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)
Spaghetii 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