

Cafe Med Eugene

3443 Hilyard St, Eugene, OR 97405-3881 · +15416539507 · Updated: Jan 14, 2026

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APPETIZERS 4

Fritto Misto	\$24.00
Fried Calamari, Fried Shrimp, Sweet Peppers, Remoulade & Arrabbiata Sauce	
Prosciutto & Burrata	\$22.00
Thinly Sliced Parma Ham, Burrata Cheese, Arugula, Balsamic Glaze	
Polpettine	\$17.00
Meatballs, Tomato Sauce	
Soup of the Day	\$12.00
Details from your server	

SALADS 5

Caesar	\$15.00
Romaine Salad Mix, Croutons, Shaved Parmesan, Caesar Dressing	
Caprese	\$18.00
Buffalo Mozzarella, Tomatoes, Basil, Aged Balsamic Vinaigrette	
Greca	\$18.00
Romaine, Cucumber, Red Onions, Tomatoes, Kalamata Olives, Feta Cheese	
Finocchio	\$19.00
Fennel, Arugula, Kalamata, Grapefruit, Citrus Dressing	
Arugula	\$16.00
Goat Cheese & Green Apples, Lemon Vinaigrette	

PINSA ROMANA 3

Margherita	\$18.00
Tomato Sauce, Mozzarella, Fresh Basil	
Diavola	\$22.00
Tomato Sauce, Mozzarella, Spicy Schiacciata, Nduja Paste	
Bosco Alpino	\$23.00
Mozzarella, Sausage, Wild Mushrooms, fresh Spinach with Truffle Oil	

PASTA 7

Pappardelle Funghi Misti	\$23.00
Mixed Mushrooms, Touch of Cream	
Tagliatelle Bolognese	\$22.00
Beef Ragu, Red Tomato Sauce	
Penne Arrabiata	\$21.00
Spicy tomato Sauce	
Ravioli Crostaci	\$35.00
Lobster & Crab Ravioli, Parmigiano, Lemon & Lime Juice Sauce	
Orecchiette Pugliesi	\$24.00
Spicy Italian Sausage, Broccoli Rabe, Sundried Tomatoes	
Gnocchi Pesto	\$25.00
Potato dumplings, Pesto Sauce	
Farfalle Salmone	\$26.00
Smoked & Fresh Salmon Mix, Asparagus, Pink Sauc	

MAIN COURSES 5

Bistecca	\$41.00
10oz Ribeye, Green Peppercorn Sauce, Asparagus, Mashed Potatoes	
Piccata Pollo	\$30.00
Chicken Piccata, Buter Lemon Capers Sauce, Mashed Potatoes, Green Beans	
Dentice	\$40.00
Snapper, White Wine Lemon Sauce, Asparagus, Mashed Potatoes	
Branzino	\$40.00
Seabass, Onion, Olive, Capers, Cherry, Asparagus, Mashed Potatoes	
Scaloppine Maiale	\$30.00
Pork Scallopine, Mixed Mushrooms Cream Sauce, Mashed Potatoes, Green Beans	

SIDES 3

Mashed Potatoes	\$7.00
Roasted Potatoes	\$7.00
Sautéed Greens	\$7.00
Daily Market Price	

HOUSE COCKTAILS 5

Limoncello Martini	\$12.00
Vodka, Limoncello, Lavender Bitters	

Pera Cannella	\$13.00
Wild Roots Pear, St. Germain, Lemon, Cinnamon Sugar	
Saporito	\$14.00
Empress Rose Gin, Thyme Simple, Citrus, Bubbles	
Margarita Italiana	\$14.00
Reposado Tequila, Lime, Italicus, Olive	
Espresso Martini	\$14.00
Vodka, Espresso, Caffè Corretto Liqueur	

WINES BY THE GLASS - PROSECCO - WHITES - ROSÉ 6

Di Lenardo Sauvignon (2021)	AVAILABLE OPTIONS
	\$12.00
	\$45.00
Cecilia Chiaretto Rosato (2022)	AVAILABLE OPTIONS
	\$12.00
	\$45.00
Loredana Gasparini Asolo Prosecco Superiore	AVAILABLE OPTIONS
	\$13.00
	\$45.00
Roncho Blanchis Collio, Pinot Grigio (2022)	AVAILABLE OPTIONS
	\$13.00
	\$45.00
Ca del Baio, Chardonnay (2022)	AVAILABLE OPTIONS
	\$14.00
	\$50.00
Bruna Grimaldi, Arneis (2022)	AVAILABLE OPTIONS
	\$14.00
	\$50.00

WINES BY THE GLASS - REDS 6

Ca Del Baio, Barbera Alba (2022)	AVAILABLE OPTIONS
	\$13.00
	\$45.00
Matthew Fritz, Cabernet Sauvignon CA (2021)	AVAILABLE OPTIONS
	\$13.00
	\$48.00
Casa Emma, Chianti Classico (2020)	AVAILABLE OPTIONS
	\$15.00
	\$55.00

Brigadoon Pinot Noir WV (2022)	AVAILABLE OPTIONS	
		\$15.00
		\$55.00
Gracciano Della Seta Riserva (2019)	AVAILABLE OPTIONS	
		\$22.00
		\$80.00
Corsini Barolo Langhe (2019)	AVAILABLE OPTIONS	
		\$25.00
		\$90.00

SPARKLING 5

Elio Perrone, Moscato d'Asti, Piemonte (NV)	\$50.00
Semi sparkling, with a touch of sweetness	
Molo Mantovano, Lambrusco, Emilia (NV)	\$50.00
Great Lambrusco, intense flavors , rich and dark in color	
Ronco Calino, Franciacorta Brut, Lombardia (NV)	\$70.00
So good you can close your eyes and think you are drinking Champagne	
Elise Dechannes, Champagne Blanc Noir, FR (NV)	\$125.00
Made with all Pinot Noir from 2016, smooth, elegant Champagne	
Andre Clouet, Champagne Brut Rose, FR	\$100.00
Classis Rose from Champagne	

WHITES & ROSÉ 11

Tamelli, Soave, Veneto (2022)	\$50.00
Medium-bodied, great fruit	
Tenute Vallette, Orvieto, Berganorio Umbria (2022)	\$50.00
Orvieto classic. Medium-bodied white, goes with everything	
Piccolo Ernesto, Gavi di Gavi, Piemonte (2022)	\$50.00
Piemonte white, great body, great fruit	
Buscareto Verdicchio di Jesi Marche (2021)	\$50.00
Top wine from Marche, big structure white wine	
Rosin, Nebbiolo, Langhe (2021)	\$60.00
Strawberry and raspberry notes with hints of floral citrus zest	
Bethel Height Vineyard, Chardonnay, OR (2022)	\$65.00
Classic Oregon Chardonnay with high acid & rich fruit	
I Custodi, Bianco Ante, Sicilia (2022)	\$65.00
Great white from Mount Etna made with Caraganti	

Zuani, Pinot Grigio, Friuli (2022)	\$65.00
Light and Bright with citrus aroma notes	
Alnus Rosato, Nerello Mascalese, Etna (2021)	\$65.00
Orange blossom and red current notes	
Felsina, Chardonnay, Toscana (2020)	\$80.00
Elegant classic wine from Felsina. Big fruit, big body, great finish	
Abazzia Di Novacella Kerner Varna (2021)	\$85.00
Dry, medium bodied, with aromas of honeysuckle, brined fruit	
REDS 18	
Barone Cornacchia, Montepulciano, D'Abbruzzo (2021)	\$60.00
Black Cherry, currants, with Herbed notes	
Lydian, Cabernet Sauvignon, WS (2021)	\$60.00
From top Washington producer, black cherries, smooth tannin	
Gulfi di Vito, Nero d'Avola, Nerojbleo Sicilia (2021)	\$65.00
From the best Sicilian producer, dark, fruity & delicious	
La Mozza, Sangiovese, Toscana (2019)	\$65.00
Fruity dark fruit with notes of smoke and liquorish	
I Custodi, Etna Rosso, Pistus Sicilia (2021)	\$70.00
Classic blue fruits, elegance combined with power	
Bastianich, Merlot, Udine (2018)	\$70.00
Citrusy mineral, with notes of wildflower honey pear	
Cavalotto Dolcetto (2022)	\$70.00
Light, easy drinking. Perfect starting wine with aperitivi	
Colli del Mancuso, Cirò, Calabria (2018)	\$75.00
Wild cherry and plum perfume with notes of spices and vanilla	
La Gerla, Rosso di Montalcino, Toscana (2021)	\$75.00
Great Classico Rosso from Montalcino, shows cherries and leather	
Felsina, Chianti Classico Riserva, Toscana (2020)	\$80.00
One of the best producers anywhere. Classic Riserva with plums & cherries	
Dorigo, Schioppettino, Friuli (2021)	\$80.00
Big tannins, big fruit	
Bonanno, Cabernet Sauvignon, Napa (2021)	\$80.00
Small producer in Napa, making great Cabernet	
Evesham Wood, Pinot Noir, Oregon (2022)	\$85.00
Floral, aromatic, spicy cherry notes	

Valpolicella, Ripasso (2019)	\$85.00
Ethereal perfume of red fruit and vanilla; dry but velvety	
St. Innocent Winery, Pinot Noir, OR (2019)	\$90.00
Classic Oregon wine, great vintage, great vineyard	
Marziano Abbona, Barolo, Piemonte (2019)	\$105.00
Famous Barolo producer, from famous 2016 vintage	
White Rock, Cabernet Sauvignon, Napa (2018)	\$120.00
Classic Napa Valley Cabernet, big fruits, big tannin	
La Gerla, Brunello di Montalcino, Toscana (2018)	\$120.00
Traditional old-world Brunello, from a great vintage	