

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 pomodoro e burrata add 68
Spaghetti Mancini pasta, arrabbiata, burrata and bread crumble

Tagliatella al ragù di guancia add 98
Homemade fresh tagliatelle pasta with beef cheek ragù

Cavatelli broccoli, salsiccia e pecorino add 78
Cavatelli pasta with broccoli, Italian sausage and pecorino cheese

Fusilloni con moscardini "alla Luciana" add 108
Fusilloni pasta, baby octopus ragù "alla luciana" style and pistachios

PIZZA

Margherita add 58
Fior di latte mozzarella cheese, tomato sauce and fresh basil

Diavola add 68
Fior di latte mozzarella cheese, tomato sauce and spicy Italian salame

Burrata e 'nduja add 108
Fior di latte mozzarella cheese, tomato sauce, fresh burrata and spicy 'nduja

Prosciutto e bufala add 108
Fior di latte mozzarella cheese, tomato sauce, buffalo mozzarella, rocket salad, parma ham and parmesan

MAIN COURSE

Cotoletta di maiale alla Milanese add 98
"Milanese style" pork cutlet, rocket and cherry tomatoes salad, herbs mayonnaise

Halibut alla "Trapanese" add 108
Roasted Halibut, sundried tomatoes and almond pesto sauce, French beans

Tagliata di pollo, peperonata e marmellata di cipolle add 98
Deboned chicken leg roasted tagliata style with sweet and sour onion jam and confit bell peppers