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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.

Un eclettico viluppo.

Suoni confusi, lingue d'oltremare che si legano a calde tradizioni annodate dal vento.

Un filo scaldato dal sole, intrecciato da secolari mescolanze.

Un bandolo per sbrogliare la Matassa attraverso tre menu degustazione:

TASTING MENU

SOLENOIDE <i>gourmet menu four courses</i>	65,00 p.p
INTRECCIO <i>gourmet menu six courses</i>	80,00 p.p
MATASSA <i>gourmet menu eight courses</i>	100,00 p.p

STARTERS

MARINATED SALVAGED SALMON <i>with mango chutney, goats cheese, olives known as "Bella di Cerignola", kumquats mandarine, and white sesame (3-4-6-10-11)</i>	22,00
BEEF TATAKI AND COCOA BEANS <i>with horseradish foam and "Bloody Mary" (6-8-9-10)</i>	26,00
SOUP OF RED ONIONS FROM TROPEA <i>tacos di ceci neri di Zollino e mantecato di baccalà (1-7-12)</i>	18,00

FIRST COURSE

CARNAROLI RISOTTO SOAKED RESERVE AL D'ARAPRÌ BRUT (sparkling wine) <i>with red prawn and peas (2-5-6-7-8-10)</i>	22,00
POTATO DUMPLINGS AND CHERRY TOMATOES CONCENTRATE <i>buttery cheese from Andria, sweet peppers ,basil pesto and amberjack fish ceviche (1-3-4-7-8-10)</i>	20,00
BENEDETTO CAVALIERI PASTA <i>with stew of red scorpion fish and marine plankton (1-2-4-6-8-10)</i>	26,00

MAIN COURSES

THINLY SLICED DIAMOND SHAPED (TURBOT) <i>pak choi millefeuille, with oysters and Oscietra caviar (4-6-8)</i>	46,00
IBERIAN PORK CUTLET <i>with artichoke Giudia style, and anchovies (1-3-4)</i>	22,00
LOCAL LAMB PIE <i>with cream of white corn, spinach and Jerusalem artichoke (1-8)</i>	23,00

DESSERT AND CHEESES

ICED ESPRESSO IN A 72% DARK MUG <i>with flap cream and almond foam (7-13)</i>	16,00
CARROT CANNOLI <i>chocolate cake, rhubarb and strawberry sorbet (1-3-7-13)</i>	16,00
BA-BA-BA <i>rum baba, bananas and beetrot sorbet (1-3-7-13)</i>	16,00
CHEESE SELECTION (7)	20,00