

# Menu



EnotecaLaTorre

R I S T O R A N T E



**Chef**

Domenico Stile

The elegant and refined architecture of Villa Laetitia is the backdrop of my story. Here, time goes by at a different pace, respectful of who we are and our senses. It's enhanced by scents, by colors, by a vivid and playful cuisine. Each of my dishes is inspired by these values: hospitality, details, love and hard work...coupled with the great responsibility of rendering this space and your time here an unforgettable journey.

Domenico Stile



# Appetizers

Egg, buffalo milk taleggio, black truffle in a spring garden  
35

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

Red tuna, estragon, sour cream and fermented roots  
32

Red mullet fish, bouillabaisse, provolone, wakame and smoked vinegar  
33

Foie gras terrine, Fassona beef, green apple, celery and mustard  
38



# First Courses

Gnocchi, red squid, thyme and Sancho pepper reduction  
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

Smoked oxtail ravioli, peppers, capers, caciocavallo and coffee liquor  
34



# Second Courses

Spiced suckling Mangalitzza pig, BBQ sauce, endive and cointreau  
40

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, burned pea pods, sweet potato, chinotto and chicken broth  
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

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

Tropical fruit cheesecake, buckwheat and tarragon

15

Double chocolate bavarese, fermented strawberries and basil

15

Fruit and vegetable salad, meringue, rocket and ginger

18







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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.