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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:*

## GOURMET MENU

<b>SOLENOIDE</b> <i>tasting menu five courses</i>	65,00 p.p
<b>INTRECCIO</b> <i>tasting menu seven courses</i>	80,00 p.p
<b>MATASSA</b> <i>tasting menu nine courses</i>	100,00 p.p

## STARTERS

<b>RAW TUNA-FISH</b> <i>with quinoa, steamed potatoes filled with dried tomatoes and capers covered by saffran and sea-urcins</i>	23,00
<b>FILET OF COD</b> <i>with his tripe, tomatoes sauce and courgettes</i>	25,00
<b>RAW BEEF TARTARE</b> <i>with variation of artichokes and jerusalem artichokes</i>	20,00

## FIRST COURSE

<b>DRIED LOCAL PASTA</b> <i>"Benedetto Cavalieri" with couliflower</i>	20,00
<b>FRESH HOME MADE PASTA</b> <i>with scorpin-fish and his broth</i>	23,00
<b>DRIED LOCAL SPAGHETTI</b> <i>with squill mantis fish, saffran, celleri and sweet-peppers sauce</i>	24,00
<b>CARNALORI'S RISOTTO</b> <i>with shrimp, tuna and "Katsuobushi" raped on top</i>	25,00

## MAIN COURSE

<b>GALLIPOLI'S FISH SOUP</b>	28,00
<b>TOURBOT</b> <i>with sweet-peppers, sweet-onions and bread sauce</i>	25,00
<b>PORKNECK</b> <i>with white asparagus and "Kumquat" mandarin</i>	24,00
<b>RACK OF LAMB</b> <i>backed violet potatoes and yellow cherry-tomatoes sauce</i>	26,00

## DESSERT

<b>SELECTION OF ITALIAN LOCAL CHEESES</b>	22,00
<b>"TARANTA" CREAM PUFFS</b> <i>stuffed by wild fruits coulis, spicy cream, nuts and bitter chocolate</i>	14,00
<b>WHITE CHOCOLATE</b> <i>with raspberry and caramelize nuts</i>	15,00
<b>"PANNA COTTA"</b> <i>with honey chestnut</i>	12,00
<b>GRAPEFRUIT SORBET</b> <i>with meringue and bitter chocolate</i>	10,00