



Seafood and Meat Main courses

A SLICE OF THE CATCH OF THE DAY WITH FRAGRANT
BREADING AND SAUTÉED CHICORY AND POTATO
CREAM 21€

FRIED SQUID AND PRAWNS 17€

OCEAN OCTOPUS COOKED AT A LOW TEMPERATURE,
ROASTED BELL PEPPER PURÉE, AND ONION POWDER
AND BLACK OLIVE AND ALMOND CRUMBLE 18€

SLOW-COOKED SUCKLING PIG TENDERLOIN WITH POTATO
MILLE-FEUILLE AND MEAT JUS 17€

BEEF ENTRECÔTE WITH A SALAD OF TOMATO CONFIT AND
ARUGULA 20€

Dessert

MINI TART WITH COFFEE CARAMEL AND SAN MARZANO
CREAM, TOPPED WITH UNSWEETENED COCOA POWDER 6€

PLATE-SERVED CHEESECAKE WITH VANILLA COOKIE,
WATERMELON GEL, AND BASIL OIL 7€

PISTACHIO SEMIFREDDO, GLAZED WITH WHITE
CHOCOLATE AND PISTACHIOS SERVED WITH
BLACKBERRY JUS 8€



Menu

IL TORRINO RESTAURANT
By TENUTA ROCCI CERASOLI

Chef STEFANO CARCAGNI
Sous Chef MARCO BOVE

For technical reasons or due to availability, our products may be flash-chilled after being prepared fresh and stored at sub-zero temperatures (-20 degrees), or deep-frozen at the source by selected suppliers.

Please inform the dining room staff of any food intolerances or allergies.

Seafood Appetizers

MACKEREL MARINATED IN RICE VINEGAR, FIG CHUTNEY, SMOKED CACIOTTA CREAM AND MINT-INFUSED OIL 15€

CUTTLEFISH TAGLIATELLE WITH MIXED PICKLED VEGETABLES
HOMEMADE 16€

CRISPY MEDITERRANEAN-STYLE CREAMED SALT COD ON A BED
OF TOMATO GAZPACHO 15€

CATALAN-STYLE SHRIMP WITH DICED POTATOES, SWEET-AND-
SOUR BELL PEPPERS, PICKLED RED ONION, AND LIME-INFUSED
MAYONNAISE 16€

Land-based appetizers

SLOW-COOKED VEAL, TUNA SAUCE, BEEF JUS,
AND CAPER POWDER 15€

EGGPLANT PARMIGIANA WITH TOMATO, BASIL,
AND FIORDILATTE, TOPPED WITH DRESSING 13€

FRISA PANZANELLA, TOMATO CONFIT,
BURRATINA, AND CAROSELLO EXTRACT 10€

SMOKED PULLED PORK MEATBALL, SERVED WITH
WHITE FAVA BEAN PURÉE AND A SKEWER OF
HOMEMADE BARBECUE 14€



Seafood and Meat First Courses

DURUM WHEAT SEMOLINA PACCHERI WITH YELLOW
DATTERINO TOMATO SAUCE, DICED MONKFISH, AND
PARSLEY POWDER

18€

TROCCOLI WITH CHEESE AND PEPPER, TOPPED WITH
RAW RED SHRIMP AND A HINT OF LEMON

22€

NERANO-STYLE RISOTTO WITH ZUCCHINI PURÉE,
STIRRED IN WITH PROVOLONE DEL MONACO CREAM,
SERVED WITH ZUCCHINI CHIPS AND BASIL

17€

SHORT “SAGNA” PASTA WITH A GENOESE-STYLE SAUCE
MADE FROM LIGHTLY COOKED ONIONS AND
SHREDDED BEEF, ONION POWDER, AND PECORINO
DRESSING

18€

FUSILLONE WITH TUNA RAGÙ, RED DATTERINO
TOMATOES, CANDIED LEMON, AND MINT CRUMBLE

18€

