

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	27
Loup de mer, poivre rose, orange, fenouil, farro <i>Branzino, pink pepper, orange, fennel, farro</i>	
BURRATA	28
Pêche grillée, tomate confite, homard, basilic <i>Grilled peach, confit tomato, lobster, basil</i>	
FIOR DI ZUCCA	24
Ricotta, scamorza, courgettes à la scapece <i>Ricotta, scamorza cheese, zucchini scapece</i>	
POLPETTE DI POLPO	22
Pieuvre, crevettes, norma, noix de pin, ricotta salata <i>Octopus, shrimp, 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>	
ARROSTICINI AGNELLO	29
Agneau, citron, menthe, céleri, persil <i>Lamb, lemon, mint, celery, parsley</i>	
CAPRESE	25
Tomates ancestrales, mozzarella di bufala, origan, câpres <i>Heirloom tomatoes, buffalo mozzarella, oregano, capers</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.



Primi

AGNOLOTTI 39	CAPPELLETTI 36
Fenouil, pistache, crevette rouge de Sicile <i>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 DI RICOTTA 37	TAGLIOLINICAVIAR +30 35
Cèpes, champignons, scampis <i>Porcini, mushrooms, scampi</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

SCALOPPINE SALTIMBOCCA 49
Champignons sauvages, fond de veau <i>Wild mushrooms, veal jus</i>
CONTROFILETTO 54
Battuto d'herbes, oignon de Tropea <i>Herb battuto, Tropea onion</i>
ORATA 52
Salsa d’aubergines grillées, olives, amandes, herbes <i>Grilled eggplant salsa, olives, almonds, herbs</i>
POLPO ALLA TRAPANESE 48
Pieuvre grillée, pesto trapanese <i>Grilled octopus, Trapani-style pesto</i>

Contorni

PATATE FRITE 14	PATATE 15	ASPARAGI 16	MUGNOLI 15
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>

