

# 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 238

*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*

## 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

<b>Risotto al nero di seppia, scampi e limone</b>	<b>320</b>
<i>Acquerello risotto rice, black squid ink, basil pesto, raw langoustine and lemon</i>	
<b>Risotto zafferano, asparagi e fiori</b>	<b>178</b>
<i>Acquerello risotto rice, saffron, jumbo asparagus and edible flowers</i>	
<b>Rigatoni all'amatriciana</b>	<b>178</b>
<i>Rigatoni "mancini", cured pork guanciale, tomato, pecorino romano and black pepper</i>	
<b>Tagliatelle e coda</b>	<b>218</b>
<i>Homemade tagliatelle pasta with veal tail ragu</i>	
<b>Tagliolini, zucchine, plancton, vongole e maggiorana</b>	<b>288</b>
<i>Homemade tagliolini pasta, zucchini suace, plancton seaweed powder, Italian clams and fresh marjoram</i>	
<b>Tortelli con patate, pecorino, menta e ortica</b>	<b>228</b>
<i>Tortelli ravioli filled with potatoes and mint, pecorino romano and nettle leaves</i>	
<b>Linguine all'astice</b>	<b>258</b>
<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
<i>Slow-cooked New Zealand lamb loin with smoked eggplant purée, roasted artichokes and mint salsa verde</i>	
Maialino e fiori di finocchio	288
<i>Roasted spanish pork belly, potato fondant and "aglio e olio" roman chicory and fennel pollen</i>	
Sgombro, bagnaconda, broccolini e pomodoro datterino	268
<i>Grilled Japanese mackerel with garlic "bagnaconda" sauce, broccolini and confit datterino tomatoes</i>	
Merluzzo, peperoni, taccole e salsa al franciacorta	328
<i>Poached Atlantic black cod with roasted capsicum sauce, snow peas and "franciacorta" wine sauce</i>	
Ribeye di marango	388
<i>10 Oz. Italian "marango" beef ribeye with rosemary mashed potato, asparagus and porcini mushrooms</i>	

## CONTORNI *Side Dishes*

Patate al forno	78
<i>Roasted potato with rosemary</i>	
Spinaci saltati	78
<i>Sautéed spinach with garlic</i>	
Melanzana al forno	78
<i>Baked whole eggplant with roasted cherry tomatoes and basil</i>	
Broccoli saltati	78
<i>Spicy sautéed broccoli</i>	
Insalata mista	78
<i>Mixed green salad</i>	

# PIZZA

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