

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

|  |            |
|--|------------|
| <b>SOLENOIDE</b><br><i>gourmet menu four courses</i> | 70,00 p.p  |
| <b>INTRECCIO</b><br><i>gourmet menu six courses</i>  | 85,00 p.p  |
| <b>MATASSA</b><br><i>gourmet menu eight courses</i>  | 100,00 p.p |

## STARTERS

|  |       |
|--|-------|
| <b>PUFF PASTRY, CUTTLEFISH AND RED PRAWN</b><br><i>served with dill and grilled cardoncelli mushrooms</i><br>(1-2-4-6-8)                                     | 24,00 |
| <b>CUBE OF BLUEFIN TUNA FISH</b><br><i>watermelon gazpacho, teriyaki sauce, cucumber and potato foam</i><br>(1-3-5-7-10-11-13)                               | 26,00 |
| <b>TERRINE OF GOOSE LIVER WITH EXTRA AGED BALSAMIC VINEAGAR</b><br><i>candied kumquat, rhubarb compote and multi-grain pan-brioche</i><br>(1-3-5-7-10-11-13) | 28,00 |

## PASTA AND RISOTTO

|   |       |
|---|-------|
| <b>POTATOES DUMPLINGS WITH LOBSTER</b><br><i>butter-milk (cow), smoked eggplant and sun-ripened cherry tomato</i><br>(1-2-3-7-8)  | 28,00 |
| <b>SPAGHETTI FROM TURANICO DURUM WHEAT</b><br><i>celeriac cooked under olive, clams and sea asparagus</i><br>(4-8-10-14)  | 24,00 |
| <b>"CARNAROLI" RISOTTO FROM RISERVA SAN MASSIMO, CREAMED WITH BASIL</b><br><i>burrata from Andria, frigitelli sweet green peppers and sea bream ceviche</i><br>(4-6-7-10) | 26,00 |

## MAIN COURSES

|   |       |
|---|-------|
| <b>RED SNAPPER</b><br><i>red beetroot extract, green beans in extra-virgin olive and his crumble</i><br>(1-3-4-7-8)         | 24,00 |
| <b>EMINCÉ OF TURBOT</b><br><i>thinly sliced spiny turbot "alla pizzaiola style"tomato, garlic, oregano</i><br>(1-4-8-10-14) | 26,00 |
| <b>SIRLOIN BEEF FROM PIEDMONT</b><br><i>savoy Cabbage Leaf Mille-feuille</i><br>(7-8-9-10)                                  | 28,00 |

## DESSERT E CHEESES

|   |       |
|---|-------|
| <b>COCOA SHORTCRUST TART</b><br><i>served with salted cashew praline ice cream, pineapple, and star anise</i><br>(1-3-7-13)           | 16,00 |
| <b>FRIED CUSTARD</b><br><i>ferrovia cherries marinated in red porto, Maldon salt caramel, and wild fennel ice cream</i><br>(1-3-7-10) | 16,00 |
| <b>PAVLOVA</b><br><i>crisp meringue with passion fruit bavarois cream and black mulberry ice cream</i><br>(3-7-13)                    | 16,00 |
| <b>ASSORTED CHEESES</b><br>(7)  | 22,00 |