

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.

CHEF'S TASTING MENU

688 per person

Add wine pairing at 268 per person

—

Foie gras, kiwi, sbrisolona e cipolle croccanti

*Seared foie gras escalope, kiwi compote, sbrisolona crumble
and crispy onions*

Lambrusco Otello 'Ceci' NV

Tartare di manzo piemontese

*Piemontese beef tenderloin tartare, tonnata sauce, cured egg yolk,
sun-dried tomatoes and polenta chips*

Nebbiolo Langhe 'Giovanni Rosso' 2019

Risotto al pecorino, pompelmo e camomilla

Acquerello risotto rice, pecorino romano, grapefruit and chamomile

Pinot Nero Maso Reiner 'Kettmeir' 2015

Sella di agnello con carciofi, melanzane affumicate e salsa verde

*Slow cooked New Zealand lamb loin with smoked eggplant purée,
roasted artichokes and mint salsa verde*

Brunello di Montalcino Col d'Orcia 2016

Cioccolato

*62% dark chocolate brownie, gianduja cremeux,
milk chocolate ganache, hot caramel sauce*

Moscato 'Chiaro' NV

ANTIPASTI *starters*

- Minestrone, aglio nero e miso 158
Diced spring vegetables with black garlic served in white miso and tomato broth
- Insalata di ficoide glaciale, pere, ravanelli, robiola e noci 178
Ice lettuce salad with pear, radish, robiola cheese and walnuts
- Foie gras, kiwi, sbrisolona e cipolle croccanti 268
Seared foie gras escalope, kiwi compote, sbrisolona crumble and crispy onions
- Granceola 188
Soft shell crab tempura, frisée salad and Sicilian sun-dried tomato pesto
- Tartare di manzo piemontese 238
Piemontese beef tenderloin tartare, Venere rice chips, parmigiano sauce, Italian black truffle and egg yolk sauce

PASTA E RISOTTO

Risotto al pecorino, pompelmo e camomilla <i>Acquerello risotto rice, pecorino romano, grapefruit and chamomile</i>	178
Mezze maniche mancini con ragù di coda alla vaccinara <i>Mezze maniche pasta with "vaccinara" style veal tail ragù</i>	218
Tagliolini, parmigiano e tartufo bianco <i>Homemade tagliolini pasta, parmigiano fondue, marinated egg yolk and Italian white truffle</i>	458
Linguine mancini all'astice <i>Linguine "Mancini" with Boston lobster, dill and almonds</i>	258

SECONDI *Main Course*

Sella di agnello con carciofi,
melanzane affumicate e salsa verde 388
*Slow cooked New Zealand lamb loin with smoked eggplant purée,
roasted artichokes and mint salsa verde*

Collo di maiale "tonkatsu" alla milanese 358
*Italian pork neck tonkatsu "Milanese style",
puntarelle salad, fennel pollen and blood orange*

Rana pescatrice, bernese alle erbe, romanesco,
aglio e nocciole 298
Baked monkfish tail, herbs bernaise, garlic, romanesco and hazelnuts

Controfiletto di filetto wagyu 888
*M7 Australian wagyu striploin, morels mushrooms,
celeriac and horseradish purée, lardo and 25 yo balsamic vinegar*

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>	
Prosciutto e Bufala	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>	
Ciocolato soffice	78
<i>Chocolate foam with hazelnut ice cream</i>	
La castagna	78
<i>Almond dacquoise, chestnut cream, candied chestnuts and fresh figs</i>	
Tiramisù	78
<i>Mascarpone cream, coffee chocolate crispy, savoiardi biscuits, namelaka espresso coffee</i>	
Ciocolato	78
<i>62% dark chocolate brownie, gianduja cremeux, milk chocolate ganache, hot caramel sauce</i>	