

DINNER MENU



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

*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*

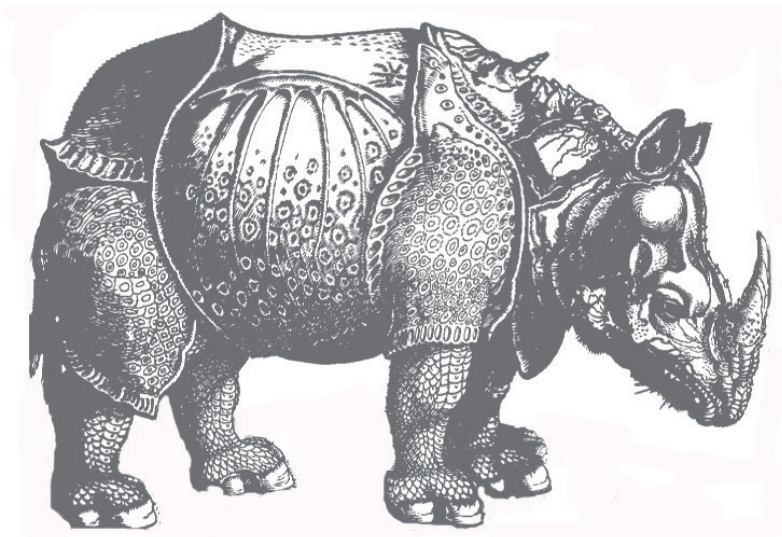
*2018 BAROLO GARRETTI, LA SPINETTA*

*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*

## 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 cime di rapa, organic mozzarella and n´duja mayo (G)(L)

TERRINE OF GRAMBOGÅRD PORK with pear mostarda, prunes and nuts (N)

\*SMOKED SALMON with caprino, apples, fennel, horseradish and crostini (G)(L)

\*TUNA TARTARE with capers, chili, tomato mayo, oregano and pane caracau (G)

ORGANIC BURRATA with beets, aged balsamic and pine nuts (L)

TARTARE OF BEEF with truffle mayonnaise, parmesan and crispy potato

PAPPARDELLE with duck ragout, taggiasca olives and parmesan (G+L)

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

or

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

POTATOES with parmesan aioli, chili and rosemary (L)

SALAD with radicchio, red cabbage, chestnuts, dates and oranges

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

or

VANILLA-SEMIFREDDO with amaretto, chocolate and amarena cherries (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 capers, chili, tomato mayo, oregano and pane caracau (G)

MEZZE RIGATONI with cime de rape, zucchini, parmesan and black truffle (G+L)

DUCK BREAST with cavolo nero, beans cacio e pepe and cranberry sauce (L)

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

or

SEMIFREDDO with amaretto, chocolate and amarena cherries (L)(N)

## Snacks

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

*PARMESAN* - 35  
aged 24 mth.

*ARANCINI* - 95  
with cime di rapa, organic mozzarella and n´duja mayo (G)(L)

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

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

---

## Starters

*PUNTARELLE* - 135  
with stracciatella, anchovies vinaigrette, chili, pistachios and salted lemon (L)

*ORGANIC BURRATA* - 155  
with beets, aged balsamic and pine nuts (L)

*SMOKED SALMON* - 145  
with caprino, apples, fennel, horseradish and crostini (G)(L)

*MINI PIZZA* - 175  
with Norwegian lobster, Vesterhavs-cheese, tomato, chili and basil (G)(L)

*TUNA TARTARE* - 165  
with capers, chili, tomato mayo, oregano and pane caracau (G)

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

*TARTARE OF BEEF* - 195  
with truffle mayonnaise, parmesan, crispy potato and freshly grated truffle

*TERRINE OF GRAMBOGÅRD PORK* - 155  
with pear mostarda, prunes and nuts (N)

---

## Pasta

*RISOTTO MANTECATO* - 195  
with parmesan and black winter truffles (L)

*MEZZE RIGATONI* - 175  
with cime de rape, zucchini, parmesan and black truffle (G)(L)

*RAVIOLI* - 175  
with ricotta and spinach, served with salsiccia, cavolo nero and fennel pollen (G)(L)

*PAPPARDELLE* - 185  
with duck ragout, taggiasca olives and parmesan (G)(L)

*MAFALDINE* - 165  
with guanciale, amatriciana sauce, cherry tomato, chili, onion and parmesan (L)(G)

---

## Mains

### *BAKED COD - 295*

with ragout of Norwegian lobster, olives, celeriac and leeks

### *GRILLED RACK OF LAMB - 295*

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

### *TAGLIATA - 365*

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

### *DUCK BREAST - 245*

with cavolo nero, beans cacio e pepe and cranberry sauce (L)

---

## Add-ons

### *SALAD - 75*

with radicchio, red cabbage, chestnuts, dates and oranges

### *POTATOES - 55*

with parmesan aioli, chili and rosemary (L)

### *TOMATO SALAD - 75*

with organic mozzarella, balsamic and basil (L)

### *GRATED TRUFFLE - DAILY PRICE*

5 gram

---

## Desserts

### *3 KINDS OF CHEESE - 125*

served with compote and crostini (G)(L)

### *VANILLA-SEMIFREDDO - 105*

with amaretto, chocolate and amarena cherries (L)(N)

### *THE MARKETS TIRAMISU - 105*

our edition with hazelnuts and cacao crumble (G)(L)(N)

### *AFFOGATO - 75*

vanilla ice cream and espresso

### *GELATO - 45*

a scoop of ice cream or sorbet

---