



T H E
M A R
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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

2021 COLLI TORTONESI, TIMORASSO, LA SPINETTA

Robert Parker: 93 points, Vinous: 91 points,

James Suckling: 92 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

2021 COLLI TORTONESI, TIMORASSO, LA SPINETTA

Robert Parker: 93 points, Vinous: 91 points,

James Suckling: 92 points

2022 VERMENTINO, LA SPINETTA

2019 LANGHE NEBBIOLO, LA SPINETTA

James Suckling: 90 points

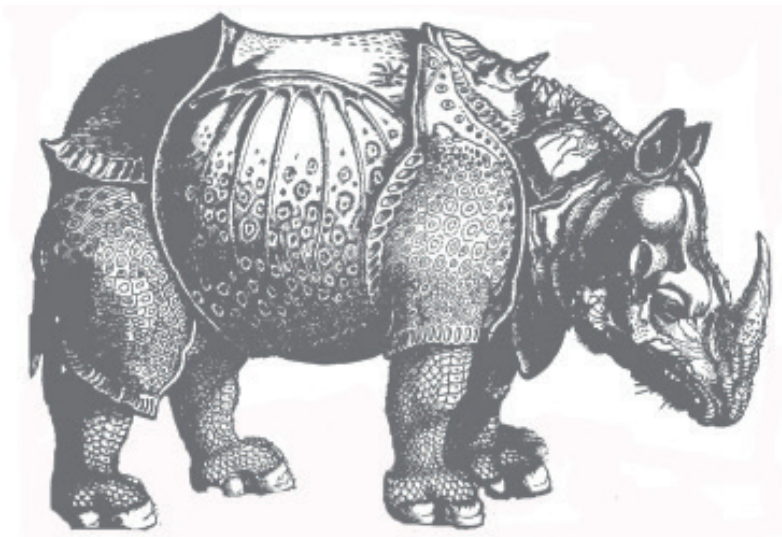
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"I love Burgundy but sometimes (excuse me ladies) I miss the balls of Nebbiolo." Giorgio Rivetti

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)

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)

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)

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)

Add-ons

INSALATA MISTA - 75

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)

GRATED BLACK TRUFFLE - 95

5 gram

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)

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

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)