANTI CLASSICO 2000, TOSCANA DRY, MEDIUM-BODIED, TANNIN AND ACIDITY. BRIGHT FLAVORS ROUNDED OUT WITH A LITTLE VANILLA	7	28
313	COL D'ORCIA, ROSSO DEGLI SPEZIERI 2002, TOSCANA BRILLIANT RUBY WITH VIOLET HUES, FULL-BODIED, MEATY AND WELL-STRUCTURED, LONG AND ELEGANT FINISH.	7	28
314	EUBEA, AGLIANICO DEL VULTURE 2000, BASILICATA DRY, FRESH AND FRUITY	8.50	30
315	MANDRA ROSSA, SHIRAZ 2002, SICILIA FULL BODIED, FRUITY, DEEP MAGENTA COLOR, SPICY CHARACTERISTICS	6.50	25
316	ABBZIA SANTA ANASTASIA, NERO D'AVOLA 2002, SICILIA LIGHT, CLEAN AND FRUITY, WITH A FRESH PALATE AND FRUITY FINISH	8.50	30
317	MANDRA ROSSA, CABERNET SAUVIGNON/SHIRAZ 2002, SICILIA FULL BODIED, FRUITY, DEEP RED COLOR, SOFT AND VELVETY FLAVOR	7	28
318	DANZANTE, MERLOT 2000, SICILIA NUANCES OF SWEET SPICES, ESPECIALLY CINNAMON, SOFT, FRUITY FLAVORS. DEEP AND SPICY	7.50	29
319	ZONIN, NERO D'AVOLA 2000, SICILIA RUBY RED COLOR AND A FULL AND PERSISTENT BOUQUET WITH SPICY NOTES AND SCENTS OF ALMOND BLOSSOMS	8	30
320	MARRAMIERO, "DAMA" MONTEPULCIANO D'ABRUZZO 2000, ABRUZZO DEEP RED STRIKING TONES OF COLOR NUANCES, RICH BODY WITH RED FRUIT, HARMONIOUS STRUCTURE	8	30

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UNITED STATES

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| 322 | CAMELOT, PINOT NOIR 2001 | 7.50 28 |
| | GOOD HUE, LIGHT RUBY COLORED, SOME DARK OAK IN THE NOSE, A CLASSICALLY-STYLED PINOT NOIR. | |
| 323 | CYPRESS, MERLOT 2001 | 7 27 |
| | AROMAS OF RIPE PLUMS AND CURRANTS WITH A SPICY BOUQUET OF MINT CHOCOLATE AND TOASTED OAK. | |
| 324 | CYPRESS, CABERNET SAUVIGNON 2001 | 7 27 |
| | RICH FRUIT AROMAS, ELEGANT CREAMINESS, SUPPLE OAK FLAVORS AND FIRM TANNINS | |
| 325 | BLACKSTONE, MERLOT 2001 SPECIAL SELECTION | 9 35 |
| | AROMAS OF RIPE PLUMS AND CURRANTS WITH A SPICY BOUQUET OF MINT CHOCOLATE AND TOASTED OAK. | |
| 326 | SALMON RUN, PINOT NOIR NV, NEW YORK | 9 35 |
| | HINTS OF VIOLETS, WOODLANDS AND MUSHROOMS, THAT SNEAKS UP ON YOU WITH LAYERS OF FLAVORS | |
| 327 | COLUMBIA CREST, SHIRAZ 2001 | 7.50 30 |
| | CONCENTRATED PLUM AND BERRY FLAVORS AND SPICY AROMAS | |

AUSTRALIA

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| 328 | WOLF BLASS, SHIRAZ 2001, SOUTH AUSTRALIA | 8 32 |
| | RICH WELL STRUCTURE WINE WITH PLUM, SPICE AND PEPPER CHARACTERS AND LENGTH OF FLAVOR | |
| 329 | WOLF BLASS, CABERNET SAUVIGNON 2001, SOUTH AUSTRALIA | 8 32 |
| | SOFT AND ROUND WITH LENGTH OF FLAVOR | |

LIMITED AVAILABILITY PRIVATE SELECTION RED WINE

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| 600 | ACCORNERO, "CENTENARIO", MONFERRATO ROSSO, 1996, ITALIA | 50 |
| | A BLEND OF BARBERA - CABERNET SAUVIGNON ; MYSTERIOUS BLEND OF SMOKE, HERBS, COCOA, AND COOKED PLUMS. | |
| 601 | BERTANI, AMARONE 1996, ITALIA | 145 |
| | ROBERT WHITLEY RATING: 94 | |
| 602 | COLLI EUGANEI, VIGNALATA, ROSSO RISERVA 1999, ITALIA | 40 |
| | A BLEND OF 60% MERLOT AND 30% CABERNET | |
| 603 | SECCO-BERTANI, VALPOLICELLA VALPANTENA, RIPASSO 2000, ITALIA | 40 |
| | DEEP GARNET RED, DELICATE, CHARACTERISTIC OF MATURE WINE, WITH SCENTS OF SPICES AND NUTS, DRY, WELL BALANCED WITH A PLEASING HINT OF BITTERNESS IN ITS LINGERING FINISH | |
| 604 | MARCHESI DI BAROLO, BAROLO 1998, DOCG, ITALIA GAMBERO ROSSO: 3 GLASSES | 129 |
| | DEEP GARNET, IT HAS SUBTLE, ELEGANT AROMAS WITH UNDERTONES OF TOASTINESS NEVER THREATEN TO INTRUDE. THE PALATE IS RICHLY EXTRACTED, LONG AND VELVETY... | |
| 605 | FEUDI DI SAN GREGORIO, SERPICO 2000, ITALIA GAMBERO ROSSO: 3 GLASSES | 125 |
| | GREAT OVERALL HARMONY AND SUPREME FINESSE AND CLASS, 100% AGLIANICO. | |
| 606 | COL D'ORCIA, OLMAIA CABERNET SAUVIGNON 1999, ITALIA | 135 |
| | BRILLIANT RUBY WITH VIOLET HUES, AROMAS OF RIPE BLACKBERRIES ACCENTUATED BY NOBLE SPICES, FULL-BODIED, MEATY AND WELL-STRUCTURED, CULMINATING IN A LONG AND ELEGANT FINISH. | |
| 607 | CASSETTA, NEBBIOLA D'ALBA RISERVA 1997, ITALIA | 55 |
| 608 | PIAN DI MACINA, BRUNELLO DI MONTALCINO 1998, DOCG, ITALIA | 110 |
| | DELICIOUSLY RIPE AND RICH, OFFERING DRIED CHERRY AND FLORAL AROMAS, FOLLOWED BY DEEP PLUM | |
| 609 | IL FALCONE, RIVERA RISERVA 1999, ITALIA | 65 |
| | DELICIOUSLY RIPE AND RICH, OFFERING DRIED CHERRY AND FLORAL AROMAS, FOLLOWED BY DEEP PLUM | |

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Appetizer

Mussels with fresh tomato, lime, corn, tomato, chili pepper broth and garlic crostino	10
Brick oven tegamino of prosciutto wrapped mozzarella w/ tomato, basil and black olive's	12
Fried zucchini and calamari with tzatziki sauce	11
Beef carpaccio with rugola, shaved fennel and dried ricotta pugliese	11
Grilled mediterranean octopus with haricot vert, yukon potatoes and lemon dressing	10
Antipasto of marinated vegetables, olive's and cheese served with rosemary focaccia	11
Herbs crusted tuna carpaccio w/ tricolor salad, crab meat and corn	14
Grilled italian sausages with broccoli rabe and grilled feta cheese polenta	9
Warm shrimp with crispy bacon, haricot vert, cherry tomatoes, red onion and balsamic	12

Salad

Endive tossed with walnuts, sliced pears, tuscan pecorino cheese and chives	9
Salad nicoise with artichokes, peppers, boiled egg, tuna, haricot vert and anchovies	11
Chopped tricolor salad with lump crab meat, corn, diced tomatoes and a lemon dressing	14
Rugola and endive tossed with orange, shaved fennel, red onion and feta cheese	9
Chicory & watercress w/ smoked bacon, tomato, pepper, hearts of palm and goat cheese	9
Tomato, cucumber, red onion, black olive, fresh oregano and feta cheese salad	8
Mixed greens with cherry tomatoes, cucumber and balsamic vinegar	7

Pizza

Margherita	- mozzarella, tomato, basil	9
Marinara	- tomato, oregano, sliced garlic, olive oil	8
Napoli	- mozzarella, tomato, anchovies, oregano	10
Mare	- hills cherry tomatoes, garlic, clams, shrimps	15
Capricciosa	- salami, mushrooms, mozzarella, tomato,	11
4 Stagioni	- ham, mushroom, mozzarella, black olives, tomato, artichokes	13
Ortolana	- eggplant, peppers, zucchini, tomato, mozzarella	12
Filetto	- hill cherry tomatoes, basil, bufala mozzarella	12
Pastore	- mozzarella, goat cheese, gorgonzola, ricotta cheese	10
Campione	- mushroom, pancetta, smoked mozzarella, tomato	11
Ripieno (Stuffed)	- fresh ricotta, smoked mozzarella, hot salami, basil, tomato, mushroom	15
Pizza of the Day		DP

Panuzzo (brick oven stuffed bread served over a bed of baby field greens)

Del Tifoso	– broccoli rabe, sweet Italian sausage, potatoes	11
Salame	– fresh tomato, mozzarella, spiced salami, rugola	10
Boscaiolo	– mixed wild mushrooms, peppers, fontina cheese	11
Misto	– fresh ricotta, smoked mozzarella, tomato, mushroom, salami	12
Valdostana	– ham, fontina cheese, mushroom, plum tomato	9

Focaccie

Bomba	– rugola, tomato, parma prosciutto, shaved parmesano cheese	12
Toscana	– goat cheese and truffle oil	10
Terra	– black olive's, vesuvian cherry tomatoes, oregano and extra virgin olive oil	7
Rosmarino	– fresh rosemary and extra virgin olive oil	4

Main Course

Brick oven roasted baby chicken with sautéed escarole and smashed potatoes	18
Cod fish with vesuvian cherry tomatoes, black olive's, capers and soft polenta	20
Mixed grilled seasonal vegetables with focaccia and baked fresh goat cheese	14
Linguini with manila clams, hills cherry tomatoes, white wine and chili pepper	17
Grilled chicken palliard with rugola, potato, red onion and tomato salad	16
Pan roasted salmon with cucumber, tomato, mint and yogurt salad	17
Grilled rib eye for 2 with herbs garlic fried potatoes, broccoli rabe and crumble gorgonzola	32
Cioppino sardo fish stew with fregola and pane carasau	23
Veal saltimbocca with prosciutto and sage served w/ arugola, pepper, and tomato salad	22
Risotto with asparagus, peas, saffron and shrimp	18

Sides

All sides 5

Herbs and garlic home fried potatoes	Grilled feta cheese polenta
Smashed potatoes	Horseradish marinated red beets
Sautéed Escarole	Tomato and red onion salad
Sautéed spinach with pine nuts	Eggplant with mint and garlic

