



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	65,00 p.p
gourmet menu four courses	
INTRECCIO	80,00 p.p
gourmet menu six courses	
MATASSA	100,00 p.p
gourmet menu eight courses	

STARTERS

CUTTLEFISH AND RED SHRIMP	24,00
"Leccina" black olive extract, crispy tapioca, shiso and celery millefeuille (Contains: 1-2-4-6-8)	
WARM OCTOPUS ASPIC	22,00
octopus water foam, escarole, and Zollino white bean (Contains: 4-5-8-14)	
CADORE PORCINI MUSHROOM SOUP	22,00
corn polenta and egg yolk sphere (Contains: 1-3-5-7)	
GOOSE LIVER TERRINE	26,00
aged balsamic vinegar of Modena, plums, kumquats, and hemp brioche breade (Contains: 1-3-5-7-10-13)	

PASTA SOUPE AND RISOTTO

TUBETTI RIGATI "BENEDETTO CAVALIERI"	22,00
cave-aged caciocavallo cheese, potatoes, leeks, and morel mushrooms (Contains: 1-7-8)	
HEN "CONSOMME"	24,00
ravioli, duck liver, and cooked vegetables (Contains: 1-3-7-8)	
RISOTTO CARNAROLI RISERVA	26,00
datterino tomato concentrate, provolone Del Monaco cheese, almond-smoked swordfish, minced eggplant and marjoram (Contains: 4-7-8)	

MAIN COURSES

COD FISH COOKED IN LOW TEMPERATURE	26,00
stewed tripe, smoked cauliflower soup, pecorino cheese sphere (Contains: 3-4-5-7)	
"EMINCÉ" OF TURBOT	28,00
pak choi and its chlorophyll, with clams (Contains: 1-4-10-14)	
BREST OF DUCK WITH SAGE AND BUTTER	24,00
pumpkin, baby spinach, and potato millefeuille (Contains: 1-4-8-10)	

DESSERT AND CHEESES

MALVASIA RED GRAPES AND BLACKCURRANT CREAM	16,00
multigrain brioche bruschetta with yogurt ice cream (Contains: 1-3-7-13)	
"BA-BA-BA"	16,00
Rum babà, beetroot and banana sorbet (Contains: 1-3-7-13)	
PORCINO MUSHROOM AND CHESTNUT HONEY PANNA COTTA	16,00
mont Blanc and vanilla persimmon ragout (Contains: 7-13)	
CHEESE SELECTION	22,00
(Contains: 7)	