

# 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 mint 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*

Ravioli ai porcini con fonduta di Vezzena (V) 188

*Porcini mushroom ravioli, Vezzena cheese fondue, pumpkin seeds and thyme*

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*

Linguine 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*

La Carbonara al carrello 388

*Carbonara style spaghetti with guanciale, Italian egg yolk and pecorino cheese, prepared table side (serves two)*

# SECONDI PIATTI

<b>Orata al cartoccio con cipollotto, fagiolini e olive</b>	<b>268</b>
<i>Sea Bream fillet baked in papillote style, spring onions, green beans and lime mayo</i>	
<b>Merluzzo in guazetto di vongole</b>	<b>308</b>
<i>Pan fried black cod with clams and cherry tomato sauce</i>	
<b>Polletto arrosto</b>	<b>258</b>
<i>Whole roasted chicken marinated with chili, garlic, mustard and rosemary with roasted bell peppers</i>	
<b>Pancia di maialino, menta e rape rosse</b>	<b>288</b>
<i>Slow cooked pork belly with mint mayo, beetroot purée, and artichokes</i>	
<b>Spalla di agnello arrosto</b>	<b>328</b>
<i>Roasted lamb shoulder, cardamom spiced zucchini and onion with fig sauce</i>	
<b>Ossobuco con risotto allo zafferano</b>	<b>298</b>
<i>Braised veal shank with saffron risotto</i>	
<b>Ribeye alla griglia</b>	<b>308</b>
<i>Grilled USDA prime ribeye with black garlic mash potato, and morel mushroom sauce and asparagus</i>	
<b>Fiorentina toscana</b>	<b>988</b>
<i>Tuscan T-bone steak</i>	

# 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

<b>Marinara (V)</b> <i>Tomato sauce, chili, garlic and oregano</i>	168
<b>Margherita (V)</b> <i>Tomato sauce, buffalo mozzarella and basil</i>	178
<b>Vegetariana (V)</b> <i>Tomato sauce, mozzarella, eggplant, onion and bell pepper</i>	188
<b>Mediterranea (V)</b> <i>Cherry tomato sauce, mozzarella, Taggiasca olive, cappers, oregano</i>	188
<b>Funghi e Grana Padano (V)</b> <i>Mozzarella, sautéed wild mushrooms, thyme and Grana Padano</i>	198
<b>Scamorza e tartufo nero (V)</b> <i>Mozzarella, smoked scamorza cheese, black truffle</i>	228
<b>Salame piccante</b> <i>Tomato sauce, mozzarella and spicy Salame Milano</i>	188
<b>Burrata e Prosciutto di Parma</b> <i>Tomato sauce, mozzarella, burrata and Parma ham</i>	238
<b>Salsiccia</b> <i>Pork sausage, sun dried tomatoes, mozzarella and taleggio cheeses</i>	198