

ANTIPSATI | APPETIZERS

I FREDDI | COLD APPETIZERS

🍷 Carpaccio di ricciola Smoked Japanese yellowtail kingfish carpaccio, orange dressing, basil seeds	700
🍷 Carpaccio di manzo Beef tenderloin carpaccio, shaved parmesan and rocket salad	500
🍷 Tartare di salmone Fresh salmon tartar, avocado & yuzu jelly, salmon roe	490
🍷 Tartare di manzo Beef tenderloin carpaccio, black truffle, Grana Padano cheese, puffed amaranth seeds, olive oil emulsion	690
🍷 Burrata e salmone marinato Fresh salmon marinated in beetroot, spices, and burrata emulsion	400
🍷 Burrata & Parma Burrata, Parma ham, cherry tomatoes, basil	680
🍷 Culatello, Fichi e Bufala Premium cured Italian cold cut, figs, buffalo mozzarella, cooked wine	600
🍷 Trio bruschette Selection of bruschetta, gorgonzola figs & honey, tomato & basil, nduja & burrata	680
🍷 Antipasto italiano Selection of premium cold cuts & cheeses platter, homemade pickles, dried & fresh fruit, homemade jam & honey	S 749 / M 1,399

I CALDI | HOT APPETIZERS

🍷 Polipo e topinambur Roasted sous-vide octopus, Jerusalem artichoke cream and chips, herbs oil	600
🍷 Seared foie gras Seared foie gras, sauteed pears, pickled shallots, brioche bread & wine reduction	700
🍷 Parmigiana di melanzane slow cooked and baked eggplant, tomatoe sauce, mozzarella cheese	390
🍷 Pepata di cozze Black mussels, garlic, lemon, white wine	590
🍷 Fritto misto Deep fried calamari & prawns served with tartare sauce and lemon wedge	580
🍷 Baccala mantecato con polenta croccante Slow cooked Codfish, whisked butter, red onion jam, polenta chips	400

INSALATE E ZUPPE | SALADS & SOUPS

🍷 Insalata di pomodori e mozzarella Fancy tomatoes, mozzarella, basil	450
🍷 Insalata di spinaci Baby spinach, roasted beetroots, grilled fennel, orange segments, spring onion, goat cheese, pumpkin seeds, hazelnut, with truffle dressing	490
🍷 Insalata di Capesante Hokkaido scallops, avocado mousse, heirloom tomato, wild fennel, fresh figs, gremolata	690
🍷 Insalata di rucola e salsiccia Rocket salad, Italian sausage, burrata, tomatoes, walnuts, balsamic reduction	590
🍷 Crema di funghi Creamy mushroom soup with garlic croutons, truffle	390
🍷 Zuppa di pesce Mussels, clams, calamari, scallop, prawns, sea bass, served in lobster broth	800

I PRIMI | FIRST COURSES

I RISOTTI

🍷 Risotto ai porcini Vialone rice with porcini mushrooms and parmesan	600
🍷 Risotto allo zafferano 2.0 Vialone rice, bone marrow, and saffron foam	490
🍷 Risotto verde con agnello Vialone rice, herbs, lamb loin, lamb jus, lemon zest, celeriac root foam	690
🍷 Risotto gamberi e asparagi Vialone rice, asparagus, prawn bisque, grilled prawns, parmesan	580

LE PASTE

🍷 Bucatini alla amatriciana Bucatini pasta with cured pork cheek, white onion, tomato sauce	570
🍷 Penne alla nduja Penne pasta with soft & spicy nduja sausage, onion, tomato sauce, Burrata	600
🍷 Trofie al pesto Trofie pasta with pesto sauce and parmesan	450
🍷 Tagliatelle alla Bolognese Homemade tagliatelle with beef bolognese sauce	600
🍷 Spaghetti cacio e pepe Spaghetti with pecorino sauce, virgin olive oil, and freshly toasted black pepper	400
🍷 Rigatoni alla sorrentina Rigatoni gratin, tomato sauce, mozzarella	480
🍷 Tagliatelle al ragu di salsiccia e porcini Homemade egg pasta with pork sausage and porcini mushrooms	570
🍷 Tagliatelle Parmesan & truffle Homemade Tagliatelle with 30 months parmesan foam & fresh truffle	580
🍷 Pappardelle al ragu di anatra Homemade pasta with duck ragout	600
🍷 Gnocchi al gorgonzola e tartufo Gnocchi with gorgonzola sauce, fresh truffle, and rocket	650
🍷 Gnocchi alla fontina & spianata Gnocchi filled with fontina cheese & spicy salami, served in butter sage lemon sauce	490
🍷 Ravioli all' anatra Ravioli filled with duck, served with parmesan truffle foam	580
🍷 Ravioloni verdi ricotta e spinaci Homemade spinach ravioli with ricotta mousse, hazelnuts, semi dried tomatoes, and brown butter	550
🍷 Spaghetti di mare Spaghetti with selection of squid, prawns, clams, mussels, fresh tomato	690
🍷 Linguine aglio olio gamberi e guanciale Linguine with cured pork cheek and prawns	590
🍷 Spaghetti all' Astice Spaghetti with lobster bisque sauce and whole poached lobster	1,450
🍷 Spaghetti vongole e bottarga Spaghetti with clams with cured mullet fish roe	580
🍷 Paccheri alla carbonara di mare Paccheri pasta with mussels, clams, calamari, scallops, prawns, egg yolk, pecorino romano cheese, and black pepper	700

I SECONDI | MAINS

TERRA | FROM THE LAND

🍷 Costolette di agnello Grilled lamb chops, stewed lentils, figs, grilled tomatoes	1,150
🍷 Filetto di manzo alla Rossini Beef tenderloin with seared foie gras, fondant potato, asparagus, fresh black truffle, jus	1,699
🍷 Tagliata Grilled Australian black angus 250g rib eye, tomatoes, rocket salad, parmesan	1,800
🍷 Galletto Grilled spring chicken, roasted vegetables, mashed potatoes	800
🍷 Guancia di manzo e polenta Slow cooked beef cheek with soft polent	700
🍷 Cotoletta alla Milanese Deep fried veal chop, rocket, fancy tomatoes, onion, parmesan, lemon dressing	950

MARE | FROM THE SEA

🍷 Filetto di branzino Andaman seabass, tomato compote, smoked scamorza cheese, parsley puree, tomato concasse	700
🍷 Codfish Seared Japanese codfish, bell pepper coulis, mixed sautéed vegetables, chia crisp	990
🍷 Snow fish Herb crusted snowfish, cannellini beans with light tomato broth, black mussel	1,350
🍷 Salmone Poached salmon and scallop, pea puree, spicy olio sauce	800

MAINS TO SHARE (SUITABLE FOR 2)

🍷 Braciola di maiale Roasted pork chop 500gr with baby carrots, mashed potatoes, sauteed spinach	1,390
🍷 Fiorentina 1kg Australian T-Bone black Angus grain fed marble A5 with roasted potatoes	4,800
🍷 Branzino al sale Oven Baked Sea salted crust seabass 700gr	3,000

I DOLCI | DESSERTS

🍷 Gelato any of our flavours by scoop	180
🍷 Tiramisu Medici signature tiramisu	350
🍷 Souffle al formaggio cheesy souffle with apple sorbet	340
🍷 Bonnet piemontese Almond amaretti biscuit, cacao, rum, served with vanilla ice cream & whipping cream	290
🍷 Signature pannacotta (suitable for 2 persons) Medici's signature dessert served tableside	700

🍷 VEGAN Vegan 🍷 Vegetarian 🍷 Contains pork 🍷 Gluten-free

Allow us to fulfill your needs please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

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