

SPIGA

ENRICO BARTOLINI

TRADIZIONE, CREATIVITÀ, FIDUCIA E IDENTITÀ

Tradition, creativity, trust, and identity are what best describe Enrico Bartolini 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 artisa, searches for perfection in every dish and to provide an unforgettable gastronomic experience of flavours and colours to our guests.

LUNCH BUFFET

SALADS & DESSERTS BUFFET 218

A 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 pasta with cherry tomato sauce, basil and extra virgin olive oil

Tagliatelle funghi, pancetta e parmigiano

Handmade tagliatelle pasta with pork pancetta, mushrooms and parmesan cheese

Casarecce con cozze, broccoli, pomodorini e olive

Casarecce pasta with mussels, broccoli, cherry tomatoes and olives

SECONDI add 90

Polpettine di Manzo in Salsa Piccante

Handmade beef balls with spicy tomato sauce and herbed mashed potato

Filetto di salmone con asparagi, salsa di zucca e arancia

Grilled salmon fillet with asparagus, pumpkin and orange sauce

Braciola di maiale, peperoni arrosto, patate e capperi

Roasted pork neck steak, roasted bell peppers, capers and potatoes

PIZZE add 60

Margherita (V)

Tomato sauce, mozzarella cheese, basil

Salame piccante, funghi e rosmarino

Mozzarella, spicy salami, wild mushrooms and rosemary

Bresaola, rucola e grana padano

Tomato sauce, mozzarella cheese, bresaola, rocket and parmesan cheese

Coffee and tea | add 30

Daily selection of house wines | add 50