

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.

ANTIPASTI starters

Insalata di pesche e burrata 178
White peach, burrata, wild fennel pollen, xeres vinegar dressing

Parmigiana di melanzane 158
Traditional eggplant parmigiana, buffalo ricotta

Culatello di Zibello 188
24-month old culatello, gnocco fritto, pear, onion jam

Polpo agli agrumi 198
Seared Spanish octopus, potato, onion, citrus

Gamberi rossi Siciliani 268
Sicilian red prawn crudo, tomato, stracciatella, lemon

Tartare di manzo Piemontese 238
Piemontese beef tenderloin tartare, n'duja, buffalo mozzarella

PASTA E RISOTTO

Risotto al limone, scampi e oscetra288

Acquerello risotto, Atlantic langoustine, lemon, oscetra caviar

Carbonara d'anatra198

"Mancini" mezze maniche pasta, cured duck breast, organic egg yolk

Tagliolini con caviale, tartare di manzo e spugnole328

Homemade tagliolini, Oscetra caviar, Fassona beef tartare and morels mushroom

Tortelli di melanzana188

Smoked eggplant tortelli, tomato, burrata, garlic foam

Linguine mancini all'astice278

Linguine "Mancini" with Boston lobster, dill and almonds

SECONDI *Main Course*

Sella di agnello con carciofi,
melanzane affumicate e salsa verde 398
*Slow cooked New Zealand lamb loin with smoked eggplant purée,
roasted artichokes and mint salsa verde*

Anatra e barbabietola 368
French duck breast, beetroot, onion, spinach, 25 y.o. balsamic vinegar

Manzo black angus e gazpacho al fico d'India 558
*"1855" Black angus tenderloin, prickly pear,
black garlic mashed potato, baby gem*

Ricciola Giapponese 298
Hamachi fillet, sundried tomato, potato, basil pesto

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 <i>San Marzano tomato sauce, buffalo mozzarella and fresh basil</i>	158
Friarielli, salsiccia e provola <i>"Fior di latte" mozzarella, friarielli spinach, Italian sausage, provola cheese</i>	198
Quattro formaggi <i>"Fior di latte" mozzarella, scamorza, taleggio and parmigiano cheese</i>	188
Puttanesca <i>Tomato sauce, chili, garlic, sundried tomatoes, olives, capers, anchovies and tuna</i>	168
Cooked ham and scamorza <i>"Fior di latte" mozzarella, scamorza, pistachios, cooked ham</i>	198
Parmigiana <i>San Marzano tomato sauce, "fior di latte" mozzarella, eggplant, parmesan cheese</i>	178
Burrata e n'duja <i>"Fior di latte" mozzarella, tomato sauce, fresh burrata and spicy n'duja</i>	228
Diavola <i>"Fior di latte" mozzarella, tomato sauce and spicy "Spianata Romana" salame</i>	188
Bufala e prosciutto <i>"Fior di latte" mozzarella, tomato sauce, fresh buffalo mozzarella, parmigiano and prosciutto</i>	228

DESSERTS *Dolci*

Tiramisù	98
<i>Sponge, mascarpone, Arabica coffee namelaka, chocolate</i>	
 Torta Caprese	 98
<i>Almond chocolate cake, chocolate ganache, cocoa nibs, Madagascar vanilla ice-cream</i>	
 Il melone	 98
<i>Cantaloupe melon mousse, melon gel, meringue, melon sorbet</i>	
 Cannolo scomposto	 98
<i>Cannoli chips, sheep ricotta cream, dark chocolate, dried apricot</i>	