

SPIGA

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

ANTIPASTI / STARTER (Choice of one)

Vitello Tonnato

Roasted veal in tuna sauce, sundried tomatoes and capers

Affettati

Italian pork cold cuts selection served with pickles and carasau bread

Mozzarella Caprese

Fiordilatte mozzarella, roma tomatoes, EVOO and basil pesto

SPIGA Caesar Salad

Romaine lettuce, cherry tomatoes, parmesan, rosemary bread croutons and SPIGA Caesar dressing

PRIMI & PIZZE (Choice of one)

Tagliolini al Pomodoro

Homemade fresh Tagliolini pasta with cherry tomato sauce, basil and extra virgin olive oil

Tagliatelle Funghi, Pancetta e Parmigiano

Homemade fresh Tagliatelle pasta with pork pancetta, wild mushrooms and parmesan cheese

Pizza Margherita

Tomato sauce, fiordilatte mozzarella cheese and basil

Pizza Bresaola, Rucola e Parmigiano Reggiano

Beef bresaola, tomato sauce, mozzarella, rocket salad and parmesan shavings

UPGRADE YOUR SECONDI & PIZZE (add 58)

Polpettine di Manzo in Salsa Piccante

Handmade beef balls with spicy tomato sauce and herbs mash potato

Filetto di Salmone con Asparagi, Salsa di Zucca e Arancia

Grilled salmon fillet with asparagus, pumpkin and orange sauce

Pizza Scamorza e Tartufo Nero

Scamorza cheese, fiordilatte mozzarella and black truffle

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