



T H E  
M A R  
K E T

Italian

# SUPERIORE WINE MENU

For 9 & 11 course sharing menu

*The Superiore wine menu is composed with help from Giorgio Rivetti  
Owner and winemaker of Contratto & La Spinetta*

## FOR OUR 9-COURSE MENU

695

*2020 COLLI TORTONESI, TIMORASSO, LA SPINETTA*

*Vinous by Antonio Galloni: 91 points*

*2019 LANGHE NEBBIOLO, LA SPINETTA*

*James Suckling: 90 points*

*2018 BAROLO GARRETTI, LA SPINETTA*

*Vinous by Antonio Galloni: 92 points*

*DESSERTVIN + 200 PR. PERSON*

*2011 MOSCATO PASSITO ORO DOC, LA SPINETTA*

*Winespectator: 92 points. Robert Parker: 94 points*

## FOR OUR 11-COURSE MENU

895

*2011 CUVÉE NOVECENTO, METODO CLASSICO,  
CONTRATTO*

*(Vinous by Antonio Galloni: 92 points.*

*James Suckling: 93 points)*

*2020 COLLI TORTONESI, TIMORASSO, LA SPINETTA*

*Vinous by Antonio Galloni: 91 points*

*2021 VERMENTINO, LA SPINETTA*

*2019 LANGHE NEBBIOLO, LA SPINETTA*

*James Suckling: 90 points*

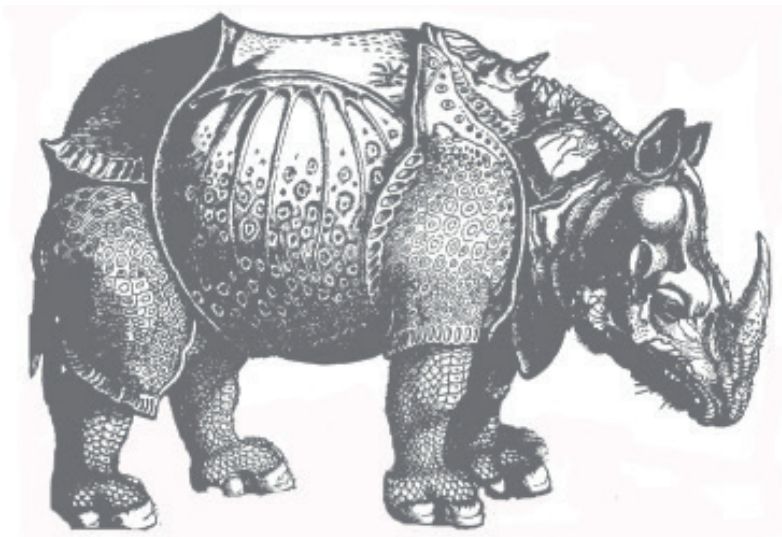
*2018 BAROLO GARRETTI, LA SPINETTA*

*Vinous by Antonio Galloni: 92 points*

*DESSERTVIN + 200 PR. PERSON*

*2011 MOSCATO PASSITO ORO DOC, LA SPINETTA*

*Winespectator: 92 points. Robert Parker: 94 points*



*"I love Burgundy but sometimes (excuse me ladies) I miss the balls of Nebbiolo." Giorgio Rivetti*

## Snacks

*OLIVES* - 25  
marinated in olive oil, garlic and herbs

*PARMESAN* - 35  
24 mth.

*AIR-DRIED RULIANO HAM* - 155  
24 mth. from Parma

*ORGANIC BURRATA* - 195  
with Ruliano ham (L)

*ARANCINI* - 95  
with summer truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

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## Starters

*INSALATA MISTA* - 130  
with grapefruit, figs, lollo rosso, romaine, pomegranate and walnuts (N)

*VITELLO TONNATO* - 135  
with baby gem, capers and sweet-sour bell pepper

*FRIED PULPO* - 185  
with chickpeas, green celery, green apple, tomato, taggiasca olive, paprika-tomato oil and lemon

*ORGANIC BURRATA* - 155  
with baked carrots, champagne vinaigrette, basil and basil oil (L)

*AUBERGINE ALLA PARMIGIANA* - 155  
with aubergine, tomato, stracciatella, pine nuts, parmesan and basil (L)(N)

*MINI PIZZA* - 185  
with lobster, Vesterhavs-cheese, tomato, chili and basil (G)(L)

*TARTARE OF BEEF* - 215  
with truffle mayonnaise, parmesan, crispy potato and freshly grated truffle

*TUNA TARTARE* - 175  
with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

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## Pasta

*MEZZI RIGATONI* - 175  
with ragout of lamb, cavolo nero, porcini and ricotta affumicata (G)(L)

*BUCATINI* - 165  
with anchovy, rucola, capers, cherry tomato, garlic, chili, parsley and pecorino (L)(G)

*RISOTTO* - 165  
with fava beans, zucchini, green peas, oregano, goat cheese and parsley (L)

*COD AND POTATO RAVIOLI* - 195  
with shrimp, zucchini, tarragon and tomato (G)(L)

*MAFALDINE* - 175  
with guanciale, amatriciana sauce, cherry tomato, chili, onion, parmesan and parsley (L)(G)

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## Mains

### *GRILLED RACK OF LAMB - 295*

with rosemary bread crumble, lamb sauce and broccolini (G)

### *TAGLIATA DI MANZO - 365*

rib-eye 300 gram, grilled medium-rare with mushrooms, balsamic, rucola, parmesan and truffle oil (L)

### *POLLO ALLA DIAVOLA - 245*

with cavolo nero, king oyster mushroom, marsala sauce and sage

### *BAKED COD - 275*

with cacciucco sauce, artichoke, mussels, savoy cabbage and semi-dried tomato (S)

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## Add-ons

### *INSALATA MISTA - 65*

with grapefruit, figs, lollo rosso, romaine, pomegranate and walnuts (N)

### *POTATOES - 55*

with parmesan aioli, chili and rosemary (L)

### *TOMATO SALAD - 75*

with organic mozzarella, balsamic and basil (L)

### *TRUFFLE - daily price*

black or white

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## Desserts

### *3 KINDS OF CHEESE - 125*

served with compote and crostini (G)(L)

### *VANILLA-SEMIFREDDO - 105*

with amaretto, chocolate and cherry sauce (L)(N)

### *LEMON SORBET - 75 / 35*

with or without vodka

### *TIRAMISU - 105*

with coffee ice cream, topped with hazelnuts and chocolate (G)(L)(N)

### *BROKEN CANNOLI - 125*

with ricotta, raspberry tuile, pistachio ice cream and white chocolate (G)(L)(N)

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## SHARING MENU

9 or 11\* small courses, served family-style to the entire table

495/595\* per person

AIR-DRIED RULIANO HAM - 24 mth. from Parma

ARANCINI with summer truffle, organic mozzarella, parmesan and truffle mayonnaise (G)(L)

ORGANIC BURRATA with baked carrot, champagne vinaigrette, basil and basil oil (L)

\*FRIED PULPO with chickpeas, green celery, green apple, tomato, taggiasca olive, paprika-tomato oil and Lemon (G) \*TUNA

TARTARE with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

VITELLO TONNATO with baby gem, capers and sweet-sour bell pepper

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

MAFALDINE with amatriciana sauce, guanciale, chili, cherry tomato, parsley, parmesan, and onion (L)(G)

GRILLED RACK OF LAMB with rosemary breadcrumbs, lamb sauce and broccolini (G)

or

TAGLIATA DI MANZO, rib-eye grilled medium-rare with balsamic, mushrooms, rucola, parmesan and fresh black truffle  
+ 150,- pr. Person

POTATOES with parmesan aioli, chili and rosemary (L)

INSALATA MISTA with grapefruit, figs, lollo rosso, romaine, pomegranate, and walnuts (N)

3 KINDS OF CHEESE served with compote and crostini (G)(L)

or

VANILLA-SEMIFREDDO with amaretto, chocolate and cherry sauce (L)(N)

### REGULARE WINE MENU

3 glasses - 395

4 glasses - 495\*

### SUPERIORE WINE MENU

3 glasses - 695

5 glasses - 895

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## EVENING MENU

4 courses - 450

Served to the entire table

TUNA TARTARE with lemon mayonnaise, black garlic aioli, mint, chives, pane carasau and watercress (G)

MEZZE RIGATONI with ragout of lamb, cavolo nero, porcini and ricotta affumicata (G)(L)

POLLO ALLA DIAVOLA with cavolo nero, king oyster mushroom, marsala sauce and sage

PLUS POTATOES with parmesan aioli, chili and rosemary (L)

3 KINDS OF CHEESES served with compote and crostini (G)(L)

or

SEMIFREDDO with amaretto, chocolate and cherry sauce (L)(N)