

SHARING MENU

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

475/575* 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 - 425

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)

GRILLED DUCK BREAST with celeriac, cima di rapa, timian and cranberry sauce

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)

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

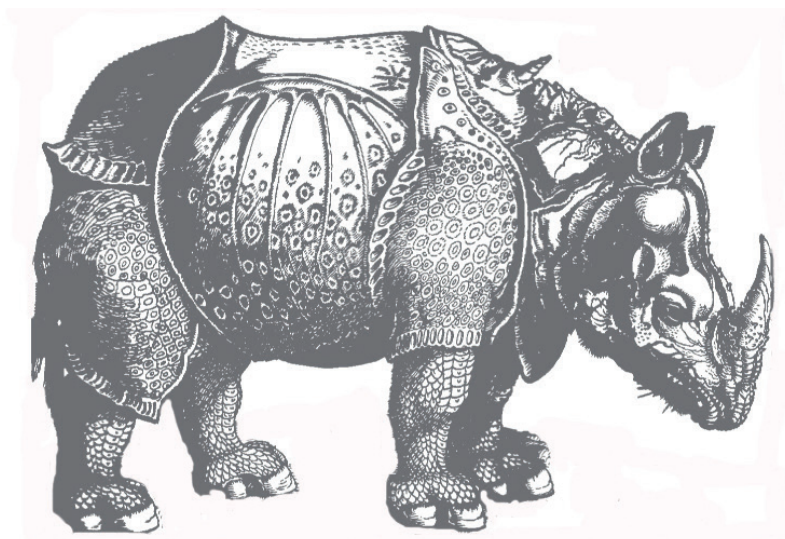
2018 BAROLO GARRETTI, LA SPINETTA

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