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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 SALMON <i>with jasmine tea, tuna-fish, ginger, aubergine and apple (1-4-6-8)</i>	26,00
ALMOND'S SMOKED PORK-HAM <i>roll of ricotta cheese with melon and pears (1-7-8)</i>	22,00
TUNA FISH AND GAZPACHO OF WATERMELON <i>teriyaki sauce, cucumber and potatoes cream (4-5-6-7-8)</i>	24,00

FIRST COURSE

CARNAROLI RISOTTO SOAKED RESERVE <i>with 25 years aged balsamic vinegar, saffran, and vegis (7-8-10-11)</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>	24,00
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
FILET OF SEA BREAM "BOCCADORO" <i>beetroot, green beans, black olives crumble (1-3-4-6-7-8-13)</i>	26,00
BEEF STEAK <i>egg plant aubergine with parmesan cheese 24 months aged (8-9)</i>	28,00

DESSERT AND CHEESES

ICED ESPRESSO IN A 72% DARK MUG <i>with flap cream and almond foam (7-13)</i>	16,00
PAVLOVA <i>chantilly meringue maracuja and black mulberry ice cream (3-7-13)</i>	16,00
BA-BA-BA <i>rum baba, bananas and vanilla ice cream from "Tahiti" (1-3-7-13)</i>	16,00
CHEESE SELECTION (7)	20,00