



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	70,00 p.p
gourmet menu four courses	
INTRECCIO	85,00 p.p
gourmet menu six courses	
MATASSA	100,00 p.p
gourmet menu eight courses	

STARTERS

TARALLO DI SEMOLA & ANCHOVY	24,00
rustic romanesco broccoli purée, cuttlefish tagliatelle and chilled Canestrato Pugliese D.O.P fondue (1-4-7-14)	
“SANTO SPIRITO” LANGOUSTINE	33,00
pumpkin, guanciaie, hazelnuts and seasonal mushrooms (2-7-13)	
FOIE GRAS TERRINE & EXTRA-AGED MODENA BALSAMIC VINEGAR	28,00
candied kumquat, rhubarb compote and multigrain brioche (1-3-5-7-10-11-13)	

PASTA AND RISOTTO

“36 ROSSI” RAVIOLI, CHESTNUT & NERO DI TROIA WINE REDUCTION	28,00
monkfish Genovese, Tropea onion (1-3-4-8-10-13)	
“TURANICO” WHEAT SPAGHETTI	24,00
ash-roasted celeriac, clams and sea asparagus (4-8-10-14)	
“SAN MASSIMO” CARNAROLI RISOTTO	26,00
morels, leek and Blu di Morozzo cheese (7-10)	

MAIN COURSES

“MORRO” COD, “IL GALATEO” SAFFRON	26,00
cellina olive crust and turnip greens (1-4-7)	
FREE-RANGE CHICKEN, BREAST & THIGH	24,00
walnuts, cauliflower, paprika and rosemary-glazed sweet potato (7-8-9-10-13)	
PIEMONTESE SIRLOIN BEEF	28,00
savoy cabbage mille-feuille (7-8-9-10)	

DESSERT E CHEESES

COCOA PÂTE SUCRÉE	16,00
salted cashew praline ice cream, pineapple and star anise (1-3-7-13)	
ALMOND FRANGIPANE	16,00
baked white figs, bay leaf sponge and Moka ice cream (1-3-7-13)	
PAVLOVA	16,00
passion fruit bavarois and black mulberry ice cream (3-7-13)	
CHEESE SELECTION	22,00
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