

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

Il menú degustazione viene preparato per l'intera tavola

Chef 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

Ferrari Trento Brut NV – Italy, Trentino

Cacciucco con gamberi e calamari

Seafood soup with Sicilian red prawns and calamari

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

Spaghetti all'anguilla affumicata*

Spaghetti pasta with smoked eel

Boyer-Martenot 'Les Rechaux' Puligny-Montrachet 2009 – France, Burgundy

(Served by the Coravin™)

Pancia e spalla di maialino con legumi

Pork belly and shoulder with seasonal legumes

Piero Busso 'San Stefanetto' Barbaresco 2007 – Italy, Piedmont

(Served by the Coravin™)

Zabaione tradizionale al Marsala
con pesche e biscotti alle nocciole*

Traditional Marsala sabayon with peaches and hazelnut biscuits

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

Abbinamento vini
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 <i>Baked red snapper fillet with Mediterranean sauce</i>	298
Merluzzo in guazetto di vongole <i>Pan fried black cod with clams and cherry tomato sauce</i>	308
Polletto arrosto <i>Whole roasted chicken marinated with chili, garlic, mustard and rosemary with roasted bell peppers</i>	258
Pancia di maialino, menta e rape rosse <i>Slow cooked pork belly with mint mayo, beetroot purée, and artichokes</i>	288
Spalla di agnello arrosto <i>Roasted lamb shoulder, cardamom spiced zucchini and onion with fig sauce</i>	328
Ossobuco con risotto allo zafferano <i>Braised veal shank with saffron risotto</i>	298
Ribeye alla griglia <i>Grilled ribeye with creamy carrots, and ginger glazed shallots'</i>	308
Fiorentina toscana <i>Tuscan T-bone steak</i>	988

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
Mediterranea (V) <i>Cherry tomato sauce, mozzarella, Taggiasca olive, cappers, oregano</i>	188
Funghi e Grana Padano (V) <i>Mozzarella, sautéed wild mushrooms, thyme and Grana Padano</i>	198
Scamorza e tartufo nero (V) <i>Mozzarella, smoked scamorza cheese, black truffle</i>	228
Salame piccante <i>Tomato sauce, mozzarella and spicy Salame Milano</i>	188
Burrata e Prosciutto di Parma <i>Tomato sauce, mozzarella, burrata and Parma ham</i>	238
Salsiccia <i>Pork sausage, sun dried tomatoes, mozzarella and taleggio cheeses</i>	198