

M | E | D | I | C | I

KITCHEN & BAR

ANTIPASTI STARTERS

FEGATO GRASSO 770

Roasted foie gras, brioche bread, onion compote, fig, chopped pistachio

CAPELANTE ARROSTITE 750

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

BURRATA CON PROSCIUTTO 650

Burrata cheese with fig, Parma ham and rocket

BURRATA E POMODORO 520

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

CARPACCIO DI MANZO 480

Beef tenderloin carpaccio, shaved Parmesan cheese, arugula leaves

FRITTO MISTO 450

Deep fried seafood with lemon, tartare sauce

PARMIGIANA DI MELANZANE 320

Napoli style baked layers of eggplant, tomatoes, mozzarella

CARPACCIO DI ANGIURIA 280

Smoked watermelon carpaccio, olives, capers, avocado salsa

BRUSCHETTA 280

Garlic rubbed bread, tomato, mozzarella, balsamic glaze

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

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 CAPELANTE 790


Truffle risotto with roasted scallops


SIDE DISHES 180

Rosti potatoes 

Roasted potatoes 

Creamy sautéed spinach 

Garlic sautéed broccoli 

Grilled asparagus 

Truffled mashed potatoes 

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

TAGLIATELLE ALLA BOSCAIOLA 530

Homemade fettuccine with sausage, mushrooms and pancetta in pink sauce

TORTELLONI RICOTTA E SPINACI 520

Green ravioli, ricotta mousse, hazelnut, sautéed spinach

FUSILLI ALLE ZUCCHINE 450

Fusilli with creamy ricotta pesto, zucchini, smoked scamorza cheese, semidried tomatoes, roasted almonds

GNOCCHI AL GORGONZOLA 450

Homemade potato dumpling with Gorgonzola cheese, walnut, roasted tomatoes

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

I SECONDI MAIN COURSES

FILETTO ROSSINI 1,550

Beef tenderloin, seared foie gras, asparagus, fondant potatoes

BRANZINO IN PADELLA 950

Pan seared sea bass fillet, caponata, rosemary new potatoes

COSTOLETTE DI AGNELLO 910

Grilled lamb chops, stewed lentils, fig and grilled tomatoes

OSSOBUCO 890

Braised veal shank, saffron risotto gremolata

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

Grilled portobello mushroom, roasted vegetables, walnut sauce

FOR TWO

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

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.

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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, vanilla 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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