

# 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 )*

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

## 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*

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*

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*

## SECONDI PIATTI

Orata al cartoccio con cipollotto, fagiolini e olive 268  
*Sea Bream fillet baked in papillote style, spring onions, green beans and lime mayo*

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 USDA prime ribeye with black garlic mash potato, and morel mushroom sauce and asparagus*

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