

Large Group Menus and Information



Traditional Northern & Southern Italian Cuisine

Make your next event a memorable experience in one of the Gaslamp's most elegant restaurants. Surrounded in the ambiance of old world charm, de' Medici features the authentic cuisine of Italy, including a vast selection of Italian seafood specialties and regional wines.

Delectable dishes, personalized service and attention to detail set the precedence for de' Medici's excellence in culinary standards.

Welcome to de' Medici Cucina Italiana

de' Medici Cucina Italiana

815 Fifth Avenue
San Diego, CA. 92101

Dinner Served Daily from 5:00pm

Restaurant Details

- Full Restaurant Capacity: 170
- Main Dinning Room: 80
- Private Room: 55
- Patio: 35
- Semi-Private dining options for parties up to 25
- Four pre-set group menus, or customize your own
- Valet provided one block away at the Wyndham
- Dress code: Business Casual
- Corkage fee is \$25.00 per 750ml bottle
- Tableside service



Dining Options

Private Room

This room is located just beside the bar area, and offers an exclusive private dining experience for all occasions. The Semi-Private area accommodates 40 guests at one long table, or 30 Guests with two tables of 15.

- Max of 55 seated guests
- Max of 65 standing

*When private room is not booked, it can be used as semi-private

Executive Table

Elegant and professional, the executive table overlooks the restaurant and comfortably seats between 7-12 guests. Away from the restaurant commotion, it sits in the back of the dining room providing seclusion and downtown views.



The Bar

The bar is a great place to get started and enjoy a delicious glass of wine or one of our famous Espresso Martinis. It comfortably hosts 10 people and is a perfect setting for any cocktail party or event.



The Patio

Our refreshing patio accommodates up to 35 guests and is perfect for wining & dining in the comfort of fresh air. San Diego's famous weather will be hard to resist when the summer comes, and when it's not we have customizable ceiling heaters to keep you nice and toasty.



Buyout Options

Patio **\$1,800++**

Room cap. 35

- Heaters available
- Buffet options available

Private **\$2,200++**

Room cap. 55

- A/V equipment available
- Buffet options/various seating arrangements

Full Venue **\$10,000++**

Room cap. 170

- Use of entire restaurant plus patio
- A/V equipment available

Main Dining Room **\$6,000++**

Room cap. 80

- Various seating arrangements including booths
- Buffet options available

Contact Info

Vanessa Gomez

Tel: (619) 702-7228

Email: vanessa@demedicisandiego.com

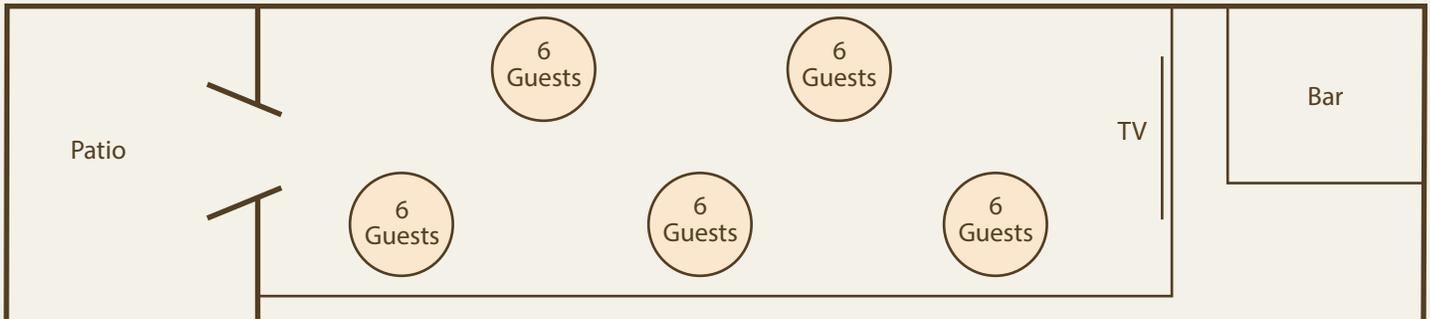
Elise Yule

Tel: (619) 702-7228

Email: elise@demedicisandiego.com

Private Room Floor Plans

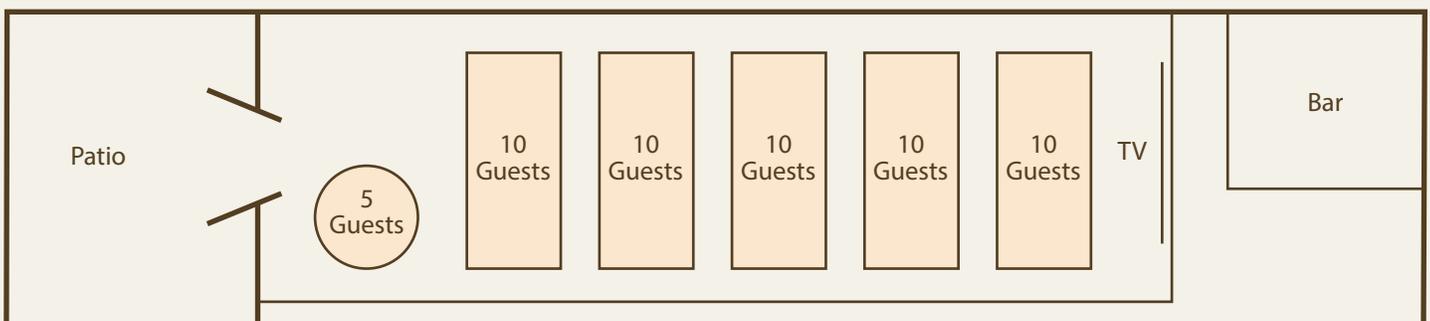
Floor Plan A - 30 Guests



Floor Plan B - 40 Guests



Floor Plan C - 55 Guests Maximum



MENU A

RISTORANTE de' MEDICI

WELCOMES

<Group Name Here>

<Date>

*****Dinner this evening will begin with*****

FIELD GREENS

*A combination of fresh baby greens in a Dijon vinaigrette dressing,
topped with sundried tomatoes and feta cheese*

or

MINISTRONE di VERDURE

Fresh vegetable soup

*****Please select one of the following entrees'*****

POLLO alla PICCATA

*Boneless breast of chicken sautéed in our fresh lemon and white wine sauce,
topped with imported Italian capers*

or

FRESH FILET of SOLE

Lightly grilled with parsley butter

or

SPAGHETTI al POMODORO FRESCO

Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic

*****In conclusion*****

TIRAMISU

*Layers of espresso soaked lady fingers covered with
imported mascarpone cream and dusted with Italian cocoa*

with

COFFEE or TEA

\$40++

MENU B

RISTORANTE de' MEDICI

WELCOMES

<Group Name Here>

<Date>

*****Dinner this evening will begin with*****

SPAGHETTI al POMODORO FRESCO

Spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic

*****Followed by*****

INSALATA della CASA

*Fresh hearts of romaine tossed in our own blue cheese dressing,
topped with homemade croutons*

*****Please select one of the following entrees'*****

POLLO alla MARSALA

Boneless breast of chicken sautéed in our marsala wine and mushroom sauce

or

PACIFIC OCEAN HALIBUT

Fresh halibut gently grilled and garnished with parsley butter

or

SCALOPPINE al PICCATA

*Thinly sliced provimi veal sautéed in a fresh lemon and white wine sauce
topped with imported Italian capers*

*****In conclusion*****

TIRAMISU

*Layers of espresso soaked lady fingers covered with
imported mascarpone cream and dusted with Italian cocoa*

with

COFFEE or TEA

\$53.00++

MENU C

RISTORANTE de' MEDICI

WELCOMES

<Group Name Here>

<Date>

*****Dinner this evening will begin with*****

PORTOBELLO alla GRIGLIA

Grilled portobello mushroom topped with extra virgin olive oil, a touch of garlic and fresh Italian parsley

*****Followed by*****

FIELD GREENS

*A combination of fresh baby greens in a dijon vinaigrette dressing,
topped with sundried tomatoes and feta cheese*

*****Please select one of the following entrees'*****

POLLO alla MARSALA

Boneless breast of chicken sautéed in a marsala wine sauce with mushrooms

or

SCALOPPINE al PICCATA

*Thinly sliced provimi veal sauteed in a fresh lemon and white wine sauce,
topped with imported Italian capers*

or

FARFALLE al SALMONE AFFUMICATO

Bow tie pasta and smoked salmon in a delicate pink Vodka sauce

*****In conclusion*****

TIRAMISU

*Layers of espresso soaked lady fingers covered with
imported mascarpone cream and dusted with Italian cocoa*

with

COFFEE or TEA

\$57++

MENU D

RISTORANTE de' MEDICI

WELCOMES

<Group Name Here>

<Date>

*****Dinner this evening will begin with*****

FRUTTI de MARE

A delightful starter consisting of hot and cold delicacies

*****Followed by*****

INSALATA de' MEDICI

Arugula, avocado, hearts of palm, fresh mozzarella and parmigiano

*****Please select one of the following entrees'*****

PENNE alla BOLOGNESE

Fresh ground veal and filet mignon cooked in our delicate tomato sauce with a touch of herbs

or

SCALOPPINE alla MARSALA

Thinly sliced provimi veal sautéed in our marsala wine and mushroom sauce

or

SOLE PORTOFINO

*Fresh filet of sole stuffed with lobster, crab and shrimp then oven baked to a golden brown
and topped with a parsley butter glaze*

*****In conclusion*****

TIRAMISU

*Layers of espresso soaked lady fingers covered with
imported mascarpone cream and dusted with Italian cocoa*

with

COFFEE or TEA

\$80++