

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.

His constant search for the best quality ingredients and innovative cooking techniques are symbolic of Enrico Bartolini's style.

Chef Bartolini, as a contemporary artisan, searches for perfection in every dish to provide an unforgettable gastronomic experience of flavours and colours 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 218

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

Tagliolini al pomodoro (V) add 48

Tagliolini pasta with cherry tomato sauce and fresh basil

Tagliatelle al ragù di salsiccia add 68

Homemade fresh tagliatelle pasta with Italian pork sausage ragù

Rigatoni all'amatriciana add 88

Rigatoni pasta with cured pork jowl "Guanciale", onion, tomato, pecorino romano and black pepper

Spaghetti alle vongole add 98

Spaghetti "Aglio e olio" with clams, lemon and toasted focaccia crumble

PIZZA

Pizza margherita add 48

"Fior di latte" mozzarella cheese, tomato sauce and fresh basil

Pizza alle acciughe add 58

"Fior di latte" mozzarella cheese, artichokes, anchovies, lemon and parsley

Pizza capricciosa add 88

"Fior di latte" mozzarella cheese, parma ham, mushrooms, artichokes and black olives

Pizza burrata e coppa add 98

"Fior di latte" mozzarella cheese, burrata, coppa ham, rocket, parmesan, cherry tomatoes

MAIN COURSE

Polpettine di manzo in salsa piccante add 88

Handmade beef balls with spicy tomato sauce and rosemary mashed potato

Polletto add 88

Slow cooked boneless chicken leg with corn, bell pepper and pork bacon

Branzino all'acqua pazza add 88

Grilled seabass fillet with potato, tomato, olives, fava beans and capers stew

STARTERS

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, frisée salad and Sicilian sundried tomato pesto

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

Minestrone di verdure (V) 158
Fresh vegetable soup with pesto

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

Oyster fine de claire N2 240
Vinegar and white pepper

PRIMI PIATTI *Pasta*

Risotto porcini e curry 198
Acquerello risotto, porcini mushroom and curry sauce

Tortelli alla melanzana affumicata, pomodoro,
limone e acciughe 178
Smoked eggplant "tortelli" ravioli with tomato, lemon and anchovies

Linguine all'astice 258
Linguine with lobster

Tagliatelle e coda 220
Homemade tagliatelle pasta with veal tail ragout

SECONDI PIATTI *Main Course*

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

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

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 cheeses</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