

Antipasti

OSTRICHE 6/12 UN	25/48
PANE, STRACCIATELLA E ACCIUGHE	18
Pain grillé, stracciatella, anchois <i>Grilled bread, stracciatella, anchovies</i>	
TONNO	29
Pan con tomate, agrumes, crusco <i>Pan con tomate, citrus, crusco</i>	
CRUDO SICILIANO	27
Thon, loup de mer, sériole, câpres, citron, persil, spumante <i>Tuna, seabass, amberjack, capers, lemon, parsley, spumante</i>	
BURRATA	28
Pêche grillée, tomate confite, homard, basilic <i>Grilled peach, confit tomato, lobster, basil</i>	
INSALATA PRIMAVERA	24
Pois anglais, pousses de pois, asperges, sucrine, crabe des neiges <i>English peas, pea shoots, asparagus, little gem, snow crab</i>	
POLPETTE DI MARE	22
Norma, noix de pin, ricotta salata <i>Norma, pine nuts, ricotta salata</i>	
TARTAR DI MANZO	26
Filet mignon, gratin, cèpes, mascarpone <i>Filet mignon, gratin, porcini, mascarpone</i>	
ENDIVE "CAESAR"	21
Endive grillée et crue, focaccia, guanciale, pecorino <i>Grilled and raw endive, focaccia, guanciale, pecorino</i>	
AGNELLO (3)	31
Mosto cotto, feuilles de céleri, pollen de fenouil <i>Mosto cotto, celery leaves, fennel pollen</i>	

LA TORRE IMPERIALE DI MARE

Somptueux assortiment de coquillages et crustacés d'une fraîcheur absolue sur lit de glace, sublimé par nos fines découpes de poissons crus avec nos sauces maison

A luxurious assortment of shellfish and crustaceans served over ice at peak freshness, elevated with our delicate cuts of raw fish and house-made sauces

P.M.



MENU DÉGUSTATION DISPONIBLE TASTING MENU AVAILABLE (110/135) PP

Primi

AGNOLOTTI	39	CAPPELETTI	36
Fenouil sauvage, pistache, gambero rosso <i>Wild fennel, pistachio, gambero rosso</i>		Bœuf braisé, sugo d'arrosto, crème de parmigiano <i>Braised beef, sugo d'arrosto, crema di parmigiano</i>	
TAGLIATELLE	34	PACCHERI	32
Ragù bianco, parmigiano, romarin <i>Ragu bianco, parmigiano, rosemary</i>		Pomodoro DOP, basilic, parmigiano <i>Pomodoro DOP, basil, parmigiano</i>	
GNOCCHI	37	TAGLIOLINI	CAVIAR +30 35
Pois, scampi, ricotta fumée <i>Peas, scampi, smoked ricotta</i>		Beurre de culture, parmigiano "Vacche Rosse" <i>Cultured butter, parmigiano "Vacche Rosse"</i>	

LE NOSTRE FETTUCINE ALL'ASTICE P.M.

Homard, tomate cerise, ail, vin blanc
Lobster, cherry tomato, white wine

Secondi

SCALOPPINI DI VITELLO '90	48
Citron Amalfi, fond de veau <i>Amalfi lemon, veal stock</i>	
CONTROFILETTO	52
10 oz USDA Prime NY strip, sauce porcini <i>10 oz USDA Prime NY strip, porcini sauce</i>	
ORATA	49
Salsa d'aubergines grillées, olives, amandes, herbes <i>Grilled eggplant salsa, olives, almonds, herbs</i>	
SPIEDINI DI MARE	58
Crevettes, calmars, pieuvre, pétoncles, oignons verts, huile 'nduja <i>Prawn, squid, octopus, scallops, scallions, nduja oil</i>	

Contorni

PATATE FRITE 14	PATATE 15	ASPARAGI 16	MUGNOLI 15	CARCIOFINI GRATINATI 16
Frites maison <i>House fries</i>	Romarin, ail <i>Rosemary, garlic</i>	Grillé, citron, stracciatella <i>Grilled, lemon, stracciatella</i>	Grillé, chili <i>Grilled, chili</i>	Chapelure, crème de taleggio <i>Breadcrumbs, taleggio crema</i>

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