

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.

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

CUTTLE FISH AND RED PRAWNS <i>black olives extract, crunchy tapioca shiso and sellery millfoglie (1-2-4-6-8)</i>	26,00
OCTOPUS TERRINE, POTATOES AND BLACK TRUFFLE <i>escarole, lard and white beans soup (4)</i>	26,00
WILD RABBIT <i>carrot roll, black truffle, fennel, anise scented (7-8-10)</i>	28,00

FIRST COURSES

TRADITIONAL DRIED PASTA <i>aged cow cheese from the cave, potatoes, leek and mushrooms (1-7-8)</i>	26,00
FRESH HOME MADE PASTA STUFFED BY DUCK LIVER <i>vegetables consommé, and fresh fine herbs (1-3-8)</i>	28,00
RISOTTO RESERVE WITH RED RADICH <i>pork ham ragout with crunchy aged parmesan cheese (7-8-10)</i>	22,00

MAIN COURSES

THINLY SLICED DIAMOND SHAPED (TURBOT) <i>pak choi millefeuille, and his clorofille with oysters (4-6-8)</i>	28,00
FILET OF COD COOKED IN E.V.O. <i>local saffron, corn-meal and sour cauliflower (4-7-10)</i>	28,00
DUCK BREAST <i>sage and butter with pumpkin, baby spinach, and potatoes millfoglie (7)</i>	30,00

DESSERT AND CHEESES

PANNA COTTA WITH CHESTNUT HONEY <i>porcini mushrooms montblanc with mousse of milk (7-13)</i>	16,00
PAVLOVA <i>chantilly meringue maracuja and black mulberry ice cream (3-7-13)</i>	16,00
APPLE TEMPURA <i>72% dark chocolate and local sweet wine "moscatello" (10-gluten free-lactose free)</i>	16,00
CHEESE SELECTION (7)	20,00