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KITCHEN & BAR

ANTIPASTI STARTERS

FRITTO MISTO 499

Deep fried seafood with lemon, tartare sauce

CAPELANTE ARROSTITE 799

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

PARMIGIANA DI MELANZANE 369

Napoli style baked layers of eggplant, tomatoes, mozzarella

CARPACCIO DI ANGIURIA 299

Smoked watermelon carpaccio, olives, capers, avocado salsa

BURRATA CON PROSCIUTTO 689

Burrata cheese with fig, Parma ham and rocket

ANTIPASTO *for two* 749 | *for four* 1,399

Appetiser selection with cold cuts, cheese, pickles

PIZZA

MARE E MONTI 689

Tomato sauce, mozzarella, shrimps, mushrooms, broccoli

PARMA E RUCOLA 589

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

CAPRICCIOSA 579

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

ZUPPE E INSALATE SOUPS & SALADS

CREMA DI FUNGHI 399

Creamy mushrooms soup with garlic croutons, truffle

ZUPPA DI PESCE 479

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

INSALATA DI RUCOLA 379

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

INSALATA DI SPINACI 379

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

CHEF'S SIGNATURES

SPAGHETTONI DI MARE 709

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

Choose your chilli:  |   |  

PIZZA TARTUFATA 729

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

RISOTTO E CAPELANTE 829

Truffle risotto with roasted scallops

PRIMI PIATTI HOMEMADE PASTA & RISOTTO

RAVIOLI FOIE GRAS 679

Truffle cream, fig chutney

TONNARELLI AL TARTUFO 599

Homemade egg pasta in cream sauce, cheese, truffle

GAMBERI E GUANCIALE 629

Homemade spaghetti, guanciale, garlic, shrimps

SPAGHETTONI ALLA VONGOLE 579

Large spaghetti with clams, white wine sauce

AGLIO OLIO 369

Spaghettoni with garlic, chili, olive oil, parsley

RISOTTO

RISOTTO CARBONARA 579

Risotto, smoked pancetta, yolk

RISOTTO CON ZUCCA 499

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

I SECONDI MAIN COURSES

FILETTO ROSSINI 1,599

Beef tenderloin, seared foie gras, asparagus, fondant potatoes

COSTOLETTE DI AGNELLO 999

Grilled lamb chops, stewed lentils, fig and grilled tomatoes

SALMONE 799

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

BRANZINO IN PADELLA 639

Pan seared sea bass fillet, caponata, rosemary new potatoes

GALLETTO 699

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

FORTWO

BRACIOLA DI MAIALE 1,599

Roasted pork chop with carrots, mashed potatoes, spinach

DOLCI DESSERTS

OUR TIRAMISÚ 299

Medici's signature tiramisu

PANNA COTTA 299

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

TORTINO AL CIOCCOLATO 349


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

OUR GELATO 129

Any of our flavors by scoop

SIDE DISHES 229

Rosti potatoes 

Garlic sautéed broccoli 

Roasted potatoes 

Grilled asparagus 

Creamy sautéed spinach 

Truffled mashed potatoes 

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.