

Menu

Chef STEFANO CARCAGNI Sous Chef MARCO BOVE

IL TORRINO RESTAURANT

By TENUTA ROCCI CERASOLI



CANNOLO

FILLO PASTRY CANNOLO , WHIPPED COD, LEMON IN TWO TEXTURES - GEL AND HALF CANDIED , CONFIT TOMATOES, BASIL POWDER, TERRA DI OLIVE CELLINE AND ALMONDS.

€ 16,00

SEARED OCTOPUS

SEARED OCTOPUS, MOLOKAI SWEET POTATO CREAM, JERUSALEM ARTICHOKE CHIPS AND ONION CHARCOAL.

€18,00

CRISPY SHRIMP

COCONUT-SCENTED CRISPY PRAWN, SALTED RICOTTA CREAM, PEPPER DRESSING AND CRUSCO POWDER.

€ 16,00

SCOTTONA TARTARE

LOCAL SCOTTONA BEEF TARTARE, GUTTIAU BREAD, ACIDULATED RED ONION, FENNEL MATO, MARINATED EGG YOLK FLAKES AND BEEF JUS.

€ 17.00

THE AUBERGINE - TYPICAL APULIAN DISH

FIRE-ROASTED CRISPY AUBERGINE, ROASTED TOMATO DRESSING, BURRATA MOUSSE AND BASIL EXTRACT.

€ 14,00

OUR TORTELLACCIO

HOMEMADE MODENESE-STYLE TORTELLACCIO FILLED WITH WHITE-BRAISED HORSE MEAT, SERVED WITH VANILLA GOAT CHEESE BLANQUETTE, WILD FENNEL OIL AND BLACK SESAME DRESSING.

€ 18,00

THE CLASSIC

FRESH PACCHERO PASTA WITH RED GROUPER RAGU, BASIL DRESSING AND APULIAN TARALLO CRUMBLE.

€ 21,00

CHEF'S RISOTTO

ACQUERELLO CARNAROLI RICE, SEASONAL INGREDIENTS AND "PERSONALITY." € 19,00

LAGANARI

LAGANARI SENATORE CAPPELLI WITH GARLIC, OIL, HOT PEPPER AND MUSSELS, SERVED WITH GREEN BAGNETTO, PURPLE PRAWNS AND CANDIED LEMON $\mathbf{\in} 20,\!00$



THE BOMBETTA - TYPICAL APULIAN DISH

HOME-SMOKED CBT BOMBETTA WITH APPLEWOOD SHAVINGS, STUFFED WITH SUN-DRIED TOMATOES AND SOFT CHEESE, SERVED WITH CAPONATA FROM OUR GARDEN.

€17.00

THE ASADO

GRILLED LOCAL BEEF ASADO WITH ROASTED BELGIAN ENDIVE AND
GREEN PEA CREAM

€ 24,00

GALLIPOLI STYLE PESCATO OF THE DAY

FISH STEAK WITH FRAGRANT BREADCRUMBS, SERVED WITH CREAMED POTATOES, SAUTÉED CHICORY AND RED ONION JAM.

€ 23,00

OUR FRITTO DI MARE

FRIED CALAMARI AND PINK SHRIMPS WITH HOMEMADE CITRUS MAYO.

€ 18,00

Pide Dishes

TORRINO SALAD

CURLY ESCAROLE, RADISHES, CANDIED LEMON AND TOMATOES.
€ 6.00

ROASTED POTATOES

BOSEMARY-ROASTED POTATO CUBES.

€ 5.00

GRILLED VEGETABLES

(DEPENDING ON THE SEASONALITY FROM OUR GARDEN)
GRILLED SEASONAL VEGETABLES

€ 6.00



TIRAMISU

CRISPY PHYLLO PASTRY, SAN MARZANO CREAM, HAZELNUT EMULSION, BITTER COCOA.

€ 7,00

PANNA COTTA & FRUIT

MADAGASCAR VANILLA PANNA COTTA SERVED WITH SEASONAL FRESH FRUIT DRESSING.

€ 8,00

SWEET MOMENT
BY THE CHEF
€ 9,00

SORBET
RASPBERRY SORBET, CINNAMON CRUMBLE, COCONUT SAUCE.
€ 9,00



Typical Apulian Dishes



POTATO CROQUETTES & MEATBALLS € 12,00

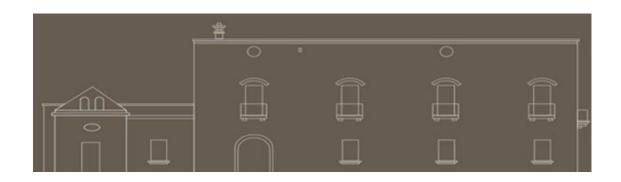
FAVA BEANS & CHICORY € 11,00

MEATBALLS WITH TOMATO SAUCE € 13,00

ORECCHIETTE WITH TOMATO AND CACIO RICOTTA SHAVINGS
€ 12,00

PEZZETTI DI CARNE DI CAVALLO
€ 15,00





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