





BUON APPETITO

SALUTO DI BENVENUTO AND WELCOME TO MEDICI KITCHEN & BAR

ANTIPASTI

Starters

Carpaccio di Anguria VEGAN	299
Smoked watermelon carpaccio, olives, capers and avocado salsa	
Parmigiana di Melanzane 	369
Napoli style baked layers of eggplant, tomato and mozzarella	
Culatello e Melone 	450
Culatello ham, melon, balsamic pearls and basil oil	
Tartare di Salmone	490
Fresh salmon, avocado jelly, yuzu cream and Ikura	
Carpaccio di Manzo	500
Beef tenderloin carpaccio, shaved parmesan cheese and arugula leaves	
Fritto Misto	580
Deep fried seafood with lemon and tartare sauce	
Pepata di Cozze	650
Black mussel, white wine, lemon, garlic bread	
Buffalo Mozzarella Pomodoro e Salmone Affumicato	650
Mozzarella cheese, smoked salmon, tomato compote, confit tomato and herbs oil	
Burrata con Prosciutto 	660
Burrata cheese with fig, Parma ham and rocket	
Il Polipo e Topinambur	720
Roasted Mediterranean octopus, Jerusalem artichoke cream, ikura, herbs oil	
Capesante Arrostito	799
Seared scallops, roasted cauliflower, parsley sauce and bisque with truffle	
Antipasto 	S 749 / M 1,399
Appetisers selection with cold cuts, cheese, pickles, dried fruit and homemade jam	





VEGAN Vegan  Vegetarian  Contains pork  Chilli

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ZUPPE E INSALATE

Soup & Salad

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

PIZZA Signature

Mortadella e Pistacchio 	590
Mortadella, pistachio cream, Stracciatella and fresh truffle	
Bufalina 	590
Buffalo mozzarella, tomato sauce, piccadilly tomatoes, pesto, confit tomato and parma ham	
Tartufata 	650
Mascarpone cheese, taleggio cheese, mozzarella, porcini, black truffle	
Gourmet	1,299
Fresh red prawn from Sicily, burrata cream, fresh truffle, ikura eggs, confit tomato and gold foil	












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PRIMI PIATTI

Pasta & Risotto

Risotto alla Zucca VEGAN	390
Carnaroli rice with butternut squash cream and basil oil	
Risotto alla Carbonara	450
Carnaroli rice, guanciale, slow cooked egg yolk and pecorino fondue romano cream	
Gnocchi al Gorgonzola 	450
Homemade potato dumpling with gorgonzola cheese, pecan nut, roasted tomatoes	
Linguine alla Vongole 	490
Linguini with clams in white wine sauce	
Ravioli e Grancio	550
Homemade black ink ravioli, bisque sauce	
Tagliatelle al Ragù di Salsiccia e Porcini 	580
Homemade egg pasta with pork sausage ragout, porcini mushroom and pecorino romano	
Tonnarelli al Tartufo 	590
Homemade egg pasta in cream sauce with parmesan and truffle	
Pappardelle al Ragu di Anatra	620
Homemade egg pasta with duck ragout	
Gamberi e Guanciale 	620
Spaghetti, guanciale, garlic, shrimps	
Ravioloni Verdi Ricotta e Spinaci	650
Green ravioli, ricotta mousse, hazelnuts, semi dried tomato and baby spinach	
Spaghetti di Mare      	690
Seafood spaghetti with squid, prawn, clams, mussels, fresh tomato oregano	
Risotto e Capesante	829
Truffle risotto with roasted scallops	

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I SECONDI

Main course

Guancia di Manzo e Polenta Slow cooked beef cheek seared with soft polenta and beef sauce	580
Galletto Grilled spring chicken, salsa verde, roasted vegetables, mashed potatoes	590
Branzino in Padella Pan seared sea bass fillet, caponata, rosemary new potatoes	639
Tonno e Caponata Seared Ahi tuna loin, sesame seed and eggplant caponata	699
Salmone Herb's crusted salmon fillet with zucchini salad, carrot and parsley sauce	799
Costolette di Agnello Grilled lamb chops, stewed lentils, fig and grilled tomatoes	999
Merluzzo Grilled Toothfish and polenta, sautéed spinach, puttanesca sauce	1,150
Filetto di Manzo e Gamberi Beef tenderloin with prawn, roasted vegetable, dauphinoise potatoes, truffle jus	1,599

To Share

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

Side Dishes

• Rosti potatoes 🌿	• Roasted potatoes 🌿	200
• Garlic sautéed broccoli VEGAN	• Creamy sautéed spinach 🌿	
• Grilled asparagus VEGAN	• Truffled mashed potatoes 🌿	

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DOLCI

Desserts

Gelato Any of our flavors by scoop	120
Cannoli Crispy dough stuffed with ricotta cheese, raisin, chocolate chip served with vanilla gelato	299
Tiramisú Medici signature tiramisu	299
Pannacotta Cream pudding with passion fruit sauce, berries, Madagascar vanilla, pistachio	299
Bonnet Piemontese Amaretti biscuit, cacao and rum served with fresh vanilla ice cream & whipping cream	299

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