



Menu

IL TORRINO RESTAURANT
By TENUTA ROCCI CERASOLI

Chef STEFANO CARCAGNI
Sous Chef MARCO BOVE

For technical or availability reasons , our products can be blast chilled from fresh and stored at negative temperature (-20 degrees) or frozen at origin from selected suppliers.

Please inform the room staff of food intolerances and allergies

Starters from the sea

CRISPY SALT COD € 15,00
Crispy salt cod with a Mediterranean-style cream sauce, served with tomato gazpacho

SEARED OCTOPUS € 18,00
Octopus in its own cooking oil, seared in a frying pan, served with a cream of roasted peppers, a crumble of almonds and olives, and onion powder

CUTTLEFISH TAGLIATELLA € 16,00
Low-temperature-cooked cuttlefish tagliatella with homemade mixed pickled vegetables and parsley powder

PRAWN CATALANA € 16,00
Prawn catalana with diced potatoes, sweet-and-sour peppers and pickled onion, served with citrus mayonnaise

Starters from the land

OUR VEAL WITH TUNA SAUCE € 15,00
slow-cooked veal, tuna sauce, beef jus and caper powder

OUR PARMIGIANA € 13,00
Aubergine parmigiana with tomato, basil and fiordilatte, topped with a dressing

PULLED PORK CROQUETTE € 14,00
Smoked pulled pork croquette, served with a white fava bean cream and a dollop of homemade barbecue sauce.

OUR FRISA € 10,00
Traditional Apulian frisa with panzanella, confit tomatoes, burratina, and carosello extract.



First Courses

THE CHEF'S RISOTTO

€ 20,00

Aged Acquerello Carnaroli risotto, prepared with seasonal ingredients inspired by the Chef's creativity.

OUR PACCHERO

€ 19,00

Pacchero pasta with yellow datterino tomato sauce, diced monkfish, and parsley powder.

SPAGHETTONI

€ 18,00

Low-temperature-cooked cuttlefish tagliatella with homemade mixed pickled vegetables and parsley powder

OUR TROCCOLI

€ 22,00

Troccoli cacio e pepe with red prawn tartare and a hint of lemon.

"SAGNA" CORTA

€ 17,00

Traditional "Sagna Corta" pasta with white onion Genovese, shredded beef, onion powder, and Pecorino dressing.



Dessert

THE TARTLET

€ 6,00

Coffee caramel tartlet with San Marzano tomato cream, finished with a dusting of bitter cocoa.

OUR CHEESECAKE

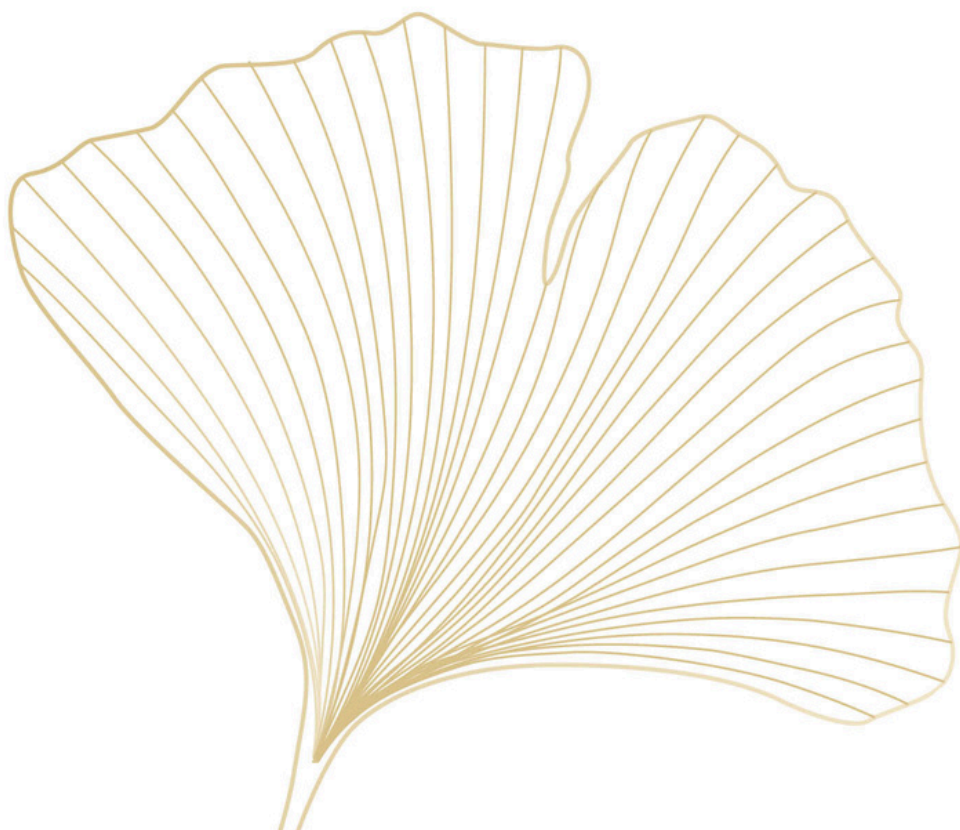
€ 7,00

Deconstructed cheesecake with vanilla biscuit, watermelon gel, and basil oil.

PISTACHIO SEMIFREDDO

€ 8,00

Pistachio semifreddo, coated in white chocolate and pistachio glaze, served with blackberry jus.





Main courses

SWORDFISH ROLL Slow-cooked swordfish roll with Mediterranean stuffing, white eggplant and prawn, served on roasted tomato cream.	€ 19,00
CATCH OF THE DAY Oven-baked catch of the day, served with potato cream and sautéed wild chicory.	€ 21,00
GALLIPOLI STYLE MONKFISH Gallipoli-style monkfish with aromatic herb crumb and carrot cream.	€ 19,00
OUR FRITTO DI MARE Fried calamari and pink shrimps	€ 17,00
ENTRECOTE Grilled beef entrecôte with confit tomato salad and rocket.	€ 20,00
ORK TENDERLOIN Slow-cooked pork tenderloin with potato mille-feuille and jus.	€ 17,00

Menu baby

Orecchiette with Tomato Sauce	€ 10,00
Ham and Mozzarella	€ 8,00
Breaded Chicken Cutlet with French Fries	€ 12,00

Typical Apulian Dishes

POTATO CROQUETTES & MEATBALLS

€ 10,00



FAVA BEANS & CHICORY

€ 9,00



MEATBALLS WITH TOMATO SAUCE

€ 12,00



POTATO GATEAUX

€ 10,00



OCTOPUS “ALLA PIGNATA” WITH
POTATOES

€ 15,00



SAGNE CORTE PASTA WITH
FRESH TOMATO SAUCE

€ 10,00

