

SPIGA

ENRICO BARTOLINI

TRADIZIONE, CREATIVITÀ, FIDUCIA E IDENTITÀ

Tradition, creativity, trust, and identity are what best describe Enrico Bartolini philosophy's 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 of Enrico Bartolini's style.

Chef Bartolini, as a contemporary artisan, searches for perfection in every dish and 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

Spumante ferrari trento brut NV – Trentino, 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

Plin alla ricotta di pecora, peperone arrosto e salsa verde

Sheep ricotta "plin" ravioli, roasted bell pepper and salsa verde

Cotes de provence rose' chateau les valentines 2018 – Provence, France

Merluzzo, ceci, rosmarino e spugnole

black cod, chickpeas e rosemary, morels mushroom

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

Truffle

Light vanilla mousse, black truffle toffee, chocolate sponge, puffed rice.

Moscato d'asti michele chiaro 'nivole' 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

Uovo 198
Organic soft poach egg, potato with EVOO and chantarelle mushroom

Trippa 258
Veal tripe in spicy tomato sauce with mint made at the table

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

Zucca mantovana 178
Pumpkin from mantova, taleggio and amaretti made at the table

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

ZUPPE *Soups*

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

Minestrone di verdure (V) 158
Fresh cut vegetables soup and 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 al nero	188
<i>Risotto, black squid ink, red prawn, mussels, squid</i>	
Risotto porcini e curry	198
<i>Acquerello Risotto, Porcini mushroom and curry sauce</i>	
Plin alla ricotta di pecora, peperone arrosto e salsa verde	178
<i>Sheep ricotta "Plin" ravioli, roasted bell pepper and salsa verde</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*

Faraona al forno 298

*Whole roasted Guinea fowl marinated with rosemary, garlic, mustard
Spinach and hazelnuts-roasted Baby corn-Guniea fowl jus*

Cotoletta milanese 320

Veal cutlet Milanese style, cacio e pepe and Black truffle

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 e rosemary, morels mushroom

Astice, arancio e finocchio 508

Boston Lobster, orange, taggiasca olives and fennel

RIBEYE DI MARANGO 388

*10oz Italian "MARANGO" Beef Ribeye
Rosemary mashed potato, asparagus and porcini mushrooms*

PORTERHOUSE 1188

*35oz Italian "MARANGO" Beef Porterhouse
Grilled vegetables, fennel pollen potatoes, beef jus*

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

SPIGA

DOLCI

Desserts

Truffle 78

Light vanilla mousse, black truffle toffee, chocolate sponge, puffed rice

Chocolate 78

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

Crema al mascarpone e caffè 78

Mascarpone mousse, coffee and chocolate ganache, hazelnut madeleine, tonka caramel sauce

Cioccolato soffice con gelato alla nocciola 78

Chocolate foam with hazelnut ice-cream

Crema bruciata con ciliege, meringhe e mirtilli ghiacciati 78

Soft creme brulee with cherries, meringues and iced blueberries