

# BUON APPETITO

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SALUTO DI BENVENUTO AND WELCOME TO MEDICI KITCHEN & BAR

# ANTIPASTI

## Starters

|  |                 |
|--|-----------------|
| <b>Il Polipo e Topinambur</b><br>Roasted Mediterranean octopus, Jerusalem artichoke cream, ikura, herbs oil                              | 799             |
| <b>Capesante Arrostita</b><br>Seared scallops, roasted cauliflower, parsley sauce and bisque with truffle                                | 799             |
| <b>Pepata di Cozze</b><br>Black mussel, white wine, lemon, garlic bread  | 699             |
| <b>Buffalo Mozzarella Pomodoro e Salmone Affumicato</b><br>Mozzarella cheese, smoked salmon, tomato compote, confit tomato and herbs oil | 699             |
| <b>Burrata con Prosciutto</b> 🐷<br>Burrata cheese with fig, Parma ham and rocket   | 689             |
| <b>Fritto Misto</b><br>Deep fried seafood with lemon and tartare sauce   | 600             |
| <b>Tartare di Salmone</b><br>Fresh salmon, avocado jelly, yuzu cream and Ikura   | 590             |
| <b>Carpaccio di Manzo</b><br>Beef tenderloin carpaccio, shaved parmesan cheese and arugula leaves  | 500             |
| <b>Culatello e Melone</b> 🐷<br>Culatello ham, melon, balsamic pearls and basil oil   | 490             |
| <b>Parmigiana di Melanzane</b> 🌱<br>Napoli style baked layers of eggplant, tomato and mozzarella   | 369             |
| <b>Carpaccio di Anguria</b> <b>VEGAN</b><br>Smoked watermelon carpaccio, olives, capers and avocado salsa                                | 299             |
| <b>Antipasto</b> 🐷<br>Appetisers selection with cold cuts, cheese, pickles, dried fruit and homemade jam                                 | S 749 / M 1,399 |





**VEGAN** Vegan 🌱 Vegetarian 🐷 Contains pork 🌶️ Chilli

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# ZUPPE E INSALATE

*Soup & Salad*

|   |     |
|---|-----|
| <b>Zuppa di Pesce</b>   | 479 |
| Tomato based soup with mussels, clam, prawn, squid and sea bass served with garlic bread  |     |
| <b>Crema di Funghi</b>                                     | 399 |
| Creamy mushrooms soup with garlic croutons, truffle   |     |
| <b>Insalata di Spinaci</b>                                 | 379 |
| Baby spinach salad with roasted beetroots, grilled fennel, orange segments, truffle dressing, spring onion, goat cheese, seeds and hazelnut |     |
| <b>Insalata di Rucola</b>                                  | 379 |
| Arugula, grilled Italian sausage, cherry tomatoes, shaved parmesan, pecan nut, balsamic dressing  |     |
| <b>Insalata di Pomodoro</b>                                | 300 |
| Fancy tomato salad, basil, fresh oregano and basil  |     |

## PIZZA Signature

|  |       |
|--|-------|
| <b>Gourmet</b>   | 1,299 |
| Fresh red prawn from Sicily, burrata cream, fresh truffle, ikura eggs, confit tomato and gold foil                 |       |
| <b>Mortadella e Pistacchio</b>  | 699   |
| Mortadella, pistachio cream, Stracciatella and fresh truffle   |       |
| <b>Tartufata</b>                | 669   |
| Mascarpone cheese, taleggio cheese, mozzarella, porcini, black truffle   |       |
| <b>Bufalina</b>                 | 599   |
| Buffalo mozzarella, tomato sauce, piccadilly tomatoes, pesto, confit tomato and parma ham                          |       |

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# PRIMI PIATTI

## Pasta & Risotto

|   |     |
|---|-----|
| <b>Spaghetti di Mare</b> 🌶️   🌶️🌶️   🌶️🌶️🌶️                                       | 709 |
| Seafood spaghetti with squid, prawn, clams, mussels, fresh tomato oregano         |     |
| <b>Ravioloni Verdi Ricotta e Spinaci</b>  | 690 |
| Green ravioli, ricotta mousse, hazelnuts, semi dried tomato and baby spinach      |     |
| <b>Pappardelle al Ragu di Anatra</b>  | 690 |
| Homemade egg pasta with duck ragout   |     |
| <b>Gamberi e Guanciale</b> 🐷  | 629 |
| Spaghetti, guanciale, garlic, shrimps   |     |
| <b>Tonnarelli al Tartufo</b> 🌿  | 599 |
| Homemade egg pasta in cream sauce with parmesan and truffle                       |     |
| <b>Tagliatelle al Ragù di Salsiccia e Porcini</b> 🐷                               | 590 |
| Homemade egg pasta with pork sausage ragout, porcini mushroom and pecorino romano |     |
| <b>Linguine alla Vongole</b> 🌶️   | 579 |
| Linguini with clams in white wine sauce   |     |
| <b>Ravioli e Grancio</b>  | 569 |
| Homemade black ink ravioli, bisque sauce  |     |
| <b>Gnocchi al Gorgonzola</b> 🌿  | 459 |
| Homemade potato dumpling with gorgonzola cheese, pecan nut, roasted tomatoes      |     |
| <b>Risotto e Capesante</b>  | 829 |
| Truffle risotto with roasted scallops   |     |
| <b>Risotto alla Carbonara</b>   | 500 |
| Carnaroli rice, guanciale, slow cooked egg yolk and pecorino fondue romano cream  |     |
| <b>Risotto alla Zucca</b> <b>VEGAN</b>  | 400 |
| Carnaroli rice with butternut squash cream and basil oil                          |     |



Vegan



Vegetarian



Contains pork



Chilli

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# I SECONDI

## Main course

|   |       |
|---|-------|
| <b>Filetto di Manzo e Gamberi</b><br>Beef tenderloin with prawn, roasted vegetable, dauphinoise potatoes, truffle jus | 1,599 |
| <b>Merluzzo</b><br>Grilled Toothfish and polenta, sautéed spinach, puttanesca sauce                                   | 1,150 |
| <b>Costolette di Agnello</b><br>Grilled lamb chops, stewed lentils, fig and grilled tomatoes                          | 999   |
| <b>Salmone</b><br>Herb's crusted salmon fillet with zucchini salad, carrot and parsley sauce                          | 799   |
| <b>Tonno e Caponata</b><br>Seared Ahi tuna loin, sesame seed and eggplant caponata                                    | 699   |
| <b>Guancia di Manzo e Polenta</b><br>Slow cooked beef cheek seared with soft polenta and beef sauce                   | 699   |
| <b>Galletto</b><br>Grilled spring chicken, salsa verde, roasted vegetables, mashed potatoes                           | 699   |
| <b>Branzino in Padella</b><br>Pan seared sea bass fillet, caponata, rosemary new potatoes                             | 639   |

## To Share

|   |       |
|---|-------|
| <b>Tagliata</b><br>Grilled Australian black angus 500 g Rib-eye, cherry tomatoes, arugula leaves, crushed baked potatoes and parmesan | 3,700 |
| <b>Braciola di maiale</b> 🐷<br>Roasted pork chop with baby carrots, mashed potatoes & marinated spinach                               | 1,599 |

## Side Dishes

|  |                              |
|--|------------------------------|
| • Rosti potatoes 🌱                     | • Roasted potatoes 🌱         |
| • Garlic sautéed broccoli <b>VEGAN</b> | • Creamy sautéed spinach 🌱   |
| • Grilled asparagus <b>VEGAN</b>       | • Truffled mashed potatoes 🌱 |

229

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# DOLCI

*Desserts*

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|  |     |
|--|-----|
| <b>Cannoli</b><br>Crispy dough stuffed with ricotta cheese, raisin, chocolate chip served with vanilla gelato    | 299 |
| <b>Tiramisú</b><br>Medici signature tiramisu   | 299 |
| <b>Pannacotta</b><br>Cream pudding with passion fruit sauce, berries, Madagascar vanilla, pistachio              | 299 |
| <b>Bonnet Piemontese</b><br>Amaretti biscuit, cacao and rum served with fresh vanilla ice cream & whipping cream | 299 |
| <b>Gelato</b><br>Any of our flavors by scoop   | 129 |

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