

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

—

Patata uovo e uova

Soft potato, capers, lemon and salmon roe

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

Gamberi rossi siciliani mezzi fritti *

Sicilian red prawn, half fried, with tamarind sauce and chick peas soup

Mura "Cheremi" Vermentino di Gallura 2016 – Italy, Sardinia

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

Mas Martinet "Bru" Garnacha Blend 1998 – Spain, Priorat

(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 2015 – 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

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)

Battuta di fassona, nocciole, tartufo nero e chips di topinambor 228

Beef tartare, with hazelnut, black truffle, and Jerusalem artichoke chips

ZUPPE & INSALATE *Soups and Salads*

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

Crema di zucca, mostarda mantovana e amaretti 158
Cream of pumpkin soup, with preserved fruits and amaretto biscuits

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

Classica insalata di Cesare 188
Baby romaine lettuce with slow cooked chicken, Parmesan cheese, and Caesar dressing

Zuppa di pesce in salsa cacciucco, fett' unta all' anice 218
Mixed seafood in fish broth, with star anise crouton

PRIMI PIATTI *Pasta*

Ravioli di burrata, salsa datterini, emulsione al basilico <i>Burrata ravioli, with cherry tomato sauce, and basil emulsion</i>	198
Plin di bieta "cacio e pepe" (V) <i>Swiss chard filled plin with Cacio cheese, pepper sauce and lemon peel</i>	208
Risotto agli agrumi con crostacei <i>Citrus risotto with squid ink and mixed seafood</i>	228
Linguini all'astice, mandorle e finocchietto <i>Linguine with lobster, almonds, and dill</i>	258
Pici "Fatti a Mano" con ragout di vitello e tartufo nero <i>Handmade Pici with Veal ragout, orange scent and black truffle</i>	288
La Carbonara al carrello <i>Carbonara style spaghetti with guanciale, Italian egg yolk and pecorino cheese, prepared table side (serves two)</i>	388

SECONDI PIATTI

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

Branzino di Orbetello al sale approx. 1kg. 788
Whole Italian sea bass baked in sea salt crust

Polletto arrosto 258
Whole roasted chicken marinated with chili, garlic, mustard and rosemary with roasted bell peppers

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

Ossobuco con risotto allo zafferano 298
Braised veal shank with saffron risotto

Spalla di agnello arrosto 328
Roasted lamb shoulder, cardamom spiced zucchini and onion with fig sauce

Ribeye alla griglia 308
Grilled ribeye with creamy carrots, and ginger glazed shallots

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 (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