

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

ENTRATE *Appetizers*

Melanzane alla parmigiana (V) 198

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

Calamaretti e carciofi fritti 218

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

Vitello tonnato 178

Slow cooked veal loin in tuna and capers sauce with celery and radish

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*

Zuppe & Insalate *Soups and Salads*

Minestrone alla Genovese (V) 158
Vegetable soup with pesto sauce

Crema di Zucca con Capesante 178
Pumpkin Cream with seared Hokaido Scallops and Hazel nuts

Spinaci e sedano rapa all'olio in
brodo di funghi e finocchietto (V) 148
Sautéed spinach and celery root in mushroom and fennel seed broth

Insalata Riccia e Gamberi 128
Steamed Prawns on frisée salad, carrots and lemon parsley sauce

Insalata di rape rosse e mascarpone (V) 118
Beetroot and rocket salad, mascarpone cheese, walnuts and crunchy quinoa

PRIMI PIATTI *Pasta*

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| Ravioli di bufala (V) | 198 |
| <i>Buffalo ricotta ravioli, San Marzano tomato sauce, Taggiasca olives, oregano</i> | |
| Plin di bieta "cacio e pepe" (V) | 208 |
| <i>Swiss chard filled plin with Cacio cheese, pepper and lemon peel pepper sauce and lemon peel</i> | |
| Penne all'arrabbiata di peperone (V) | 188 |
| <i>Penne with spicy tomato sauce, bell peppers, rosemary, black truffle, scrambled egg</i> | |
| Risotto alla Parmigiana con seppie al nero * | 228 |
| <i>Parmesan risotto, seared cuttlefish, black squid ink and pesto sauce</i> | |
| Linguine ai gamberi rossi siciliani | 258 |
| <i>Linguine with Sicilian red prawns and green asparagus</i> | |
| Tagliatelle con ragú di pollo e tartufo nero | 278 |
| <i>Handmade tagliatelle with white chicken ragout and black truffle</i> | |
| Pici al ragú di Vitello | 238 |
| <i>Handmade Pici with veal ragout, artichokes and orange shant</i> | |
| La Carbonara al carrello | 388 |
| <i>Carbonara style spaghetti with guanciale, Italian egg yolk and pecorino cheese, prepared table side (serves two)</i> | |

SECONDI PIATTI

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| Dentice al forno con salsa Mediterranea <i>Baked red snapper fillet with Mediterranean sauce</i> | 298 |
| 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 |
| Branzino di Orbetello al sale approx. 1kg. <i>Whole Italian sea bass baked in sea salt crust</i> | 788 |
| 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 |
| Filetto di manzo alla griglia con millefoglie di patate <i>Grilled Black Angus tenderloin with crispy Dijon mustard potato millefoglie</i> | 358 |

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

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