

G

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.

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 <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

PUFF PASTRY, CUTTLEFISH AND RED PRAWN <i>served with dill and grilled cardoncelli mushrooms</i> (1-2-4-6-8)	24,00
GOOSE LIVER TERRINE WITH EXTRA AGED MODENA VINEGAR <i>with candied kumquat, rhubarb compote, and multigrain pan brioche</i> (1-3-5-7-11-13)	26,00
STEAMED ASPARAGUS <i>egg Yolk in a Yellow Corn Crust served with 36-month-aged Red Cow Parmigiano foam and parsley extract</i> (3-5)	22,00

PASTA AND RISOTTO

FRESH HOME MADE RAVIOLI STUFFED WITH SMOKED CAULIFLOWER <i>clams with raisins, pine nuts, and sourdough croutons</i> (1-3-4-5-8-10-14)	25,00
HAND-MADE PASTA "SENATORE CAPPELLI" FLOUR <i>tossed with pecorino cheese and black pepper, served with a light "Zollino" bean soup, "bianchetto" truffle, and Mediterranean monkfish</i> (1-4-5-8)	25,00
CARNAROLI RISOTTO WITH TURNIP BROCCOLI <i>topped with red crispy sweet pepper, "Andria" burrata cheese, and a touch of "Cetara" anchovys sauce</i> (4-5-7)	24,00

MAIN COURSES

RED SNAPPER STEW <i>with "Petrilli" tomato tartare, escarole roll, potatoes, olives, and wild fennel</i> (4-5-8)	28,00
LOCAL LAMB IN BREAD CRUST <i>served with a creamy soupe potatoes, "Tropea" red onions, and cave-aged "Irpinian" caciocavallo cheese</i> (1-5-8-9-10)	24,00
IBERIAN SUCKLING PIG CUTLET <i>served with Jerusalem artichoke, confit artichoke, and tarragon-marinated egg yolk mayonnaise</i> (1-3-9)	25,00

DESSERT E CHEESES

COCOA SHORTCRUST TART <i>served with salted cashew praline ice cream, pineapple, and star anise</i> (1-3-7-13)	16,00
PAN-BRIOCHE WITH TAHITIAN VANILLA <i>blackcurrant cream with yogurt ice cream</i> (1-3-7-10)	16,00
PAVLOVA <i>crisp meringue with passion fruit bavarois cream and black mulberry ice cream</i> (3-7-13)	16,00
ASSORTED CHEESES (7)	22,00