



SPIGA

ENRICO BARTOLINI

TRADIZIONE, CREATIVITÀ, FIDUCIA E IDENTITÀ

Tradition, creativity, trust, and identity are what best describe Enrico Bartolini philosophy's to celebrate the Italian kitchen, with a reinterpretation of his own simplicity in modern dishes.

The constant search for the best quality ingredients and innovative cooking techniques, are symbolic of Enrico Bartolini's style.

Chef Bartolini, as a contemporary artisan, searches for perfection in every dish and to provide an unforgettable gastronomic experience of flavours, colours and perfumes to our guests.



TASTING MENU

ENRICO BARTOLINI

Tasting menu servito per l'insieme della tavola

Chef Enrico Bartolini's tasting menu
is served for the entire table 788

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Patata uovo e uova

Soft potato, capers, lemon and salmon roe

Veuve Clicquot 'Yellow Label' Brut NV – France, Champagne

Bottoni all'olio e lime e polpo arrosto con salsa di cacciucco

Lime emulsion filled button shaped pasta, with roasted octopus, and fish sauce

Pazo de Barrantes Albarino 2015 – Spain, Rias Baixas

Risotto alle rape rosse e salsa al gorgonzola

Beetroot risotto with Gorgonzola cheese sauce

Boyer-Martenot 'Les Rechaux' Puligny-Montrachet 2009 – France, Burgundy

(Served by the Coravin™)

Guancia croccante con millefoglie di patate alla senape

Crunchy veal cheek with crispy Dijon mustard potato millefoglie

Le Macioche Brunello di Montalcino 2005 – Italy, Tuscany

(Served by the Coravin™)

Crema bruciata con ciliegie, meringhe e mirtilli ghiacciati

Soft crème brûlée with cherries, meringues and iced blueberries

Ca' di Gal 'S. Ilario' Moscato d'Asti 2014 – Italy, Piedmont

Wine Pairing 388

plus 10% service charge



ENTRATE *Appetizers*

Spinaci e sedano rapa all'olio in brodo di funghi e finocchietto 168
Sautéed spinach and celery root in mushroom and fennel seed broth

Melanzane alla parmigiana 198
*Sliced eggplant layered with tomato sauce, mozzarella and parmesan cheese
(suitable for sharing)*

Calamaretti e carciofi fritti 198
Deep fried baby squid and artichokes with house made lemon mayonnaise

Gamberi rossi siciliani mezzi fritti * 258
Sicilian red prawn, half fried, with tamarind sauce and chick pea soup

Ventresca di tonno 278
Seared tuna belly with apple and Sichuan pepper sauce

Burrata con prosciutto di Parma D.O.P. (36 mesi) 218
Burrata cheese and Parma ham D.O.P. (36 months)

Carpaccio di manzo 218
*Thinly sliced beef on crispy crackers with rocket, Grana Padano cheese
and black truffle*

* *Signature Dish*

plus 10% service charge



PRIMI PIATTI *Pasta & Soups*

Minestrone alla Genovese 158
Vegetable soup with pesto sauce

Ravioli di bufala 198
*Buffalo ricotta ravioli, San Marzano tomato sauce,
Taggiasca olives, oregano*

Ravioli di bieta "cacio e pepe" 208
*Swiss chard filled ravioli with Cacio cheese, pepper and
lemon peel sauce*

Risotto alla Parmigiana con seppie al nero * 228
Parmesan risotto, seared cuttlefish, black squid ink and pesto sauce

Linguine ai gamberi rossi siciliani 258
Linguine with Sicilian red prawns and green asparagus

Tagliatelle con ragú di pollo e tartufo nero 278
Handmade tagliatelle with white chicken ragout and black truffle

* *Signature Dish*

plus 10% service charge



SECONDI PIATTI

Dentice al forno con salsa Mediterranea <i>Baked red snapper fillet with Mediterranean sauce</i>	298
Merluzzo in guazzetto di vongole <i>Pan fried black cod with clams and cherry tomato sauce</i>	308
Astice con pomodori cioccolato, cipolla rossa e fregola <i>Poached Boston lobster with cauliflower, chocolate tomatoes, red onions, and fregola in lobster soup</i>	328
Polletto arrosto <i>Whole roasted chicken marinated with chili, garlic, mustard and rosemary with roasted bell peppers</i>	258
Costoletta di maiale <i>Breaded "Milanese" style pork chop served with mixed green salad</i>	288
Ossobuco con risotto allo zafferano <i>Braised veal shank with saffron risotto</i>	298
Spalla di agnello arrosto <i>Roasted lamb shoulder, cardamom spiced zucchini and onion with fig sauce</i>	328
Tagliata di manzo <i>Grilled rib eye with creamy carrots and ginger glazed shallots</i>	328

* Signature Dish

plus 10% service charge



CONTORNI *Sides Dishes*

Patate al forno 78
Roasted potato with rosemary

Spinaci saltati 78
Sautéed spinach with garlic

Melanzana al forno 78
Baked whole eggplant with roasted cherry tomatoes and basil

Broccoli saltati 78
Spicy sautéed broccoli

Insalata mista 78
Mixed green salad

* *Signature Dish*

plus 10% service charge



PIZZA

Marinara	168
<i>Tomato sauce, chili, garlic and oregano</i>	
Margherita	178
<i>Tomato sauce, buffalo mozzarella and basil</i>	
Vegetariana	188
<i>Tomato sauce with eggplant, onion and bell pepper</i>	
Salame piccante	188
<i>Tomato sauce, mozzarella and spicy Salame Milano</i>	
Prosciutto di Parma	218
<i>Tomato sauce, buffalo mozzarella and Parma ham</i>	
Funghi e Grana Padano	198
<i>Mozzarella, sautéed wild mushrooms, thyme and Grana Padano</i>	
Formaggi e Tartufo Nero	278
<i>Creamy cheese with black truffle</i>	
Focaccia siciliana	188
<i>Burrata, Sicilian anchovies and lemon zest</i>	

* Signature Dish

plus 10% service charge



DOLCI *Desserts*

Tiramisù 78
Spiga's Tiramisù

Crostatina al limone 78
Lemon curd tart with almonds, meringues and raspberry sorbet

Melone marinato, croccante alla nocciola e sorbetto
al mandarino cinese 78
Marinated melon, crispy hazelnut and kumquat sorbet

Idea di caffè 78
*Layered beetroot Bavarese, crispy chocolate and coffee biscuit,
with orange sorbet*

Spuma di formaggio, fragole e meringa al pepe di Sichuan 78
Creamy cheese mousse, strawberries and Sichuan pepper meringue

Cioccolato soffice con gelato alla nocciola * 78
Chocolate foam with hazelnut ice cream

Crema bruciata con ciliegie, meringhe e mirtilli ghiacciati * 78
Soft crème brûlée with cherries, meringues and iced blueberries

* *Signature Dish*

plus 10% service charge

28/08/2017