

SPIGA

ENRICO BARTOLINI

TRADIZIONE, CREATIVITA', FIDUCIA E IDENTITA'

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.

LUNCH BUFFET

SALADS & DESSERTS BUFFET

188

Thoughtful selection of premium Italian cold cuts, salads with toppings and homemade dressings, soups of the day, Italian bread & focaccia and a large selection of delicious desserts

PRIMI

add 60

Tagliolini al pomodoro

Handmade tagliolini with tomato sauce and basil

Fettuccine con calamari, crema di peperoni, lime e salsa di alghe

Handmade fettuccine with seared squid, bell pepper cream, lime and seaweed sauce

Garganelli con cipollotto fondente, prosciutto cotto, piselli e semi di finocchio

Garganelli pasta with cooked ham, peas, spring onion fondant and fennel seeds in creamy sauce

SECONDI

add 90

Filetto di Halibut fritto con insalata di cetrioli, rapanelli e salsa tartara

Deep fried Halibut fillet with cucumber salad, radish and tartar sauce

Tagliata di manzo, carciofi, menta e Pecorino

6 Oz beef Sirloin with crispy artichokes, mint and Pecorino cheese

Coscia d'Anatra croccante con friggirelli, pomodorini e n'duja

Crispy Duck leg with sweet Italian chili peppers, cherry tomatoes and spicy pork n'duja

PIZZE

add 60

Margherita

Tomato Sauce, buffalo mozzarella and basil

Pancetta arrosto

Tomato sauce, mozzarella, roasted pork belly and chili

Salmone affumicato, S.Marzano fresco e rucola

Mozzarella, sliced S.Marzano tomatoes, smoked salmon and arugula

Coffee and tea

add 30

plus 10% service charge

ENTRATE *Appetizers*

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

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

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

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 and oregano

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

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

SECONDI PIATTI

Dentice al forno con salsa Mediterranea 298
Baked red snapper fillet with Mediterranean sauce

Astice con pomodori cioccolato, cipolla rossa e fregola 328
*Poached Boston lobster with cauliflower, chocolate tomatoes, red onions,
and fregola in lobster soup*

Costoletta di maiale 288
Breaded "Milanese" style pork chop served with mixed green salad

Filetto di manzo alla griglia con millefoglie di patate 358
Grilled Black Angus tenderloin with crispy Dijon mustard potato millefoglie

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

PIZZA

Marinara 168

Tomato sauce, chili, garlic and oregano

Margherita 178

Tomato sauce, buffalo mozzarella and basil

Vegetariana 188

Tomato sauce with eggplant, onion and bell pepper

Salame piccante 188

Tomato sauce, mozzarella and spicy Salame Milano

Prosciutto di Parma 218

Tomato sauce, buffalo mozzarella and Parma ham

Funghi e Grana Padano 198

Mozzarella, sautéed wild mushrooms, thyme and Grana Padano

Formaggi e Tartufo Nero 278

Creamy cheese with black truffle

Focaccia siciliana 188

Burrata, Sicilian anchovies and lemon zest

DOLCI *Desserts*

Tiramisù <i>Spiga's Tiramisù</i>	98
Crostatina al limone <i>Lemon curd tart with almonds, meringues and raspberry sorbet</i>	98
Melone marinato, croccante alla nocciola e sorbetto al mandarino cinese <i>Marinated melon, crispy hazelnut and kumquat sorbet</i>	98
Idea di caffè <i>Layered beetroot Bavarese, crispy chocolate and coffee biscuit, with orange sorbet</i>	98
Spuma di formaggio, fragole e meringa al pepe di Sichuan <i>Creamy cheese mousse, strawberries and Sichuan pepper meringue</i>	108
Cioccolato soffice con gelato alla nocciola * <i>Chocolate foam with hazelnut ice cream</i>	118
Crema bruciata con ciliegie, meringhe e mirtilli ghiacciati * <i>Soft crème brûlée with cherries, meringues and iced blueberries</i>	118