

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

Tasting Menu 688

—

Ostrica, sedano e limone

Fin de claire oyster, celery and lemon

Spumante ferrari trento brut NV – Trentino, Italy

Bue piemontese, mozzarella di bufala e uovo di quaglia

Piemontese beef tenderloin tartare, quail egg, buffalo mozzarella sauce

Pinot grigio ronco del gelso 'sot lis rivis' 2017 – Friuli, Italy

Plin alla ricotta di pecora, peperone arrosto e salsa verde

Sheep ricotta "plin" ravioli, roasted bell pepper and salsa verde

Cotes de provence rose' chateau les valentines 2018 – Provence, France

Merluzzo, ceci, rosmarino e spugnole

black cod, chickpeas e rosemary, morels mushroom

Pinot noir cline 'sonoma coast' 2017 – California, USA

Truffle

Light vanilla mousse, black truffle toffee, chocolate sponge, puffed rice.

Moscato d'asti michele chiaro 'nivole' 2018 – Piedmont, Italy

Abbinamento vini

Wine Pairing 228

STARTER

Parmigiana di melanzane	198
<i>Deep fried eggplant, smoked scamorza cheese and tomato sauce</i>	
Burrata di andria	218
<i>Artichoke, rocket, parmigiano and Black truffle</i>	
Uovo	198
<i>Organic soft poach egg, potato with EVOO and chantarelle mushroom</i>	
Verza e tartufo nero	168
<i>Savoy cabbage soup, parmigiano and black truffle in crust</i>	
Minestrone di verdure (V)	158
<i>Fresh cut vegetables soup and pesto</i>	
Cold cuts	210
<i>Prosciutto della tuscia 24 months-Salame corallina-mortadella with pistachios</i>	
<i>Condiments: Voghera mustard, black truffle bruschetta and "gnocco fritto"</i>	

CRUDOS & CARPACCIOS *Raw & Carpaccios*

RAW PIEMONTESE BEEF

Piemontese beef 198
Carpaccio, rocket and truffle

Piemontese beef 220
Tenderloin tartare, quail egg and buffalo mozzarella sauce

RAW FISH

Sicilian red prawn 308
Tomato and basil

Amberjack 208
Blood orange and string beans

Seabass 178
Lemon, capers and cucumber

Oyster fine de claire N2 240
Vinegar and white pepper

PRIMI PIATTI *Pasta*

Risotto al nero	228
<i>Risotto, black squid ink, red prawn, mussels, squid</i>	
Risotto porcini e curry	198
<i>Acquerello Risotto, Porcini mushroom and curry sauce</i>	
Plin alla ricotta di pecora, peperone arrosto e salsa verde	178
<i>Sheep ricotta "Plin" ravioli, roasted bell pepper and salsa verde</i>	
Tortelli alla melanzana affumicata, pomodoro, limone e acciughe	178
<i>Smoked Eggplant "tortelli" ravioli with tomato, lemon and anchovies</i>	
Linguine all'astice	258
<i>Linguine with lobster</i>	
Rigatoni all'amatriciana	198
<i>Rigatoni "FAELLA", cured pork guanciale, tomato, pecorino romano and black pepper</i>	
Tagliatelle e coda	220
<i>Homemade tagliatelle pasta with veal tail ragout</i>	

SECONDI PIATTI *Main Course*

Faraona al forno 298
*Whole roasted Guinea fowl marinated with rosemary, garlic, mustard
Spinach and hazelnuts-roasted Baby corn-Guinea fowl jus*

Maialino e fiori di finocchio 288
*Pork belly, potato fondant and "aglio e olio" roman chicory,
fennel pollen*

Orata aglio rosso e broccoli 268
Seabream, red garlic and broccoli

Merluzzo, ceci, rosmarino e spugnole 309
Black cod, chickpeas e rosemary, morels mushroom

RIBEYE DI MARANGO 388
*10oz Italian "MARANGO" Beef Ribeye
Rosemary mashed potato, asparagus and porcini mushrooms*

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