

ENOTECALATORRE

TRITONE

STARTER

Edamame Beans | € 7

Goma wakame | € 8

Fried Shrimps | € 12

Codfish croquettes | € 12

Bao pulled pork | € 12

Pulled pork cooked at low temperature, vinaigrette, crispy onion and bao sauce

Green bao Bacalhau | € 12

Fried cod balls, vinaigrette and bao sauce

Black bao salmon and guacamole | € 12

Smoked salmon, guacamole and brie cheese

WORLDWIDE

Avocado Toast | € 15

Avocado sauce, poached egg and sautéed spinach

Avocado Toast with salmon | € 18

Avocado sauce, poached egg, salmon and sautéed spinach

*Smash Burger with potatoes chips | € 18

Mixed meat burger, cheddar, sunomono, tomatoes, lettuce, yuzu mayonnaise

Club sandwich Enoteca La Torre | € 20

Crispy bacon, eggs, chicken, tomatoes, lettuce and mayonnaise. Served with potatoes chips

*Lobster Roll with chips | € 30

Pan brioche, lobster, lobster sauce, rucola, ketchup and mayonnaise. Served with potatoes chips

Service and bread € 2.50

All fish we use is culled by us for preservation.

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FISH

Grilled salmon with teriyaki sauce and wok vegetables | € 18

Tuna tataki | € 19

Tuna, yuzu mayonnaise, dashi, sprouts, whole wheat fregola

Breaded fish with fresh salad | € 19

Breaded marinated sea bass, melon salad, cucumber and zucchini

MEAT

Picanha | € 24

The world famous Brazilian cut of meat served with vinaigrette, citrus mashed potatoes and farofa

Fried Chicken nuggets | € 18

with ginger

POKÈ & SALAD CORNER

Oriental Salad | € 18

Oregano-cruste salmon, aromatic salad, sesame dressing

Caesar Salad | € 16

Lettuce, chicken, bread croutons, parmesan flakes, caesar dressing

Pokè bowl with salmon tataki | € 20

Diced salmon, avocado, sunomono, goma wakame, edamame and poké sauce

Pokè Crunchy | € 20

Salmon tartare, almonds, avocado, alpigiana sauce, lime, sunomono, goma wakame, edamame and poké sauce

Pokè Temaki Rio de Janeiro | € 22

Breaded shrimp, salmon, teriyaki sauce, ikura, avocado, sunomono, goma wakame, edamame, and poké sauce

Pokè Veggie | € 14

Seasonal fried vegetables, tempura, guacamole

Service and bread € 2.50

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RICARDO TAKAMITSU SELECTION

SEA & OCEAN

Carpaccio E.L. Takamitsu | € 28

*Mixed fish, crustaceans and shellfish
served with nikiri sauce, evo oil, sakura mix*

Sashimi 9 pieces | € 20

Mixed raw fish, crustaceans and shellfish

Nigiri 8 meraviglie | € 18

Sashimi SPECIAL 21 pieces | € 45

Raw fish, crustaceans and mixed shellfish

MAKI ROLLS

Ipanema | € 18

Tempura shrimp, tsunami sauce and aromatic salad

Hot Rolls | € 18

Salmon, king crab and alpigiana sauce

Sea bass balls | € 18

*Marinated sea bass, yuzu mayonnaise, jalapeno,
teriyaki sauce*

Scandinavia | € 18

Salmon, berries and teriyaki sauce

Bluefin | € 20

Red tuna, guacamole, shichimi, bottarga, caviar

ATLANTIDE

Ravioli Mare Nostrum | € 22

*Shrimp and citrus ravioli, sea bass sashimi, clams,
mussels, sea bass reduction, langoustine, mint and apple*

Taste of Sea | € 18

*Marinated tiger milk white fish, langoustine,
Mazara red shrimp, king prawns, scallops, bottarga,
gold flakes, tiger milk mousse*

Triton - 24 pieces | € 48

*Sea God from Greek mythology
(salmon, tuna, scallop, shrimp)*

Poseidone - 8 pieces | € 24

*Scampi, Mazara red shrimp, blue shrimp,
scallop with truffle, salmon and tuna*

5 shadows of salmon - 8 pieces | € 20

*Hand-beaten salmon, marinated salmon belly,
salmon chips, salmon roe, smoked salmon cream*

King crab rolls - 8 pieces | € 22

*Iso no yuki, citrus mashed potatoes,
crispy onion, basil chips*

Scallop and truffle - 8 pieces | € 22

Octopus rolls - 8 pieces | € 20

*Crispy octopus, caramelized onion, mayonnaise,
octopus and red shrimp sauce, basil*

Red fondue - 8 pieces | € 18

Red shrimp, melted cheese, lime and chili

Service and bread € 2.50

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MENU COLAZIONE - BREAKFAST

INTERNAZIONALE - INTERNATIONAL

Avocado Toast | € 15

Salsa avocado, uovo in camicia e spinacino saltato
Avocado sauce, poached egg and sautéed spinach

Avocado Toast con salmone | € 18

Salsa avocado, uovo in camicia, spinacino saltato e salmone marinato
Avocado sauce, poached egg, salmon and sautéed spinach

Eggs benedict | € 15

Toast tradizionale | € 7

Prosciutto cotto e formaggio
Toast Ham and cheese

*Club sandwich con chips di patate | € 20

Bacon croccante, uova, pollo, pomodori, lattuga e salsa maionese. Servito con chips di patate
Crispy bacon, eggs, chicken, tomatoes, lettuce and mayonnaise sauce. Served with potato chips

EUROPEA - EUROPEAN

*Mini Croissant | € 1,50

Crema pasticcera – cioccolato – confettura di albicocche – integrale
Custard - chocolate - apricot jam - whole wheat

*Pain au chocolat | € 1,50

*Mini krapfen con crema chantilly | € 1

Mini krapfen with custard

*Girelle con crema pasticcera e uvetta | € 1

Girelle croissant with custard and raisins

Pane burro & marmellata | € 8

Bread, butter & jam

Tutto il pesce che utilizziamo viene da noi abbattuto per esigenze di lavorazione e conservazione.

"In assenza di prodotto fresco verrà utilizzato prodotto surgelato all'origine. Per ulteriori informazioni rivolgersi al personale. Per qualsiasi informazione su sostanze e allergeni è possibile consultare l'apposita documentazione che verrà fornita, a richiesta, dal personale in servizio.

DOLCI - DESSERT

Yuzu maki | € 10

Pralinato di nocciole, biscotto al tè macha, mousse allo yuzu e glassa croccante al cioccolato bianco

Hazelnut praline, macha tea cookie, yuzu mousse and white chocolate crispy icing

Shizuko | € 10

Mousse al cioccolato del Madagascar 64%, cremoso alla nocciola e zenzero

Madagascar 64% chocolate mousse, hazelnut and ginger cream

Ouro preto | € 10

Frolla alle mandorle, risolatte, biscotto al caffè, glassa croccante al caramello

Almond shortbread, rice milk, coffee cookie, crunchy caramel glaze

Croccante lime e zenzero | € 9

Crunchy lime and ginger

Tiramisù al tè verde | € 9

Green tea tiramisu

Cheesecake al passion fruit | € 9

Passion fruit Cheesecake

Cheesecake minas gerais (dolce di latte) | € 9

Sweet milk Cheesecake

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