

# MEDICI

## PRIMI

### Caponata di Melanzane

A harmony of flavours including olives, eggplant, toasted pinenuts and aromatic herbs topped with crispy crostini enlivened with a touch of extra virgin olive oil  
(H, VF, V)

### Kingfish Crudo

Cured kingfish with capers, shallots and fennel - a composition that mirrors an appreciation for balance and contrast  
(GF, H)

## SECONDI

### Guancia di Manzo Alla Romano

Braised beef cheek with polenta and gremolata - a hearty dish that pays homage to the richness of life  
(GF)

### Pollo

Chicken on artichoke puree and porcini jus - a culinary creation blending flavours with finesse  
(GF, H optional)

### Portobello al Fungo

Roasted portabello mushrooms with artichoke puree and braised lentils, capturing the essence of the Tuscan countryside  
(GF, H, VF, V)

### Shared Salad

Orange, rocket and radicchio with lemon dressing  
(GF, VF, V)

## DOLCI

### Pannacotta con Frutti di Bosco

Indulge in our house-made vanilla pannacotta, a culinary masterpiece inspired by the pursuit of perfection  
(GF, H, VF, V)

### Tiramisu

Our tiramisu is meticulously crafted and presented with a touch of creative flare, served tableside  
(H, V)

V | Vegetarian   VF | Vegan-Friendly   GF | Gluten-Friendly   H | Halal

Allergen Statement & Dietary Information: Our kitchen attempts to identify selected ingredients that may cause allergic reactions for those with food allergies, however we cannot guarantee that all allergens have been identified nor that the food is allergen free due, amongst other things, to the environment in which it is prepared. If you have any food allergies or intolerances, please declare these to our food and beverage service staff immediately before consuming any food on offer.

