



## The Business Lunch

(11.30 / 14.30)

### STARTERS

- crunchy mixed salad  
or
- Minestrone  
or
- Hawaiian tuna tartare, passion fruit gel, wasabi

### MAIN COURSE

- Tagliatelle with porcini mushrooms  
or
- Mediterranean sea bream fillet with potatoes and olives  
or
- Lasagna Bolognese

### DESSERT

- Tiramisu  
or
- Salted caramel ice cream and macadamia nuts

- Whole menu. 44
- Without dessert 39
- Without appetizer 35

### Allergens

Information on the presence of allergens in our courts, please contact to the service staff.

### Origin Declaration

The meat comes from Switzerland, Italy, Austria and Germany.

The fish, comes from Italy, Denmark, Norway, Holland, Scotland, Greece, Spain, Egypt.

Wi-Fi 

Scan the QR code to access our Wi-Fi network.



## Tasting menus

### SEASONAL

|85

*The emotions of the season are told in a four-course, expertly staged by the chef*

Matching wine recommendation

|35

### FOR CONNOISSEURS

|95

*The gourmet tasting menu from the sea or from the land presented in four courses*

Matching wine recommendation

|35

### THE CHEF freehand

|125

*The exclusive itinerary with seven delicious dishes, prepared just for you by Chef Emanuel*

Matching wine recommendation

|45

### Guéridon - Services

SOLE MEUNIÈRE-STYLE | 59  
boiled new potatoes and parsley

THE CLASSIC CHATEAUBRIAND Min 2 pers p.p. | 59  
Béarnaise sauce and vegetables

LA TARTARE Min 2 Pers p.p. | 49  
Beef fillet tartare prepared at the table

### Mare Nostrum

#### Our oysters

#### Amélie n°2

1 item | 5.5      6 pcs. | 29      12 pcs. | 55



#### Plateau - Torre

|55

- 3 Amélie oysters n°2
- 2 Red prawns from Mazara del Vallo
- Irish Porcupine Scampi
- Sea bream tartare with blood orange and mint
- Tuna sashimi with basil and mango salad, goma wakame and teriyaki sauce

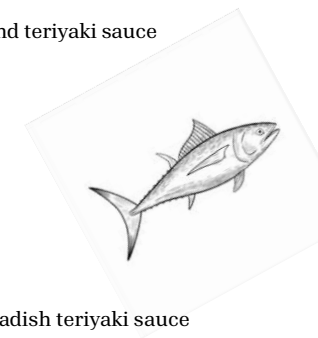
#### Tris Torre

|34

**Sea bream tartare**  
with burrata and lime cream

**Salmon gravlax** with lime and pink pepper,  
Avocado mayonnaise, teriyaki sauce and roasted almonds

**Tuna sashimi** with basil mango salad, goma wakame and Japanese radish teriyaki sauce




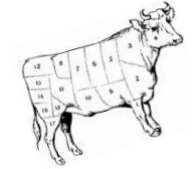

### The sardines Millesimate "La perle des Dieux"

Year 2017 | 31

Year 2018 | 29

Year 2020 | 34

Year 2022 | 28

<i>Seafood appetizers</i>			
SALMON GRAVLAX with lime and pink pepper, avocado mayonnaise Teriyaki sauce and roasted almonds	26		
TUNA TARTARE Raw vegetables and anchovy sauce	26		
TUNA TATAKI Teriyaki sauce, wasabi mayonnaise and samphire	26		
STUFFED SQUID with squid ink, potato cream and kale chips	26		
<i>Appetizers from the country</i>			
CRUNCHY MIXED SALAD	12		
SNAILS (6 pieces)	19		
BEEF TARTARE with CBT egg and onion in osmosis	29		
FOIE GRAS TERRINE "TORRE" Pan brioche, quince jam with vanilla	36		
VEAL SWEETBREAD Butter, sage and black cherries	29		
ARTICHOKE SALAD with parmesan flakes and extra virgin oil	16		
BRUSCHETTA with tomato and basil	12		
<i>Soups</i>			
ONION SOUP with Comté bread crouton	22		
EI 63° with potato mousse, Piora cheese and black truffle flakes	22		
MINISTRONE	14		
<i>First courses</i>			
TAGLIATELLE WITH VENISON RAGOU	28		
SPAGHETTI CARBONARA	26		
GNOCCHI Artichokes with alpine cream and pepper from the Maggia Valley	26		
RISOTTO WITH BLACK GARLIC Buffalo stracciatella, confit tomatoes, hazelnuts and dill oil	29		
RISOTTO WITH PORCINI MUSHROOMS with Blu di Capra fondue and Merlot reduction	29		
RISOTTO ALLA MILANESE and bone marrow with garlic	29		
HOMEMADE LASAGNA	24		
<i>Polenta is queen</i>			
THE CLASSIC: OSSOBUCO	33		
BRAISED BEEF	33		
BEEF BALLS with tomato sauce	33		
RABBIT	33		
POLENTA WITH PORCINI MUSHROOMS	33		
<i>Main courses with meat</i>			
VEAL CHOP	59		
TOURNEDOS ROSSINI With foie gras, black truffle	59		
LAMB CHOPS with honey, Valle Maggia pepper and sautéed vegetables	49		
CALF KIDNEYS with Morcote Dry Gin sauce and rice	39		
BURGER TORRE 200g beef, lettuce, tomato, raclette, bacon, Onion crunch and Torre sauce, table potatoes	29		
VENISON ENTRECÔTE With spaetzle	49		
ELEPHANT EAR (Wienerschnitzel) and fries	31		
<i>Main courses with fish</i>			
ZANDER DEL CERESIO with burnt potato cream	42		
SOLE MEUNIÈRE-STYLE Potatoes and parsley	59		
THE CLASSIC BOUILLABAISSE	36		
PERCH FILLETS ( EGLI) with parmesan risotto	36		
DORADENFILET Mediterranean-style, with tomatoes, olives and potatoes	36		
<i>The PINSAs alla Romana</i>			
LA PINSA BIANCA Oil Salt Origano	16		
LA PINSA MARGHERITA	18		
PINSA WITH COOKED HAM	20		
PINSA WITH PARMA HAM	24		
PINSA WITH PORCINI MUSHROOMS	29		
LA PINSA WITH BRESAOLA GRANA cheese	24		
<i>Our desserts</i>			
OUR MILLEFEUILLE TORRE 2.0	16		
LA CREMA CATALANA	14		
MERLOT PEAR Vanilla Ice Cream	14		
CHOCOLATE CAKE with salted caramel ice cream	13		
PISTACHIO SEMIFREDDO	15		
THE FAMOUS TIRAMISU OF THE TORRE	12		
<i>Our ice cream scoops</i>	4		
Vanilla – Chocolate – Mango and Passion Fruit – Salted Caramel			
Sorbet: Lemon – American Grape			