

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 (V)
Tagliolini pasta with tomato sauce and basil

Orecchiette Granchio e Finocchio
Orecchiette pasta, crab, and fennel sauce

Tagliatelle Salsiccia e Cavolo
Tagliatelle, Italian sausage, kale, and cherry tomatoes

SECONDI add 90

Controfiletto e Caponata
Beef sirloin, eggplant caponata, and lime mayonnaise

Sgombro e Asparagi
Mackerel fillet, celeriac puree, roasted apples, and green asparagus

Filetto di Maiale con Crema di Piselli
Pork tenderloin, mashed green peas, grilled corn, and pak choi

PIZZE add 60

Margherita (V)
Tomato, Mozzarella, Basil

Speck e Rucola
Speck Ham, mozzarella, rocket and cherry tomato

Tonno e cipolla
Tuna, tomato, mozzarella, and red onion

Coffee and tea add 30

Daily Spiga wine selection add 50

ENTRATE *Appetizers*

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

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

Calamaretti e carciofi fritti 218
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)

Vitello tonnato 178
Slow cooked veal loin in tuna and capers sauce with celery and radish

ZUPPE & INSALATE *Soups and Salads*

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

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

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

PRIMI PIATTI *Pasta*

Plin di bieta "cacio e pepe" (V) 208
Swiss chard filled plin with Cacio cheese, pepper sauce and lemon peel

Risotto agli agrumi con crostacei 228
Citrus risotto with squid ink and mixed seafood

Linguini all'astice, mandorle e finocchietto 258
Linguine with lobster, almonds, and dill

Pici "Fatti a Mano" con ragout di vitello e tartufo nero 288
Handmade Pici with Veal ragout, orange scent and black truffle

SECONDI PIATTI

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

Polletto arrosto (will take 30 min preparation) 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

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