

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.

SET LUNCH

Free flow still or sparkling water | add 38

SPIGA's daily wine selection | add 50

258 *per person*

Coffee or tea | add 30

ZUPPA DEL GIORNO *SOUP OF THE DAY*

Healthy selection of seasonal vegetable soup

ANTIPASTI *STARTER (Choice of one)*

Vitello Tonnato

Roasted veal in tuna sauce, sundried tomatoes and capers

Affettati

Italian pork cold cuts selection served with pickles and carasau bread

Mozzarella Caprese

Fiordilatte mozzarella, roma tomatoes, EVOO and basil pesto

SPIGA Caesar Salad

Romaine lettuce, cherry tomatoes, parmesan, rosemary bread croutons and SPIGA Caesar dressing

PRIMI & PIZZE *(Choice of one)*

Tagliolini al Pomodoro

Homemade fresh Tagliolini pasta with cherry tomato sauce, basil and extra virgin olive oil

Tagliatelle al Ragù di Salsiccia

Homemade fresh tagliatelle pasta with Italian pork sausage ragù

Pizza Margherita

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

Pizza alle Acciughe

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

UPGRADE TO SECONDI *(add \$58)*

Rigatoni all'Amatriciana

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

Pizza Capricciosa

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

Polletto

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

Branzino all'Acqua Pazza

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

DOLCI *DESSERT*

Exotic fruit salad "Macedonia" and two desserts from our daily "Pasticceria" selection

plus 10% service charge