

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.

TASTING MENU

Tasting Menu 688

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Ostrica, sedano e limone

Fin de claire oyster, celery and lemon

Col vectoraz extra dry 'valdobbiadene' – Veneto, Italy

Bue piemontese, mozzarella di bufala e uovo di quaglia

Piemontese beef tenderloin tartare, quail egg, buffalo mozzarella sauce

Pinot grigio ronco del gelso 'sot lis rivis' 2017 – Friuli, Italy

Tortelli alla melanzana affumicata, pomodoro, limone e acciughe

Smoked Eggplant "tortelli" ravioli with tomato, lemon and anchovies

Cotes de provence rosé chateau les valentines 2018 – Provence, France

Merluzzo, ceci, rosmarino e spugnole

Black cod, chickpeas, rosemary, morels mushroom

Pinot noir cline 'sonoma coast' 2017 – California, USA

Cioccolato

*62% chocolate mousse, hazelnut praline cream, lemon sable,
salty caramel sauce*

Moscato d'asti la Spinetta, 'biancospino' 2018 – Piedmont, Italy

Abbinamento vini

Wine Pairing 228

ENTRATE *Appetizers*

Parmigiana di melanzane 198
Deep fried eggplant, smoked scamorza cheese and tomato sauce

Burrata di andria 218
Artichoke, rocket, parmigiano and black truffle

Granceola 178
Soft shell crab, frisee salad and Sicilian sundried tomato pesto

Verza e tartufo nero 168
Savoy cabbage soup, parmigiano and black truffle in crust

Minestrone di verdure 158
Freshly cut vegetable soup and pesto

Cold cuts 210
*Prosciutto della tuscia 24 months - Salame corallina-mortadella
with pistachios
Condiments: Voghera mustard, black truffle bruschetta
and "gnocco fritto"*

CRUDOS & CARPACCIOS *Raw & Carpaccios*

RAW PIEMONTESE BEEF

Piemontese beef 198
Carpaccio, rocket and truffle

Piemontese beef 220
Tenderloin tartare, quail egg and buffalo mozzarella sauce

RAW FISH

Sicilian red prawn 308
Tomato and basil

Amberjack 208
Blood orange and string beans

Seabass 178
Lemon, capers and cucumber

PASTA E RISOTTO

Risotto al nero	228
<i>Acquerello risotto, black squid ink, Sicilian red prawn, mussels, squid</i>	
Risotto porcini e curry	198
<i>Acquerello Risotto, Porcini mushrooms and curry sauce</i>	
Tortelli alla melanzana affumicata, pomodoro, limone e acciughe	178
<i>Smoked Eggplant "tortelli" ravioli with tomato, lemon and anchovies</i>	
Linguine all'astice	258
<i>Linguine with lobster</i>	
Rigatoni all'amatriciana	198
<i>Rigatoni "Faella", cured pork guanciale, tomato, pecorino romano and black pepper</i>	
Tagliatelle e coda	220
<i>Homemade tagliatelle pasta with veal tail ragout</i>	

SECONDI PIATTI *Main Course*

Maialino e fiori di finocchio 288
Pork belly, potato fondant and "aglio e olio" roman chicory, fennel pollen

Orata aglio rosso e broccoli 268
Seabream, red garlic and broccoli

Merluzzo, ceci, rosmarino e spugnole 309
Black cod, chickpeas, rosemary and morels mushroom

Ribeye di marango 388
*10oz Italian "MARANGO" Beef Ribeye
Rosemary mashed potato, asparagus and Porcini mushrooms*

CONTORNI *Sides 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

Marinara (V) <i>Tomato sauce, chili, garlic and oregano</i>	168
Margherita (V) <i>Tomato sauce, buffalo mozzarella and basil</i>	178
Vegetariana (V) <i>Tomato sauce, mozzarella, eggplant, onion and bell pepper</i>	188
Mediterranea (V) <i>Cherry tomato sauce, mozzarella, Taggiasca olive, cappers, oregano</i>	188
Funghi e Grana Padano (V) <i>Mozzarella, sautéed wild mushrooms, thyme and Grana Padano</i>	198
Scamorza e tartufo nero (V) <i>Mozzarella, smoked scamorza cheese, black truffle</i>	228
Salame piccante <i>Tomato sauce, mozzarella and spicy Salame Milano</i>	188
Burrata e Prosciutto di Parma <i>Tomato sauce, mozzarella, burrata and Parma ham</i>	238
Salsiccia <i>Pork sausage, sun dried tomatoes, mozzarella and Taleggio cheese</i>	198

DESSERTS *Dolci*

Mandarino 78
*White chocolate mousse, mandarin compote,
dacquoise sponge orange*

Cioccolato 78
*62% chocolate mousse, hazelnut praliné cream, lemon sablé,
salty caramel sauce*

Banana, yuzu e caramello 78
*Caramelized fresh banana, peanuts butter cream,
caramel yuzu sauce, yoghurt sorbet*

Cioccolato soffice con gelato alla nocciola 78
Chocolate foam with hazelnut ice-cream

Crema bruciata con ciliege, meringhe e mirtilli ghiacciati 78
Soft creme bruleé with cherries, meringues and iced blueberries