

# 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)

*Angel hair pasta with cherry tomato sauce and basil*

### Tagliatelle alla bolognese e piselli

*Handmade Tagliatelle pasta with beef ragout and green peas*

### Fusilli con gamberi e salsa al limone

*Fusilli pasta with shrimp and citrus cream*

## SECONDI add 90

### Coscia D'Anatra

*Confit duck leg, mashed potatoes and wild mushrooms*

### Filetto di salmone

*Grilled salmon fillet with cauliflower sauce and tomato gratin*

### Tagliata di manzo

*Roasted beef flank with Brussel sprouts and pumpkin*

## PIZZE add 60

### Margherita (V)

*Tomato sauce, mozzarella cheese, basil*

### Prosciutto e carciofini

*Smoked ham, mozzarella, artichokes and sundried tomatoes*

### Funghi

*Mushrooms, tomato sauce, mozzarella cheese and thyme*

### Coffee and tea

add 30

### Daily Spiga wine selection

add 50

*plus 10% service charge*