

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.

ENTRATE *Appetizers*

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

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

Minestrone di verdure 158
Freshly cut vegetable soup and pesto

Cheese Selection 198
Selection of Italian cheeses
Asiago, Taleggio, Parmigiano

PASTA E RISOTTO

Linguine all'astice <i>Linguine with lobster</i>	258
Rigatoni all'amatriciana <i>Rigatoni "Faella", cured pork guanciale, tomato, pecorino romano and black pepper</i>	178
Tagliatelle e coda <i>Homemade tagliatelle pasta with veal tail ragout</i>	220
Spaghetti Carbonara <i>Spaghetti pasta, cured pork guanciale, parmesan and pecorino cheese, egg yolk</i>	178

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