

# 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*

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 Marsala con  
pesche e biscotti alle nocciole

*Zabaione tradizionale al Marsala con pesche e biscotti alle nocciole*

*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*

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 caper sauce with celery and radish*

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*

Piselli e tartufo in crosta (V) 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*

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*

## PRIMI PIATTI *Pasta*

Ravioli di melanzana, pomodori secchi e basilico (V) <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
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*

Merluzzo in guazetto 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*

Pancia di maialino, menta e rape rosse 288

*Slow cooked pork belly with mint mayo, beetroot purée, and artichokes*

Spalla di agnello arrosto 328

*Roasted lamb shoulder, cardamom spiced zucchini and onion with fig sauce*

Ossobuco con risotto allo zafferano 298

*Braised veal shank with saffron risotto*

Ribeye alla griglia 308

*Grilled ribeye with creamy carrots, and ginger glazed shallots'*

Fiorentina toscana 988

*Tuscan T-bone steak*

## 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*

Mediterranea (V) 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 (V) 228  
*Mozzarella, smoked scamorza cheese, black truffle*

Salame piccante 188  
*Tomato sauce, mozzarella and spicy Salame Milano*

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

Salsiccia 198  
*Pork sausage, sun dried tomatoes, mozzarella and taleggio cheeses*