



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.

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
<i>gourmet menu four courses</i>	
INTRECCIO	80,00 p.p
<i>gourmet menu six courses</i>	
MATASSA	100,00 p.p
<i>gourmet menu eight courses</i>	

STARTERS

CUTTLEFISH & RED PRAWN	24,00
<i>with “Cellina” olive extract, tapioca crisp, Shiso and celery mille-feuille</i>	
<i>(Contains:1-2-4-6-8)</i>	
SAUVAGE MARINATED SALMON FILLED BY GOAT CHEESE	22,00
<i>“Bella di Cerignola” Olives Stuffed with Mandarin</i>	
<i>Coated in white sesame and served with mango chutney</i>	
<i>(Contains:1-4-6-8)</i>	
GOOSE LIVER TERRINE AND AGED BALSAMIC FROM MODENA	26,00
<i>with kumquat, Port-Madeira plums, and hemp brioche</i>	
<i>(Contains:1-3-5-7-11-13)</i>	

PASTA AND RISOTTO

SPAGHETTI “BENEDETTO CAVALIERI”	24,00
<i>with basil extract and zucchini in various textures</i>	
<i>(Contains:1)</i>	
POTATO GNOCCHI WITH LOBSTER	28,00
<i>served with cow’s buttermilk, charred eggplant, and confit tomatoes</i>	
<i>(Contains:1-2-3-7-8-10)</i>	
“CARNAROLI” GRAN RISERVA HERB RISOTTO	26,00
<i>with sea urchin and mackerel</i>	
<i>(Contains:4-6-7-8-10)</i>	

MAIN COURSES

MEDITERRANEAN SNAPPER	32,00
<i>with beetroot, green beans, and “Cellina” olive crumble</i>	
<i>(Contains:1-3-4-7-13)</i>	
“EMINCÉ” OF TURBOT	28,00
<i>with pak choi and its chlorophyll, oysters, and sourdough crisp</i>	
<i>(Contains:1-4-10-14)</i>	
YOUNG BEEF SIRLOIN	26,00
<i>with frigitelli peppers and celeriac</i>	
<i>(Contains:9-11)</i>	

DESSERT AND CHEESES

PAVLOVA	16,00
<i>passion fruit bavarois, black mulberry ice cream, and sliced fresh fruit</i>	
<i>(Contains: 3-7-13)</i>	
TEMPURA APPLE	16,00
<i>72% dark chocolate and Muscatel wine</i>	
<i>(Gluten-free and lactose-free; Contains: 10)</i>	
FRUTTONE	16,00
<i>72% dark chocolate and local sweet wine “moscatello”</i>	
<i>(10-gluten free-lactose free)</i>	
CHEESE SELECTION	20,00
<i>(7)</i>	