

Menu



EnotecaLaTorre

R I S T O R A N T E



Maitre

Luigi Picca

Chef

Domenico Stile

Appetizers

Egg, buffalo milk taleggio cheese and forest aromas
35

Red shrimp, burrata cheese, kumquat and chicory with anchovies
37

Red tuna, estragon, sour cream and fermented roots
32

Wild cod, lard, pumpkin, provolone cheese and tozazu
33

Marinated Fassona beef, smoked foie gras terrine
with longo pepper, pear and madeira wine
38



First Courses

Gnocchi filled with gurnard fish and lemon balm, broccolini,
caper leaf and spiced broth

37

Fusillo alla genovese with spring onion, hazelnuts from Caprarola,
bay leaf and moscow mule

32

Spaghetti, lupini clams, fennel, bergamot and sea truffle emulsion

36

Risotto with lemon, marinated squid,
asparagus and buffalo milk yoghurt

35

Oxtail ravioli smoked with black cardamom,
provolone del Monaco cheese, turnip greens and marsala

34



Second Courses

Rossini Fillet, sea and land lettuces, and pisco sour
45

Lamb Villeroy
40

Yogurt and cumin marinated duck, purple cabbage and sour apple
38

Amberjack with summer savoury, cauliflower, oysters and champagne
40

Sea bass cooked in parchment with eucalyptus,
grilled artichokes and black fermented garlic
38

Blue lobster, Onano lentils, banana and curry
50



Lunch

For lunch (excluding Saturdays and holidays)

the chef proposes two courses and a dessert of the diner's choice à la carte, water, and a glass of wine for

60

Some dishes may not be available depending on the season.



“Excursion”

Tasting menu of five surprise courses chosen by the chef

105

A journey with eyes closed

Tasting menu of seven surprise courses chosen by the chef

130

White Truffle

Tasting menu of five surprise courses chosen by the chef

230

The tasting menu is intended for the entire table and for groups of 5 people and more.



Dessert

Coffee mousse, elderflower, tobacco and licorice

15

Caruso cake, orange dogwood and achillea flower,
walnuts and walnut liqueur

15

Snowball

(almond, sheep's milk ricotta from Casali del Pino and jasmine)

15

64% Demi cuit Manjari chocolate, roasted pineapple,
pink pepper and maraschino

15

Pretend truffle in its habitat

(black truffle, persimmon, pisto spices and aged balsamic vinegar)

18





EnotecaLaTorre

R I S T O R A N T E



Our meat comes from certified animals which are subject to controlled slaughter.

All of the fish we use is frozen and stored by us to guarantee maximum safety.

In accordance with Reg.CE 1169/11 we remind our guests that some dishes could contain allergens.

For further information please speak to staff.