

G

Gianni

The Register of Allergens is available

In our kitchen, we use food that are part of the fourteen main food allergen categories (milk, gluten, egg, peanuts, sesame seeds, soy, shell fruits, celery, senape, sulfur dioxide, lupine beans, mollusks, fish, shellfish).
If you are allergic or intolerant to one or more of these elements, please inform us, our maître will be happy to help you choose your plate accordingly.

**The fish intended to be eaten raw or partially raw has been submitted to a precleaning treatment in accordance with the regulations CE 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3.

Some products may come from a freezing process such as a blast chiller in our restaurant respecting the enforced law.

CHIOSTRO DEI DOMENICANI
DIMORA STORICA

GIMMI RESTAURANT.

An eclectic development.

Confused sounds, overseas languages that bind to warm traditions tied by the wind.

A thread warmed by the sun, woven from centuries-old mixtures..

A bandolo to unravel the Matassa through three tasting menus:

TASTING MENU

SOLENOIDE <i>gourmet menu four courses</i>	65,00 p.p
INTRECCIO <i>gourmet menu six courses</i>	80,00 p.p
MATASSA <i>gourmet menu eight courses</i>	100,00 p.p

STARTERS

CUTTLE FISH AND RED PRAWNS** <i>black olives extract, crunchy tapioca, shiso and sellery millefeuille (1-2-4-6-8)</i>	24,00
BONITO** AND FENNEL TARALLO <i>Andria's burrata cheese with fine herbes, red sweet peppers extract and tarragon oil (1-4-6-7-8)</i>	22,00
GOOSE LIVER TERRINE WITH AGED BALSAMIC VINEGAR <i>kumquat, plum madeira scented with pan brioche (1-3-5-7-10)</i>	26,00

FIRST COURSE

TRADITIONAL DRIED PASTA "BENEDETTO CAVALIERI" <i>codfish, peas from Zollino, Jerusalem artichoke (1-4-5-8-12)</i>	24,00
POTATOES DUMPLINGS WITH LOBSTERS <i>light skimmed milk, smoked aubergine (1-2-3-7-8-10)</i>	28,00
RISOTTO RESERVE WITH FINE HERBES <i>sea urchin, mackerel (4-6-7-8-10)</i>	26,00

MAIN COURSES

RED SNAPPER <i>Galateo's saffron extract, artichoke from Brindisi and Provolone del Monaco cheese (1-5-6-7-8)</i>	30,00
WELLING-TUNA FISH <i>cardoncelli's mushrooms, pak-choi (1-3-4-6-7-11)</i>	26,00
BRAISED BEEF <i>endive, celeriac (7-9-11)</i>	26,00

DESSERT AND CHEESES

TARANTA <i>prickly-pear, chili ganache, peanut ice cream (3-5-7-13)</i>	16,00
PAVLOVA <i>chantilly meringue maracuja and black mulberry ice cream (3-7-13)</i>	16,00
APPLE FRIED TEMPURA <i>72% dark chocolate and local sweet wine "moscatello" (10-gluten free-lactose free)</i>	16,00
CHEESE SELECTION (7)	20,00