

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

Terrazze dell'Etna 'Ciuri' Nerello 2016 – Italy, Sicily

Spaghetti all'anguilla affumicata*

Spaghetti pasta with smoked eel

Albert Bichot 'Les Forets' Chablis 1er Cru 2009 – France, Burgundy

(Served by the Coravin™)

Pancia e spalla di maialino con legumi

Pork belly and shoulder with seasonal legumes

Pulenta Estate 'Gran' Malbec 2014 – Argentina, Mendoza

Meringata Di Fragole

Strawberry lemon soupe, vanilla cream, strawberry meringue

Ca' di Gal 'S. Ilario' Moscato d'Asti 2016 – 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)

Carpaccio di branzino 178
Seabass carpaccio with blood orange dressing, almond and clementine

Carpaccio di Manzo e caviale di tartufo nero 208
Fassona beef carpaccio, rocket cream, parmesan cheese and black truffle caviar

ZUPPE & INSALATE *Soups and Salads*

Minestrone alla Genovese (V) 158
Vegetable soup with pesto sauce

Zucca Mantovana e tartufo in crosta 168
Pumpkin Soup with taleggio cheese, 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*

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| Ravioli ai porcini con fonduta di Vezzena (V) | 188 |
| <i>Porcini mushroom ravioli, Vezzena cheese fondue, pumpkin seeds and thyme</i> | |
| Plin di bieta "cacio e pepe" (V) | 208 |
| <i>Swiss chard filled plin with Cacio cheese, pepper sauce and lemon peel</i> | |
| Risotto agli agrumi con crostacei | 228 |
| <i>Citrus risotto with squid ink and mixed seafood</i> | |
| Linguine all'astice, mandorle e finocchietto | 258 |
| <i>Linguine with lobster, almonds and dill</i> | |
| Pici "Fatti a Mano" con ragout di vitello e tartufo nero | 288 |
| <i>Handmade Pici with Veal ragout, orange scent and black truffle</i> | |
| La Carbonara al carrello | 388 |
| <i>Carbonara style spaghetti with guanciale, Italian egg yolk and pecorino cheese, prepared table side (serves two)</i> | |

SECONDI PIATTI

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| Orata al cartoccio con cipollotto, fagiolini e olive <i>Sea Bream fillet baked in papillote style, spring onions, green beans and lime mayo</i> | 268 |
| 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 USDA prime ribeye with black garlic mash potato, and morel mushroom sauce and asparagus</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) 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