

# 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*

<b>Vitello tonnato</b>	<b>178</b>
<i>Slow cooked veal loin in tuna and caper sauce, with celery and radish</i>	
<b>Melanzane alla parmigiana (V)</b>	<b>198</b>
<i>Sliced eggplant layered with tomato sauce, mozzarella and parmesan cheese (suitable for sharing)</i>	
<b>Calamaretti e carciofi fritti</b>	<b>218</b>
<i>Deep fried baby squid and artichokes with house made lemon mayonnaise</i>	
<b>Gamberi rossi siciliani mezzi fritti *</b>	<b>258</b>
<i>Sicilian red prawn, half fried, with tamarind sauce and chick pea soup</i>	
<b>Burrata con prosciutto di Parma D.O.P. ( 36 mesi )</b>	<b>218</b>
<i>Burrata cheese and Parma ham D.O.P. ( 36 months )</i>	
<b>Battuta di fassona, nocciole, tartufo nero e chips di topinambor</b>	<b>228</b>
<i>Beef tartare, with hazelnut, black truffle, and Jerusalem artichoke chips</i>	

## 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*