

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.

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)
Tagliolini, tomato sauce, basil

Tagliatelle al Ragout di Salsiccia
Homemade tagliatelle pasta with pork sausage ragout

Garganelli in Salsa di Polipo
Garganelli pasta with octopus sauce, tomato and black olives

SECONDI add 90

Tagliata di Manzo con Patate Glassate
Grilled beef Sirloin tagliata style with honey glazed sweat potato

Coscia di Pollo con Pancetta, Peperoni e Mais
Roasted marinated chicken leg with bacon, corn and red peppers

Filetto di Halibut al Forno Con Spinaci
Oven bake halibut filet with baby spinach and romanesco

PIZZE add 60

Margherita (V)
Tomato sauce, mozzarella, basil

Prosciutto e Funghi
Tomato sauce, mozzarella, smoked ham and mushroom

Melanzane e Grana Padano
Mozzarella, parmesan cheese, eggplant and sundried tomato

Coffee and tea add 30

Daily Spiga wine selection add 50

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

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

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*

Plin di bieta "cacio e pepe" (V) 208
Swiss chard filled plin with Cacio cheese, pepper sauce and lemon peel

Risotto agli agrumi con crostacei 228
Citrus risotto with squid ink and mixed seafood

Linguini all'astice, mandorle e finocchietto 258
Linguine with lobster, almonds, and dill

Pici "Fatti a Mano" con ragout di vitello e tartufo nero 288
Handmade Pici with Veal ragout, orange scent and black truffle

SECONDI PIATTI

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

Polletto arrosto (will take 30 min preparation) 258
Whole roasted chicken marinated with chili, garlic, mustard and rosemary with roasted bell peppers

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

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

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