

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:*

## GOURMET MENU

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

## STARTERS

|  |        |
|--|--------|
| <b>MEDITERRANEAN BLUE LOBSTER</b><br><i>vegetables, gerusalem artichoke and tomato</i> | €35,00 |
| <b>COD</b><br><i>with his tripe tomato sauce and courgette mille-feuille</i>           | €25,00 |
| <b>BROCCOLI</b><br><i>eggs "bio" burrata cheese and cherry tomatoes</i>                | €12,00 |
| <b>GOOSE LIVER ESCALOPE</b><br><i>pumpkin and fruit mustard</i>                        | €26,00 |

## FIRST COURSE

|   |        |
|---|--------|
| <b>TORTELLI FRESH EGG PASTA</b><br><i>scorpion fish and his broth</i>   | €23,00 |
| <b>RAVIOLO BREAD AND POTATOES</b><br><i>stufeed with cheek-pork and porcini mushrooms</i>                           | €20,00 |
| <b>PASTA "MANCINI"</b><br><i>shrimp, sweet peppers, bacon and walnuts</i>   | €23,00 |
| <b>CARNAROLI RISOTTO RISERVA "S. MASSIMO"</b><br><i>saffron, vegetables and balsamic vinegear 25 years old aged</i> | €20,00 |

## MAIN COURSE

|  |        |
|--|--------|
| <b>MY "GALLIPOLI'S" FISH SOUP</b>  | €28,00 |
| <b>SEA BASS</b><br><i>plum, fennel and his flowers</i>                   | €28,00 |
| <b>LEG OF LAMB</b><br><i>violet potatoes and cherry tomatoes</i>         | €26,00 |
| <b>BRAISED BEEF</b><br><i>polenta balls filled by cheese and pumpkin</i> | €26,00 |

## DESSERT

|  |        |
|--|--------|
| <b>ALMOND CAKE</b><br><i>figs, laurel and "moka" ice cream</i>                                       | €14,00 |
| <b>FRUIT TARTE</b><br><i>black cherries and goat milk ice cream</i>                                  | €14,00 |
| <b>CHESTNUT RAVIOLO</b><br><i>persimmon and pomegranate sorbet</i>                                   | €14,00 |
| <b>LA FRISA</b><br><i>"Tahiti" vanilla candied yellow cherry tomatoes, basil and ice cream "EVO"</i> | €14,00 |
| <b>SELECTION OF CHEESES</b>  | €22,00 |