

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

Cacciucco gamberi e calamari

Seafood soup with Sicilian red prawns and calamari

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

Spaghetti all'anguilla affumicata

Spaghetti with smoked eel

Seguinot-Bordet 'Fourchame' Chablis 1er Cru 2016 - France, Burgundy

Maialino pancia e spalla con legumi

Pork belly and shoulder with seasonal legumes

Mas Martinet 'Bru' Garnacha Blend 1998 - Spain, Priorat

Zabaione tradizionale al Marsal con pesche e biscotti alle nocciole

Traditional Marsala Zabaione with peach and hazelnut biscuits

Ca' di Gal 'S. Ilario' Moscato d'Asti 2015 - Italy, Piedmont

Wine Pairing 388

ENTRATE *Appetizers*

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

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

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

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

Piselli e tartufo in crosta 188
Green peas soup with black truffle and bread crust

Caciucco con gamberi rossi e calamari 228
Cacciucco soup with Sicilian red prawns and calamari

PRIMI PIATTI *Pasta*

Ravioli di Melanzana, pomodori secchi e basilico <i>Eggplant and sun dried tomato ravioli, with kale and pine nuts</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

SECONDI PIATTI

Pancia di mailino, menta e rape rosse 288
Slow cooked pork belly with mint mayo, beetroot purée, and artichokes

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

Merluzzo in guazzetto di vongole 308
Pan fried black cod with clams and cherry tomato sauce

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

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) 168
Tomato sauce, chili, garlic and oregano

Margherita (V) 178
Tomato sauce, buffalo mozzarella and basil

Vegetariana (V) 188
Tomato sauce, mozzarella, eggplant, onion and bell pepper

Salame piccante 188
Tomato sauce, mozzarella and spicy Salame Milano

Mediterranea 188
Cherry tomato sauce, mozzarella, Taggiasca olive, cappers, oregano

Funghi e Grana Padano (V) 198
Mozzarella, sautéed wild mushrooms, thyme and Grana Padano

Scamorza e tartufo nero 228
Mozzarella, smoked scamorza cheese, black truffle

Burrata e Prosciutto di Parma 238
Tomato sauce, mozzarella, burrata and Parma ham