

Totò

BAR E RISTORANTE



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Antipasti da condividere

Antipasti misti Totò Mixed starters to share	29.50
Bruschette miste Mixed Bruschette to share	25.00
Padelatta di Cozze e Vongole Mussels, clams, garlic, parsley, white wine, chilli, focaccia	29.00
Gamberoni nella Padella Prawns with garlic and white wine butter served in a pan	34.50

Antipasti classici

Insalata Totò Leaf lettuce, mozzarella, roasted beetroot, carrots, cauliflower and mixed seeds, homemade dressings of your choice, Italian or French	14.50
Mozzarella di Bufala with datterini tomatoes and Parma ham	18.50 22.50
Burrata with datterini tomatoes and Parma ham	19.50 23.50
Insalata di Finocchio Fennel salad, avocado, Yuzu juice, parmesan cheese	14.00 / 19.50
Insalata di Polipo Warm Octopus salad with potatoes, olives and capers	25.00 / 31.50
Insalata di Carcofi Artichoke salad, dried tomatoes, parmesan chip	18.00
Carpaccio di Manzo Homemade carpaccio of beef fillet, rocket salad, tomatoes and Parmesan cheese	31.50 / 37.50
Tortellini in Brodo Beef broth with tortellini	14.50

Please contact us regarding vegan and vegetarian options, intolerances or requests.

Declaration of origin:

Fresh meat (veal and pork) – Switzerland; Beef – Ireland, Beef Filet for Carpaccio – Argentina.

Guinea fowl – France; Dried meat and sausage specialties – selected suppliers in Italy

Fish: Sea bream – breeding facility Greece; Tuna – Indian Ocean; Clams and mussels – breeding facility Italy; Octopus – mediterranean Sea; Prawns – Patagonia

The stone oven bread comes from Switzerland. The Carrè du Village bread comes from France.

Pasta e Risotto

Ravioli di carne	24.00 / 30.50
Ravioli with homemade roast filling and brasato jus	
Rigatoni alla Vodka	26.00
Homemade rigatoni pasta, tomato sauce, datterini tomatoes, cream and vodka	
Rigatoni alla Totò	33.00
Homemade rigatoni pasta, veal, Parma ham, datterini tomatoes and buffalo mozzarella	
Spaghetti alla Chitarra con Vongole	34.50
Spaghetti, venus clams, olive oil, garlic, chili and datterini tomatoes	
Tagliatelle alla Bolognese	26.50
Tagliatelle pasta, Bolognese sauce	
Parmigiana di Melanzane nella Padella	26.00
Eggplant Parmigiana in the pan	
Risotto ai funghi e tartufo	32.00
Risotto with mushrooms and truffles	

Importante Gluten free pizza or pasta – no problem!

Carni e Pesci

Scaloppine al Limone o Marsala	45.00
Veal escalope with lemon or Marsala sauce	
Fegato alla Veneziana	45.00
Veal liver Venetian style	
Tagliata di Manzo	59.00
Grilled beef entrecote with rocket salad, parmesan cheese and balsamico glaze	
Filetto di orata con salsa mediterranea	45.50
Sea bream filet with Mediterranean sauce	
Gamberoni con Burro all'Aglia	39.50
Prawns with garlic and white wine butter	
Tagliata di Tonno alla Griglia	48.00
Tuna tagliata, rocket salad, tomatoes, lemon	
Ossobuco con salsa al Ripasso	49.00
Veal shank with Ripasso sauce	

Contorni	risotto, rosemary potatoes, vegetables, spinach with hot pepper, tagliatelle pasta, polenta
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Pizze

Margherita tomato sauce and mozzarella	18.50
Prosciutto e Funghi Margherita with ham and mushrooms	23.00
Siciliana Margherita with eggplant, datterini tomatoes and ricotta cheese	21.50
Calabrese Margherita with spicy salami and olives	24.00
Tonno Margherita with tuna and buffalo mozzarella	25.50
Calzone Stuffed pizza filled with ham, mushrooms and ricotta	25.50
Totò Margherita with veal and basil pesto	29.50
Parma Margherita with rocket salad, datterini tomatoes, buffalo mozzarella and Parma ham	29.50
Vegana Focaccia with tomato sauce, spinach, mushrooms, garlic, pine nuts	26.50
Tartufo Estivo tomatoes, courgettes, buffalo mozzarella, fontina cheese and summer truffles	32.50
Rotolone Rolled pizza with datterini tomatoes, rocket salad, Parma ham and balsamico	29.50
Nduja with mozzarella, spinach, nduja calabrese and burrata	29.50
Marinara Garlic, anchovies, capers, basil	24.50
Tartufata White, truffle mortadella, burrata	32.50

We'll gladly prepare your pizza according to your wishes.

Importante Gluten free pizza or pasta – no problem!
