

M | E | D | I | C | I
KITCHEN & BAR

Starters

 **A4 WAGYU BEEF CARPACCIO** 580
Parmesan pannacotta, aged balsamic

DEEP-FRIED CALAMARI & PRAWNS 370
Balsamic reduction


 **LOCAL MUD CRAB AND TOMATO CANNELLONI** 580
Sturgeon caviar, avocado mousse

 **PROSCIUTTO DI SAN DANIELE SALAD** 400
Confit tomatoes, garlic, balsamic

BURRATA ARTIGIANA 580
Asparagus, mint salad, aged balsamic

PAN FRIED FOIE GRAS 800
Pickled Thai pineapple, walnuts

 **BLACK MUSSELS “MARINIÈRE STYLE”** 550
Grilled lemon, focaccia, white wine

 **HOKKAIDO SCALLOPS** 690
Sturgeon cream, yoghurt, quinoa

 **COLD CUTS** Small 650/Medium 1,200
Imported Italian cold cuts and condiments

 **COLD CUTS AND CHEESE** 1,450
Imported Italian cold cuts & cheese delicacies



Land and Sea

STUFFED CHICKEN BREAST 780
Chicken leg confit, foie gras ravioli and truffle cream

AUSTRALIAN LAMB CHOPS 850
Italian barley risotto, balsamic jus

 **LINE CAUGHT ANDAMAN SEABASS** 720
Black olive tapenade, clam farfalle

SCOTTISH SALMON 830
Jus Provencal, crab roll

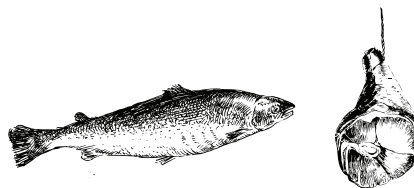
  **HAPPY PIG IN THE GARDEN** 590
Joe Sloane's pork tenderloin, grilled belly, cumin jus

ROASTED RED SNAPPER 850
Traditional peperonata, lemon, saffron potato


ROASTED SNOW FISH 1,200
Parmesan polenta, puttanesca

VANILLA POACHED BOSTON LOBSTER 1,250
Dill gnocchi, saffron rouille

150 DAYS GRAIN FED AUSTRALIAN ANGUS BEEF TENDERLOIN “ROSSINI” 1,650
Fried foie gras, black truffle, red wine sauce



 Contains pork  Vegetarian  Chef's Signature dishes  Balanced diet  Inspired by Her

 50% of our vegetables are coming from royal project or sustainable sources

** Denominazione di Origine Protetta (D.O.P.) certified – The produce in which you are about to enjoy has gone through a scrupulous quality process in Italy and is guaranteed to be unique, inimitable and of high quality and is strictly regulated by the Italian government.

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

Salads and Soups

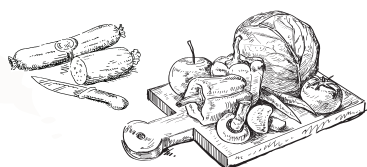
SARDINIAN LOBSTER SALAD 620
Red onion, cherry tomatoes, celery

AVOCADO & PRAWNS 510
Baby fennel, fresh orange

 **ROCKET SALAD** 520
Italian sausage, parmesan cheese, cherry tomatoes

 **JERUSALEM ARTICHOKE SOUP** 450
Potato, black truffle from Norcia

 **SWEET CORN SOUP** 370
Tomato braised, baby octopus



To Share

GRAIN FED BLACK ANGUS TOMAHAWK
- 1.2 KG 3,900
Roasted potatoes, vegetables

AUSTRALIAN GRASS FED "CHATEAUBRIAND"
- 400 G 2,500
Roasted potatoes, vegetables


 **JOE SLOANE'S ORGANIC PORK CHOP**
- 500 G 1,500
Grilled apples, hay, chutney

FIorentina T-BONE STEAK
- 1 KG 3,150
Grilled Australian all natural 240 days grain fed T-bone steak, slow roasted potatoes

SEABASS IN ACQUA PAZZA 1,150
Cherry tomato sauce, garlic, basil

Pasta and Rice

 **HOMEMADE LAMB AND FOIE GRAS TORTELLINI** 690
Lamb jus, parmesan tuile

 **AMATRICIANA** Spaghetti or Penne 350
Pork cheek, onion, tomato sauce, pecorino romano cheese

 **RICOTTA AND PARMESAN RAVIOLI** 600
Pea veloute, mushrooms a la grecque

LOBSTER LINGUINE 1,150
Whole Boston lobster linguini, brandy, cherry tomato sauce

 **CARBONARA** Spaghetti or Penne 350
Pancetta, grana padano cheese, yolk

 **SEAFOOD SPAGHETTI** 580
Squid, prawn, clam, Tasmanian black mussel, chili, cherry tomatoes, white wine sauce

SAFFRON AND PUMPKIN RISOTTO 820
Wagyu beef cheek, gold leaf

 **SMOKED HADDOCK RISOTTO** 590
Poached organic duck egg, spinach puree

THAI CRAB RISOTTO 790
Shellfish bisque, butter sauce

SNOW FISH RISOTTO 690
Rosemary risotto, prosecco, black truffle


 **POMODORO** Spaghetti or Penne 350
Plum tomato sauce, garlic, basil

PRAWN RAVIOLI 620
Lobster emulsion, flavours of summer

FOIE GRAS RAVIOLI 650
Truffle cream



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Sweet Endings



CHOCOLATE BROWNIE 440
Brownie, roasted white chocolate

VANILLA PANNA COTTA 410
Strawberries, pistachio sponge



TIRAMISU 300



FLORENCE'S DOME 1,050
Prepared by Chef on your table

CRÈME BRÛLÉE 450
Roasted banana, chocolate mousse



PROFITEROLES 520
Lavender crème diplomat, burnt honey



TRADITIONAL CANNOLI SICILIANI 250
Ricotta, pistachio

CHEESE BOARD 700
Selection of Italian cheese

Grappa and Eau-de-Vie

GABRIEL BOUDIER POIRE WILLIAMS (PEAR) 310

GABRIEL BOUDIER (PRUNE) 310

GABRIEL BOUDIER FRAMBOISE (RASPBERRY) 310

GRAPPA DI PROSECCO FRATTINA 310

GRAPPA SARPA RISERVA 350

GAJA GRAPPA PROMIS CA MARCANDA 450

FANTINEL SUPREMA GRAPPA, PICOLIT 500

GRAPPA DI SASSICAIA 540



Chef's Signature dishes



Inspired by Her

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