

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 268 per person

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Carpaccio di capasanta

*Hokkaido scallop carpaccio, carrot and ginger purée, oscietra caviar
and puffed fregola*

Col Vettoraz – Prosecco Extra Dry NV

Tartare di manzo piemontese

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

Il Borro – Polissena, Toscana Sangiovese 2017

Risotto zafferano, asparagi e fiori

Acquerello risotto rice, saffron, jumbo asparagus and edible flowers

Il Borro – Lamelle, Toscana Chardonnay 2019

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*

Il Borro – Il Borro, Toscana 2016

Cioccolato

*72% dark chocolate panna cotta, pistachio sponge,
almond praliné cream and yoghurt sorbet*

Caffé Rinforzato

ZUPPE soups

- Minestrone, aglio nero e miso** 158
Diced spring vegetables with black garlic served in white miso and tomato broth
- Fregola con gamberi siciliani e uova di salmone** 188
Fregola pasta with bisque soup, saffron, Sicilian red prawns and salmon roe

ANTIPASTI starters

- Parmigiana di melanzane** 178
Deep-fried eggplant, smoked scamorza cheese and tomato sauce
- Burrata** 198
Burrata cheese, tomato gazpacho, fresh fava beans and taggiasca olives
- Insalata di soncino con melone verde, ravanelli, robiola e noci** 178
Lamb lettuce salad with honeydew melon, radish, robiola cheese and walnuts
- Granceola** 188
Soft shell crab, frisée salad and Sicilian sun-dried tomato pesto
- Tartare di manzo piemontese** 238
Piemontese beef tenderloin tartare, tonnata sauce, quail egg yolk, sun-dried tomatoes and polenta chips
- Carpaccio di capasanta** 258
Hokkaido scallop carpaccio, carrot and ginger purée, oscietra caviar and puffed fregola

PASTA E RISOTTO

Risotto al nero di seppia, scampi e limone	320
<i>Acquerello risotto rice, black squid ink, basil pesto, raw langoustine and lemon</i>	
Risotto zafferano, asparagi e fiori	188
<i>Acquerello risotto rice, saffron, jumbo asparagus and edible flowers</i>	
Rigatoni all'amatriciana	198
<i>Rigatoni "Mancini", cured pork guanciale, tomato, pecorino romano and black pepper</i>	
Tagliatelle e coda	218
<i>Homemade tagliatelle pasta with veal tail ragu</i>	
Tagliolini, zucchine, plancton, vongole e maggiorana	288
<i>Homemade tagliolini pasta, zucchini sauce, plankton seaweed powder, clams and fresh marjoram</i>	
Tortelli con patate, pecorino, menta e ortica	228
<i>Tortelli ravioli filled with potatoes and mint, pecorino romano and nettle leaves</i>	
Linguine all'astice	258
<i>Linguine "Mancini" with Boston lobster, dill and almonds</i>	

SECONDI PIATTI *Main Courses*

Sella di agnello con carciofi, melanzane affumicate e salsa verde	328
<i>Slow-cooked New Zealand lamb loin with smoked eggplant purée, roasted artichokes and mint salsa verde</i>	
Maialino e fiori di finocchio	288
<i>Roasted Spanish pork belly, potato fondant and "Aglione e Olio" roman chicory and fennel pollen</i>	
Sgombro, bagna cauda, broccolini e pomodoro datterino	268
<i>Grilled Japanese mackerel with garlic "Bagna Cauda" sauce, broccolini and confit datterino tomatoes</i>	
Merluzzo, peperoni, taccole e salsa al franciacorta	328
<i>Baked Atlantic black cod with roasted capsicum sauce, snow peas, venere rice chips and "Franciacorta" wine sauce</i>	
Ribeye di black angus	468
<i>10 Oz. Black Angus beef ribeye with rosemary mashed potato, asparagus and porcini mushrooms</i>	

CONTORNI *Side Dishes*

Patate al forno	78
<i>Roasted potato with rosemary</i>	
Spinaci saltati	78
<i>Sautéed spinach with garlic</i>	
Melanzana al forno	78
<i>Baked whole eggplant with roasted cherry tomatoes and basil</i>	
Broccoli saltati	78
<i>Spicy sautéed broccoli</i>	
Insalata mista	78
<i>Mixed green salad</i>	

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>	
Bufala e prosciutto	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>	
Cioccolato soffice	78
<i>Chocolate foam with hazelnut ice-cream</i>	
Millefoglie	78
<i>Creamy vanilla mousseline, white chocolate ganache and salty caramel</i>	
Tiramisù	78
<i>Mascarpone cream, coffee chocolate crispy, savoiardi biscuits and namelaka espresso coffee</i>	
Cioccolato	78
<i>73% dark chocolate panna cotta, pistachio sponge, almond praliné cream and yoghurt sorbet</i>	
Torta del giorno	78
<i>Daily selection of "torta del giorno" cake from the pastry chef with topping and sauces</i>	