

G

Gianni

Allergen Alert (Reg. 1169/11)

Within the preparations administered in this exercise may be present one or more allergen ingredients, better specified in the "allergen table" available to customers.

The raw fish administered is subjected to treatment of remediation prior to compliance with requirements of Regulation (EC) 853/2004, Annex III, Section VII, Chapter 3, point D, point 3.

In order to provide consumers with better information, it is available to our customers the menu with the quality and conservation requirements of the raw materials used.

**CHIOSTRO DEI DOMENICANI**  
DIMORA STORICA

## GIMMI RESTAURANT.

*An eclectic tangle.*

*Distant sounds, foreign languages entangling in warm traditions knotted by the wind.*

*A thread warmed up by the sun, braided by centuries-old mixes.*

*Unravel the knot ('Matassa') through three tasting menu:*

## TASTING MENU

SOLENOIDE <i>5 courses tasting menu</i>	€65,00 p.p
INTRECCIO <i>7 courses tasting menu</i>	€80,00 p.p
MATASSA <i>9 courses tasting menu</i>	€100,00 p.p

## STARTERS

ASPARAGUS <i>bio eggs, parsley, 24 months aged Parmigiano</i>	€18,00
PIEDMONTESE FASSONA <i>wild fennel, olives, caciocavallo cheese, potatoes, horseradish</i>	€20,00
MUTTON <i>fava beans, artichokes, baby squids</i>	€18,00
PURPLE SHRIMP CANNOLO <i>peas, shellfish mayonnaise, bitter chocolate</i>	€20,00

## FIRST COURSE

SPAGHETTONE LA 'MATASSA' <i>spaghetti 'Benedetto Cavaliere', cardoncelli mushrooms, saffron, dull yeast</i>	€18,00
POTATO RAVIOLO <i>sweet green peppers, burrata, basil pesto with raw almonds</i>	€16,00
MEZZO PACCHERO 'MANCINI' <i>shrimps, walnuts, pork cheeks, sweet peppers</i>	€22,00
TAGLIOLINI WITH RED TURNIPS <i>chard, monkfish, mint</i>	€20,00

## MAIN COURSE

TUNA <i>cardoncelli mushrooms, rosemary ice cream, black cherry</i>	€28,00
RED SNAPPER <i>potatoes, cherry tomatoes, black olives, capers, wild fennel</i>	€32,00
DUCK <i>breast with kumquat mandarin sauce, leg with marron glacé sauce, belgian indivie</i>	€24,00
PORK LOIN <i>Acquaviva red onions, apple, cooked wine sauce</i>	€22,00

## DESSERT

'FRISA' <i>tomatoes, fresh herbs, sweet chily, olive oil ice cream</i>	€14,00
ALMONDS FRANGIPANE <i>figs jam, laurel sponge cake, coffee ice cream</i>	€14,00
FRUTTONE <i>black cherry, goat milk ice cream</i>	€14,00
PRICKLY PEAR <i>white chocolate, prickly pear parfait, black berry</i>	€14,00