



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.

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

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

STARTERS

RAW TUNA-FISH	23,00
with quinoa, steamed potatoes filled with dried tomatoes and capers covered by saffran and sea-urcins	
FILET OF COD	25,00
with his tripe, tomatoes sauce and courgettes	
COURGETTE FLOWER	23,00
with "Burrata" cheese, avocado sorbet, and "S. Spirito" shrimp with his Broth	

FIRST COURSE

TRADITIONAL PASTA	20,00
"Benedetto Cavalieri" with variation of couliflower	
BEETROT-RAVIOLI	23,00
filled with ricotta cheese, yellow cherry-tomatoes and hint of mint	
SPAGHETTI PASTA	24,00
with Langoustine, saffran, celleri and sweet-peppers sauce	

MAIN COURSE

GALLIPOLI'S FISH SOUP	28,00
RACK OF PORK	26,00
with red onions, apple and red wine dressing	
SIRLOIN OF FASSONA'S BEEF	26,00
with aubergine and egg yolk	

DESSERT

SELECTION OF ITALIAN LOCAL CHEESES	22,00
WHITE CHOCOLATE	15,00
with raspberry and caramelize nuts	
BITTER CHOCOLATE BY 72%	15,00
with rhubarb and basil sorbet	
MENONCELLA "LECCESE" SORBET	10,00
goat cheese and crumble of extra-virgin olive oil	