

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.

The constant search for the best quality ingredients and innovative cooking techniques are symbolic for Enrico Bartolini's style.

Chef Bartolini, as a contemporary artisan, searches for perfection in every dish to provide an unforgettable gastronomic experience of flavours, colours and perfumes to our guests.

LUNCH BUFFET

Free flow Still | Sparkling Water 38 per person

Daily Spiga wine selection | add 50

Coffee and tea | add 30

SALADS & DESSERTS BUFFET 258

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

PASTA

Spaghetti Mancini alla Puttanesca (V) add 48

Spaghetti Mancini pasta, tomato sauce, garlic, capers and Taggiasca olives

Tagliatelle, pesto di zucchine, salsiccia e mandorle tostate add 68

Homemade fresh tagliatelle pasta with zucchini pesto, Italian sausage and toasted almonds

Gnocchetti sardi, ragu' d'agnello, pecorino e menta add 88

Sardinian gnocchetti pasta, lamb ragu, pecorino and mint

Linguine bisque e gamberi add 98

Linguine Mancini pasta, marinated prawn, lobster bisque and fresh lemon zests

PIZZA

Pizza Margherita add 48

"Fior di latte" mozzarella cheese, tomato sauce and fresh basil

Funghi e patate add 58

Fior di latte mozzarella, potatoes, roasted mushrooms, rosemary

Mortadella, pistacchi e balsamico add 88

Fior di latte mozzarella, artisanal mortadella, toasted pistachios and balsamic vinegar reduction

Burrata, prosciutto e rucola add 98

Fior di latte mozzarella, burrata cheese, tomato sauce, rocket and parmesan

MAIN COURSE

Guancia di maiale brasata, patate al prezzemolo e pomodorini arrosto add 88

Slow cooked pork cheek, parsley mashed potatoes and roasted cherry tomatoes

Tagliata di pollo add 88

Deboned chicken leg roasted tagliata style with rocket, parmesan, cherry tomatoes and rosemary chicken jus

Halibut, hummus di cannellini, asparagi e salsa al prosecco add 98

Roasted halibut, cannellini hummus, roasted asparagus and prosecco wine sauce

plus 10% service charge

ZUPPE *soups*

Minestrone, aglio nero e miso 158
Diced spring vegetables with black garlic served in white miso and tomato broth

Fregola con gamberi siciliani e uova di salmone 188
Fregola pasta with bisque soup, saffron, Sicilian red prawns and salmon roe

ANTIPASTI *starter*

Parmigiana di melanzane 178
Deep-fried eggplant, smoked scamorza cheese and tomato sauce

Burrata 198
Burrata cheese, tomato gazpacho, fresh fava beans and taggiasca olives

Insalata di soncino con melone verde, ravanelli, robiola e noci 178
Lamb lettuce salad with honeydew melon, radish, robiola cheese and walnuts

Granceola 188
Soft shell crab, frisée salad and Sicilian sun-dried tomato pesto

Tartare di manzo piemontese 238
Piemontese beef tenderloin tartare, tonnata sauce, quail egg yolk, sun-dried tomatoes and polenta chips

Carpaccio di capasanta 248
Hokkaido scallop carpaccio, carrot and ginger purée, oscietra caviar and puffed fregola

PASTA E RISOTTO

Risotto al nero di seppia, scampi e limone	320
<i>Acquerello risotto rice, black squid ink, basil pesto, raw langoustine and lemon</i>	
Risotto zafferano, asparagi e fiori	178
<i>Acquerello risotto rice, saffron, jumbo asparagus and edible flowers</i>	
Rigatoni all'amatriciana	178
<i>Rigatoni "mancini", cured pork guanciale, tomato, pecorino romano and black pepper</i>	
Tagliatelle e coda	218
<i>Homemade tagliatelle pasta with veal tail ragu</i>	
Tagliolini, zucchine, plancton, vongole e maggiorana	288
<i>Homemade tagliolini pasta, zucchini suace, plancton seaweed powder, Italian clams and fresh marjoram</i>	
Tortelli con patate, pecorino, menta e ortica	228
<i>Tortelli ravioli filled with potatoes and mint, pecorino romano and nettle leaves</i>	
Linguine all'astice	258
<i>Linguine "mancini" with Boston lobster, dill and almonds</i>	

SECONDI PIATTI *Main Course*

- Sella di agnello con carciofi, melanzane affumicate e salsa verde 298
Slow-cooked New Zealand lamb loin with smoked eggplant purée, roasted artichokes and mint salsa verde
- Maialino e fiori di finocchio 288
Roasted spanish pork belly, potato fondant and "aglio e olio" roman chicory and fennel pollen
- Sgombro, bagna cauda, broccolini e pomodoro datterino 268
Grilled Japanese mackerel with garlic "bagna cauda" sauce, broccolini and confit datterino tomatoes
- Merluzzo, peperoni, taccole e salsa al franciacorta 328
Poached Atlantic black cod with roasted capsicum sauce, snow peas and "franciacorta" wine sauce
- Ribeye di marango 388
10 Oz. Italian "marango" beef ribeye with rosemary mashed potato, asparagus and porcini mushrooms

CONTORNI *Side 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

Margherita	158
<i>San Marzano tomato sauce, buffalo mozzarella and fresh basil</i>	
Funghi e ricotta	198
<i>"Fior di latte" mozzarella, ricotta cheese, roasted mushrooms and rosemary</i>	
Quattro formaggi	188
<i>"Fior di latte" mozzarella, scamorza, taleggio and parmigiano cheese</i>	
Acciughe e pomodori	168
<i>Tomato sauce, fresh cherry tomatoes, sun-dried tomatoes and anchovies</i>	
Patate e salsiccia	198
<i>"Fior di latte" mozzarella, thin sliced roasted potatoes and Italian sausage</i>	
Cacio, pepe e tartufo nero	238
<i>"Fior di latte" mozzarella, pecorino romano, black pepper and black truffle</i>	
Burrata e n'duja	228
<i>"Fior di latte" mozzarella, tomato sauce, fresh burrata and spicy n'duja</i>	
Diavola	188
<i>"Fior di latte" mozzarella, tomato sauce and spicy "spianata romana" salame</i>	
Bufala e prosciutto	228
<i>"Fior di latte" mozzarella, tomato sauce, fresh buffalo mozzarella, parmigiano and prosciutto</i>	

DESSERTS *Dolci*

Crema bruciata	78
<i>Soft crème brûlée with cherries, meringues and iced blueberries</i>	
Cioccolato soffice	78
<i>Chocolate foam with hazelnut ice-cream</i>	
Millefoglie	78
<i>Creamy vanilla mousseline, white chocolate ganache and salty caramel</i>	
Tiramisù	78
<i>Mascarpone cream, coffee chocolate crispy, savoiardi biscuits and namelaka espresso coffee</i>	
Cioccolato	78
<i>73% dark chocolate panna cotta, pistachio sponge, almond praliné cream and yoghurt sorbet</i>	
Torta del giorno	78
<i>Daily selection of "torta del giorno" cake from the pastry chef with topping and sauces</i>	