

# SPIGA

ENRICO BARTOLINI

# TASTING MENU

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Tasting menu servito per l'insieme della tavola

Chef Enrico Bartolini's tasting menu  
is served for the entire table

788

Patata uovo e uova

*Soft potato, capers, salmon roe and lemon*

Bottoni di olio e lime con salsa Cacciucco e polpo

*Button shaped pasta filled with lime emulsion, topped with  
roasted octopus and fish sauce*

Risotto alle rape rosse e salsa al Gorgonzola

*Risotto with beetroot and Gorgonzola cheese sauce*

Guancia croccante con millefoglie di patate alla senape

*Crunchy veal cheek with crispy potatoes and dijon mustard millefeuille*

Crema bruciata con ciliegie, meringhe e mirtilli ghiacciati

*Soft creme brulee with cherries, meringues and iced blueberries*

## ENTRATE *Appetizers & Salads*

Calamaretti e carciofi fritti con maionese al limone 188  
*Deep fried baby squid and artichokes with house made lemon mayonnaise*

Gambero mezzo fritto con salsa al tamarindo \* 258  
*Sicilian red prawn, half fried with tamarind sauce, and chick pea soup*

Parmigiana di melanzane 178  
*Italian eggplant pie "Parmigiana" style (suitable for two)*

Carpaccio di manzo su crackers e rucola con  
Grana Padano e Tartufo Nero 198  
*Beef carpaccio on crispy crackers with rocket,  
Grana Padano cheese and Black Truffle*

Spiga caesar salad 148  
*Baby romaine salad with grilled chicken, Parmesan cheese  
and caesar dressing*

Ventresca di tonno 278  
*Seared tuna belly with apple, and Szechuan pepper sauce*

\* *Signature Dish*

*plus 10% service charge*

## PRIMI PIATTI *Pasta & Soups*

Tagliatelle fatte in casa con pollo e Tartufo Nero 248  
*Housemade tagliatelle with white chicken ragout and black truffle*

Ravioli di bufala al pomodoro arrostito 198  
*Homemade ravioli with buffalo mozzarella stuffing  
and roasted Italian tomato sauce*

Risotto alla Parmigiana con seppie al nero e pesto \* 228  
*Parmesan risotto, seared cuttlefish and pesto sauce*

Linguine ai gamberi rossi siciliani 258  
*Linguini with Sicilian red prawn and green asparagus*

Minestrone alla Genovese 138  
*Minestrone soup with pesto sauce*

\* *Signature Dish*

*plus 10% service charge*

## SECONDI PIATTI *Main Dishes*

Costoletta di maiale impanata con grissini e pomodorini <i>Pan-fried pork chop "Milanese" with cherry tomatoes</i>	288
Filetto di manzo alla griglia con millefoglie di patate * <i>Grilled Black Angus tenderloin with potatoes millefeuille and "Crudaiola" sauce</i>	358
Ossobuco con risotto allo zafferano <i>Traditional Italian "Ossobuco" with saffron risotto</i>	288
Polletto arrosto <i>Roasted chicken marinated with chilli, garlic, mustard and rosemary with bell peppers</i>	258
Dentice al forno con salsa Mediterranea <i>Baked red snapper fillet cooked in Mediterranean sauce</i>	298
Astice con pomodori cioccolato, cipolla rossa e fregula <i>Boston lobster with chocolate tomato, red onion, and Sardinian fregula</i>	328
Branzino di Orbetello al sale approx. 1kg <i>Whole Italian sea bass baked in salt crust</i>	738
Rombo alla pescatora approx. 1kg <i>Whole roasted turbot "Pescatora" style with prawns, squid and mussels</i>	688

\* *Signature Dish*

*plus 10% service charge*

## CONTORNI *Sides Dishes*

Patate al forno con rosmarino 78  
*Roasted potato with rosemary*

Spinaci saltati al naturale con aglio 78  
*Sauteed spinach with garlic*

Melanzana intera con pomodorini infornati e origano 78  
*Baked whole eggplant with roasted tomatoes and oregano*

Broccoli piccanti saltati 78  
*Sauteed spicy broccoli*

Insalata mista di campo 78  
*Mixed green salad*

\* *Signature Dish*

*plus 10% service charge*

# PIZZA

Margherita	178
<i>Tomato, buffalo mozzarella, basil</i>	
Marinara, pomodoro, peperoncino, aglio e origano	168
<i>Pizza with tomato, chilli, garlic and origano</i>	
Prosciutto di Parma , pomodoro e mozzarella di bufala	218
<i>Pizza with Parma ham, tomato and buffalo mozzarella cheese</i>	
Focaccia bianca, acciughe, scorza di limone e burrata	188
<i>Focaccia with Sicilian anchovies, burrata cheese and lemon skin</i>	
Funghi, timo e Grana Padano	198
<i>White pizza with saueed wild mushrooms, thyme and Grana Padano cheese</i>	
Salame piccante	188
<i>Pizza with spicy Salami Milano</i>	
Formaggi e Tartufo Nero	238
<i>White pizza with soft cheese and Black Truffle</i>	
Melanzana, pomodoro, cipolla e peperoni	188
<i>Pizza with eggplant, tomatoes, onion and bell peppers</i>	

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## DOLCI *Desserts*

Tiramisù 98  
*Traditional Tiramisu'*

Ciocolato soffice con gelato alla nocciola \* 98  
*Chocolate foam with hazelnut ice cream*

Crema bruciata con ciliegie, meringhe e mirtilli ghiacciati \* 98  
*Soft creme brulee with cherries, meringues and iced blueberries*

Crostatina al limone, lamponi e mandorle 98  
*Lemon curd tart with raspberries and almonds*

Bigné di panna e fragole 98  
*Cream puffs filled with vanilla cream and strawberries*

\* *Signature Dish*

*plus 10% service charge*

21/12/2016