


ANTIPSATI | APPETIZERS

I FREDDI | COLD APPETIZERS

	Tartare di salmone Atlantic fresh salmon, avocado, salmon roe	500
	Insalata di Capesante Hokkaido scallops, avocado mousse, heirloom tomato, wild fennel, fresh figs, gremolata	770
	Carpaccio di manzo Beef tenderloin carpaccio, shaved parmesan and rocket salad	550
	Tartare di manzo Beef tenderloin tartare, black truffle, Grana Padano cheese, puffed amaranth seeds, egg emulsion	590
	Burrata con prosciutto e melone Burrata cheese, Parma ham, melon, arugula leaves, pomegranate glaze	690
	Burrata con pomodori e basilico Burrata cheese, tomato compote, basil oil	600
	Bruschette Roasted garlic rubbed bread, berry tomato, mozzarella	330
	L'antipasto di mare dei Medici Medici appetizer platter of fresh local and imported seafood items	990
	Tagliere di salumi misti Imported Italian cold cuts & cheeses board, homemade pickles, condiment	(S) 890 (M) 1,390

I CALDI | HOT APPETIZERS

	Parmigiana di melanzane Napoli style baked layers of eggplant, tomato sauce, pesto cream, mozzarella cheese	390
	Fegato grasso Seared foie gras, brioche, caramelized apple, pecan nut	790
	Saute'di vongole Sautéed clam with white wine & garlic, butter, sour dough bread	450
	Pepata di cozze Black mussels, garlic, lemon, white wine, grilled bread	550
	Fritto misto Deep fried seafood with lemon, balsamic glaze	490

INSALATE E ZUPPE | SALADS & SOUPS



	Aragostelle alla Catalana Traditional Sardinian style lobster salad with mixed greens, red onion, tomato and celery	590
	Insalata di spinaci Baby spinach, roasted beetroots, grilled fennel, grapefruit, figs, goat cheese, pumpkin seeds, hazelnut, with truffle dressing	590
	Insalata di rucola e salsiccia Arugula leaf, Italian sausage, parmesan, tomatoes, pecan nut, balsamic reduction	550
	Crema di funghi Creamy mushroom soup with garlic bread, truffle	390
	Cremosa di mais e polipetti Creamy sweet corn soup with baby octopus braised in tomato sauce	350
	Minestrone Traditional diced vegetable clear soup with a touch of pesto	330

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.

I PRIMI | FIRST COURSES

	Gnocchi al gorgonzola Potato dumplings, Gorgonzola cheese, pecan nut, roasted tomatoes	530
	Gnocchi pesto e burrata Potato dumplings, pesto sauce, burrata cheese, confit tomato	580
	Lasagna alla bolognese Layered baked pasta, wagyu beef ragout, bechamel, clarified butter	580

RISOTTI

	Risotto e capesante Bisque risotto with roasted scallop, truffle	800
	Risotto Taleggio Creamy white risotto, Taleggio cheese, fresh truffle	630
	Risotto Nero Black cuttlefish risotto, squid, sundried tomato	560

LE PASTE





	Penne dello chef Italian sausage, tomato & Gorgonzola sauce, rocket, parmesan	520
	Spaghetti cacio e pepe Spaghetti with pecorino sauce, virgin olive oil, and freshly toasted black pepper	430
	Pici alla bolognese Homemade hand-rolled pasta, Wagyu beef ragout, parmesan	550
	Tonnarelli al tartufo Homemade egg pasta in cream sauce with parmesan cheese and truffle	650
	Tagliatelle salsiccia, tartufo, funghi e pecorino Homemade Tagliatelle with Italian sausage in mushroom, truffle, Pecorino romano	560
	Tagliatelle alla alagosta Homemade Tagliatelle with rock lobster, garlic and white wine, olive oil, tomato berry	630
	Pappardelle al porcini, tartufo e salsa Homemade ribbon pasta with truffle and porcini mushroom sauce show cooking at your table in a parmesan wheel	900
	Spaghetti al granchio e capesante Spaghetti, bisque, garlic and chilli, crab meat, roasted scallop	690
	Tortelloni ricotta e spinaci Green ravioli, ricotta mousse, hazelnuts, butter sage sauce	570
	Agnolotti all'anatra Ravioli filled with duck, touch of jus and butter, scent of truffle, parmesan cream sauce	570
	Spaghetti allo scoglio piccanti Spaghetti in white wine sauce with squid, prawn, clam, black mussel, chilli and tomato berry	620
	Spaghetti alla Soppresata Spaghetti with garlic, chilli, olive oil, cured pork cheek, prawns, topped with a sliced of soppressata ham	580
	Linguine all'Astice Linguine with lobster bisque sauce and whole poached lobster	1,450
	Linguine alle vongole Linguine with clams with in white wine sauce, sundried tomato	550
	Caramelle di foie gras in salsa di tartufo e fragola Homemade candy pasta filling with foie gras & ricotta cheese in truffle cream sauce, strawberry compote	650

I SECONDI | MAINS

TERRA | FROM THE LAND

	Agnello alla rossini Pan fried Australian lamb cutlets topped with foie gras & black truffle sauce	1,590
	Filetto di manzo alla Rossini Pan fried Beef tenderloin with foie gras, fondant potato, fresh black truffle sauce	1,690
	Tagliata Grilled Australian black angus 250g rib eye, tomatoes, rocket salad, parmesan	1,590
	Galletto Grilled spring chicken, roasted vegetables, salsa verde, mashed potatoes	690
	Guancia di manzo e risotto Braised Wagyu beef cheek, saffron risotto, gremolata	830

MARE | FROM THE SEA

	Branzino e caponata Grilled seabass, diced eggplant and assorted vegetables, rosemary new potato	680
	Black Cod Seared Japanese codfish, bell pepper coulis, mixed sautéed vegetables, chia crisp	890
	Merluzzo Roasted snow fish, sautéed potatoes, marinated tomatoes, salmoriglio	1,200
	Salmone Pan fried Atlantic salmon and scallop, pea puree, broccolini, spicy clam sauce	750

MAINS TO SHARE (SUITABLE FOR 2)

	Braciola di maiale Roasted pork chop 500gr with baby carrots, mashed potatoes, sautéed spinach	1,290
	Fiorentina 1kg black opal Wagyu T-Bone MB 6-7 with roasted potatoes, rocket salad	4,400
	PIZZA	
	Bufarina Buffalo mozzarella, tomato red berry, basil	490
	Diavola Mozzarella, tomato, spicy salami	580
	Tartufata Mascarpone, taleggio, mozzarella, porcini, truffle	680
	Aragostella Rock lobster, mascarpone, mozzarella, tomato berry, asparagus	650
	Prosciutto di parma e rucola Parma ham, mozzarella, mascarpone, rocket leaf	580

I DOLCI | DESSERTS

	Gelato any of our flavours by scoop	180
	Tiramisu Medici signature tiramisu	350
	Panna cotta Cream pudding with passion fruit sauce, berries, Madagascar vanilla, pistacchio	290
	Tortino al cioccolato Valrhona chocolate lava, ricotta & chestnuts mousse, preserved orange, cherry sorbet	350
	Formaggi DOP assortiti Assorted Italian quality cheeses served with fruits mustard & nuts	750
	Torta di mele Apple pie gratin, warm vanilla sauce, vanilla gelato	320
	Zeppole alla nocciola Italian light dough, hazelnut cream, cherry	330