



Menu

Chef **STEFANO CARCAGNI**
Sous Chef **MARCO BOVE**

IL TORRINO RESTAURANT
By **TENUTA ROCCI CERASOLI**

Starters

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

First Courses

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

€20,00

Main Courses

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

Side 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

Desserts

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

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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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