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KITCHEN & BAR

ANTIPASTI STARTERS

FRITTO MISTO 450

Deep fried seafood with lemon, tartare sauce

CAPELANTE ARROSTITE 750

Seared scallops, roasted cauliflower, parsley sauce and bisque with truffle

PARMIGIANA DI MELANZANE 320

Napoli style baked layers of eggplant, tomatoes, mozzarella

CARPACCIO DI ANGIURIA 280

Smoked watermelon carpaccio, olives, capers, avocado salsa

BURRATA CON PROSCIUTTO 650

Burrata cheese with fig, Parma ham and rocket

ANTIPASTO *for two* 690 | *for four* 1,290

Appetiser selection with cold cuts, cheese, pickles

PIZZA

MARE E MONTI 620

Tomato sauce, mozzarella, shrimps, mushrooms, broccoli

PARMA E RUCOLA 560

Tomato sauce, mozzarella, rocket, Parma ham, shaved Parmesan

CAPRICCIOSA 520

Tomato sauce, mozzarella, mushrooms, cooked ham, artichoke and olives

ZUPPE E INSALATE SOUPS & SALADS

CREMA DI FUNGHI 350

Creamy mushrooms soup with garlic croutons, truffle

ZUPPA DI PESCE 450

Tomato based soup with mussels, shrimps, squid, snapper served with garlic bread

INSALATA DI RUCOLA 350

Arugula, grilled Italian sausage, cherry tomatoes, shaved Parmesan, walnut, balsamic dressing

INSALATA DI SPINACI 380

Baby spinach salad, roasted beetroots, grilled fennel, orange segments, truffle dressing, spring onion, goat cheese, seeds, hazelnut

CHEF'S SIGNATURES

SPAGHETTONI DI MARE 670

Seafood homemade spaghetti with squid, prawns, clams, mussels, fresh tomatoes, oregano

Choose your chilli:  |   |  

PIZZA TARTUFATA 680

Mascarpone cheese, Taleggio cheese, mozzarella cheese, porcini, black truffle

RISOTTO E CAPELANTE 790

Truffle risotto with roasted scallops

PRIMI PIATTI HOMEMADE PASTA & RISOTTO

RAVIOLI FOIE GRAS 650

Truffle cream, fig chutney

TONNARELLI AL TARTUFO 590

Homemade egg pasta in cream sauce, cheese, truffle

GAMBERI E GUANCIALE 590

Homemade spaghetti, guanciale, garlic, shrimps

SPAGHETTONI ALLA VONGOLE 550

Large spaghetti with clams, white wine sauce

AGLIO OLIO 330

Spaghettoni with garlic, chili, olive oil, parsley

RISOTTO

RISOTTO CARBONARA 550

Risotto, smoked pancetta, yolk

RISOTTO CON ZUCCA 490


Risotto with pumpkin, olive oil, baby spinach, pumpkin seeds and almonds

SIDE DISHES 180

Rosti potatoes 

Roasted potatoes 

Creamy sautéed spinach 

Garlic sautéed broccoli 

Grilled asparagus 

Truffled mashed potatoes 

I SECONDI MAIN COURSES

FILETTO ROSSINI 1,550

Beef tenderloin, seared foie gras, asparagus, fondant potatoes

COSTOLETTE DI AGNELLO 910

Grilled lamb chops, stewed lentils, fig and grilled tomatoes

SALMONE 690

Herb's crusted salmon fillet with zucchini salad, carrot and parsley sauce

BRANZINO IN PADELLA 590

Pan seared sea bass fillet, caponata, rosemary new potatoes

GALLETTO 690

Grilled spring chicken, salsa verde, roasted vegetables, mashed potatoes

FORTWO

BRACIOLA DI MAIALE 1,570

Roasted pork chop with carrots, mashed potatoes, spinach

DOLCI DESSERTS

OUR TIRAMISÚ 270

Medici's signature tiramisu

PANNA COTTA 290

Cream pudding, chocolate sauce, berries, Madagascar vanilla, pistachio

TORTINO AL CIOCCOLATO 330

Valrhona chocolate lava, ricotta & chestnut mousse, preserved orange, vanilla gelato

OUR GELATO 290

Any of our flavors by scoop

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

 **VEGAN** Vegan  Vegetarian  Contains pork  Chilli

All prices are subject to a 10% service charge and any applicable taxes.