ENRICO BARTOLINI
TRADIZIONE, CREATIVITÀ, FIDUCIA E IDENTITÀ

Tradition, creativity, trust, and identity are what best describe Enrico Bartolini’s philosophy to celebrate the Italian kitchen, with a reinterpretation of his own simplicity in modern dishes. His 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 to provide an unforgettable gastronomic experience of flavours and colours to our guests.
SET LUNCH

ZUPPA DEL GIORNO / SOUP OF THE DAY
Healthy selection of seasonal vegetable soup
Minestrone (add 30)
Potatoes, onion, carrot, zucchini, celery, pumpkin and spinach in a rich tomato broth

ANTIPASTI / STARTER (Choice of one)
Vitello Tonnato  Roasted veal in tuna sauce, sundried tomatoes and capers
Prosciutto E Melone
Parma ham with fresh “cantaloupe” melon and balsamic vinegar sauce
Mozzarella Caprese  “Fior di latte” mozzarella, roma tomatoes, EVOO and basil pesto
Insalata Estiva  Romaine lettuce, cherry tomatoes, cucumber, taggiasca olives and oregano dressing

MAIN COURSE / SECONDI (Choice of one)
Spaghetti Al Pomodoro E Basilico
Spaghetti pasta with cherry tomato sauce, fresh basil and extra virgin olive oil
Tagliatelle Al Ragu Di Salsiccia
Homemade fresh Tagliatelle pasta with Italian pork sausage ragu
Pizza Margherita
“Fior di latte” mozzarella cheese, tomato sauce and fresh basil
Pizza Diavola
“Fior di latte” mozzarella cheese, spicy “salame piccante” and tomato sauce

UPGRADE YOUR MAIN COURSE
Polpettine Di Manzo (add 58)
Handmade beef balls with spicy tomato sauce and herbs mash potato
Rigatoni All’Amatriciana (add 58)  Rigatoni pasta with cured pork jowl “Guanciale”, onion, tomato, pecorino romano and black pepper
Pizza Capricciosa (add 58)  “Fior di latte” mozzarella cheese, parma ham, mushrooms, artichokes and black olives
Orata All’Acqua Pazza (add 98)
Grilled seabream with potatoes, tomatoes, olives and capers stew
Risotto Al Funghi (add 98)
Creamy “Carnaroli” risotto rice with wild mushrooms and aged parmesan cheese
Pizza Burrata E Coppa (add 98)
“Fior di latte” mozzarella cheese, burrata, Coppa ham, rocket, parmesan, cherry tomatoes

DOLCI / DESSERT
Exotic fruit salad “Macedonia” and two desserts from our daily “Pasticceria” selection

218 per person
Coffee and tea | add 30
Daily selection of house wines | add 50
plus 10% service charge
STARTERS

Parmigiana di melanzane 198
Deep fried eggplant, smoked scamorza cheese and tomato sauce

Burrata di andria 218
Artichoke, rocket, parmigiano and black truffle

Granceola 178
Soft shell crab, frisée salad and Sicilian sundried tomato pesto

Verza e tartufo nero 168
Savoy cabbage soup, parmigiano and black truffle in crust

Minestrone di verdure (V) 158
Fresh vegetable soup with pesto
# CRUDOS & CARPACCIOS

## RAW PIEMONTESE BEEF

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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<tbody>
<tr>
<td>Piemontese beef</td>
<td>198</td>
</tr>
<tr>
<td><em>Carpaccio, rocket and truffle</em></td>
<td></td>
</tr>
<tr>
<td>Piemontese beef</td>
<td>220</td>
</tr>
<tr>
<td><em>Tenderloin tartare, quail egg and buffalo mozzarella sauce</em></td>
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## RAW FISH

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Sicilian red prawn</td>
<td>308</td>
</tr>
<tr>
<td><em>Tomato and basil</em></td>
<td></td>
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<tr>
<td>Amberjack</td>
<td>208</td>
</tr>
<tr>
<td><em>Blood orange and string beans</em></td>
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</tr>
<tr>
<td>Seabass</td>
<td>178</td>
</tr>
<tr>
<td><em>Lemon, capers and cucumber</em></td>
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</tr>
<tr>
<td>Oyster fine de claire N2</td>
<td>240</td>
</tr>
<tr>
<td><em>Vinegar and white pepper</em></td>
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</tbody>
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plus 10% service charge
PRIMI PIATTI  

Pasta

Risotto porcini e curry  
Acquerello risotto, porcini mushroom and curry sauce  
198

Tortelli alla melanzana affumicata, pomodoro,  
lime e acciughe  
Smoked eggplant “tortelli” ravioli with tomato, lemon and anchovies  
178

Linguine all’astice  
Linguine with lobster  
258

Tagliatelle e coda  
Homemade tagliatelle pasta with veal tail ragout  
220
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

RIBEYE DI MARANGO 388
10oz Italian “MARANGO” beef ribeye Rosemary mashed potato, asparagus and porcini mushrooms

plus 10% service charge
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

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinara (V)</td>
<td>168</td>
<td>Tomato sauce, chili, garlic and oregano</td>
</tr>
<tr>
<td>Margherita (V)</td>
<td>178</td>
<td>Tomato sauce, buffalo mozzarella and basil</td>
</tr>
<tr>
<td>Vegetariana (V)</td>
<td>188</td>
<td>Tomato sauce, mozzarella, eggplant, onion and bell pepper</td>
</tr>
<tr>
<td>Mediterranea (V)</td>
<td>188</td>
<td>Cherry tomato sauce, mozzarella, Taggiasca olive, capers, oregano</td>
</tr>
<tr>
<td>Funghi e Grana Padano (V)</td>
<td>198</td>
<td>Mozzarella, sautéed wild mushrooms, thyme and Grana Padano</td>
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<tr>
<td>Scamorza e tartufo nero</td>
<td>228</td>
<td>Mozzarella, smoked scamorza cheese, black truffle</td>
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<tr>
<td>Salame piccante</td>
<td>188</td>
<td>Tomato sauce, mozzarella and spicy Salame Milano</td>
</tr>
<tr>
<td>Burrata e Prosciutto di</td>
<td>238</td>
<td>Tomato sauce, mozzarella, burrata and Parma ham</td>
</tr>
<tr>
<td>Salsiccia</td>
<td>198</td>
<td>Pork sausage, sun dried tomatoes, mozzarella and taleggio cheeses</td>
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Plus 10% service charge