

# M | E | D | I | C | I

## KITCHEN & BAR

### ANTIPASTI STARTERS

#### FEGATO GRASSO 770

Roasted foie gras, spiced brioche bread, melon, pepper chutney

#### CAPESANTE ARROSTITE 750

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

#### BURRATA CON PROSCIUTTO 650 🐷

Burrata cheese, cantaloupe melon, Parma ham

#### BURRATA E POMODORO 520 🌿

Burrata cheese, tomato compote, basil, cherry tomatoes, herbs oil

#### FRITTO MISTO 450

Deep fried seafood with lemon, tartare sauce

#### PARMIGIANA DI MELANZANE 320 🌿

Napoli style baked layers of eggplant, tomatoes, mozzarella

#### CARPACCIO DI ANGURIA 280 VEGAN

Smoked watermelon carpaccio, olives, capers, avocado salsa

#### ARANCINI 260 🌿🌶️

Fried risotto balls with tomato, spicy mayo

#### ANTIPASTO 🐷

for two 690 | for four 1,290

Appetiser selection with cold cuts, cheese, pickles

### PIZZA

#### GAMBERI E ZUCCHINE 620

Tomato sauce, mozzarella, shrimps, zucchini

#### PROSCIUTTO E RUCOLA 560 🐷

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

#### FORMAGGI E POMODORI SECCHI 520 🌿

White pizza with cream, mozzarella, taleggio, Parmesan, sundried tomatoes, basil, shredded burrata

### ZUPPE E INSALATE SOUPS & SALADS

#### ZUPPA DI PESCE 450

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

#### INSALATA DI SPINACI 380 🌿

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

#### INSALATA DI RUCOLA 350 🐷

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

#### CREMA DI FUNGHI 350 🌿

Creamy mushrooms soup with garlic croutons, truffle

### 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 CAPESANTE 790

Truffle risotto with roasted scallops

### SIDE DISHES 180

Rosti potatoes 🌿

Roasted potatoes 🌿

Creamy sautéed spinach 🌿

Garlic sautéed broccoli VEGAN

Grilled asparagus VEGAN

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

### PRIMI PIATTI HOMEMADE PASTA & RISOTTO

#### SPAGHETTONI ALL'ASTICE 1,580

Lobster, fresh tomato, bisque, basil

#### 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

#### PAPPARDELLE AL RAGÚ 580

Homemade pappardelle in rustic beef ragout, shaved Parmesan and truffle

#### SPAGHETTONI ALLA VONGOLE 550 🌶️

Large spaghetti with clams, white wine sauce

#### FETTUCCINE AI FUNGHI 530 🌿

Fettuccine with mushrooms, cheese fondue

#### TORTELLONI RICOTTA E SPINACI 520 🌿

Green ravioli, ricotta mousse, hazelnut, sautéed spinach

#### PUTTANESCA AL PESCE 520 🌶️

Fusilli with tomato, olive, capers, snapper, clams, garlic, chili, parsley

#### CASARECCE ALLA SALSICCIA 490 🐷

Short pasta, Italian sausages, cherry tomato, broccoli

#### GNOCCHI AL GORGONZOLA 450

Homemade potato dumpling with Gorgonzola cheese, walnut, roasted tomatoes

#### AGLIO OLIO 330 🌶️ VEGAN

Spaghettoni with garlic, chili, olive oil, parsley

### RISOTTO

#### RISOTTO CARBONARA 550 🐷

Risotto, smoked pancetta, yolk

#### RISOTTO CON BROCCOLI 490 VEGAN

Risotto with broccoli, olive oil, semi-dried tomatoes, pumpkin

### I SECONDI MAIN COURSES

#### FILETTO ROSSINI 1,550

Beef tenderloin, seared foie gras, asparagus, fondant potatoes

#### SCOTTADITO DI AGNELLO 890

Grilled lamb chops, roasted beetroot, marinated spinach

#### OSSOBUCO 890

Braised veal shank, saffron risotto gremolada

#### DENTICE IN GUAZZETTO 850

Roasted snapper, clams stew, sautéed broccoli, rosemary new potatoes

#### STINCO DI AGNELLO 780

Braised lamb shank, mashed potatoes, broad beans, carrots

#### GALLETTO 690

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

#### CAPPELLE DI FUNGHI 560 VEGAN

Grilled portobello mushroom, roasted vegetables, walnut sauce

### FORTWO

#### FIorentina 3,200

Grilled Black Angus T-bone steak, roasted potatoes, rocket, tomatoes, Parmesan

#### BRACIOLA DI MAIALE 1,570 🐷

Roasted pork chop with baby carrots, mashed potatoes, spinach

VEGAN Vegan 🌿 vegetarian 🐷 Contains pork 🌶️ Chilli

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## KITCHEN & BAR

### DOLCI

#### DESSERTS

#### CANNOLO 250

Crispy dough stuffed with ricotta cheese, raisin, fruit candied, pistachio gelato

#### AFFOGATO 260

Vanilla gelato, caramel, chocolate nibbles, almond cantuccini with rum, hot coffee

#### FRUTTI DI BOSCO 260

Forest berries, lemon sorbet, oat crumble

#### 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, cherry gelato

#### OUR GELATO 120

Any of our flavors by scoop

#### SHAREABLE

#### MEDICI TIRAMISÚ 520

#### SELEZIONE 590

Dessert sharing platter with our favorites: tiramisu, panna cotta, chocolate lava

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