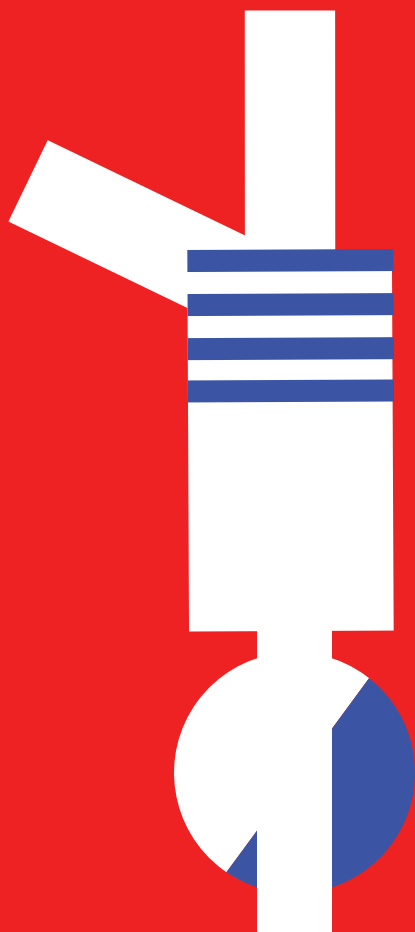




M E N U



# TORNO SUBITO



Conceived by chef Massimo Bottura, Torno Subito — meaning ‘I’ll be right back’ in colloquial Italian — is more than just a promise. It’s an invitation to play, dream, and indulge.

Step inside and be swept away to 1960s Italy: an era synonymous with the Golden Age of Italian cinema, summers along the Adriatic Riviera, and the carefree spirit of ‘La Dolce Vita’.

Discover authentic Italian classics that marry bold flavours with a playful flair, using speciality ingredients from Emilia-Romagna: Italy’s legendary ‘food valley’ and the picturesque region that Bottura proudly calls home.

Buon appetito!

# ALLA CARTA

## ANTIPASTI

**PANE E POMODORO V** 20  
Warm brioche, tomato carpaccio, whipped olive oil

**4AM IN RICCIONE** 24  
Traditional Piadina Romagnola, 24 months aged  
Prosciutto di Parma, Straciatella cheese, rocket

**FRITTELLE DI BACCALÀ** 25  
Light, crispy cod fritters, rosemary mayo

**NOTES FROM AN ITALIAN GARDEN V** 26  
Compressed Carosello cucumber, yellow peach,  
rocket pesto, mascarpone, Piedmont hazelnut

**DESTINATION CALABRIA** 30  
Smoked applewood pork belly skewers, puffed skin,  
spicy 'nduja purée, caramelised Tropea onion

## PIZZA

**CILENTANA V** 36  
Cooked San Marzano tomato, Cacioricotta cheese,  
marinated Pacchetelle

**PROSCIUTTO E PATATE** 38  
Smoked Provola cheese, ham, crushed potato, cream

**PEPERONI & PEPPERONI** 39  
Spicy salami, Straciatella cheese, red peppers, chilli oil

## PASTA

**GIOVANNA'S MACCHERONI V** 37  
Maccheroni tossed in roasted cauliflower cream,  
aged Pecorino cheese, black pepper

**SPAGHETTI ALLA MARINARA** 38  
Spaghetti cooked in San Marzano reduction,  
house-smoked sardine, garlic confit, oregano

**MEZZELUNE** 40  
Fresh Mezzelune stuffed with zucchini scapece,  
brodetto, red prawn tartare, lime

**STRICCHETTI AL RAGÙ**  44  
Housemade Stricchetti, hand chopped beef cheek ragù

**I TORTELLINI**  48  
Modenese miniature stuffed pasta, 36 months aged  
Parmigiano Reggiano cream

# ALLA CARTA

## SECONDI

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>LITTLE PIGGY GOES SOUTH</b>                                                                           | 46 |
| Sweet and sour pork shoulder, dried and fresh apricot, mustard greens                                    |    |
| <b>PESCE IN GRATELLA</b>                                                                                 | 49 |
| Pan-roasted red snapper, smoked lemon sabayon, summer greens, samphire                                   |    |
| <b>LINGUA ALLA CACCIATORA</b>                                                                            | 50 |
| Braised beef tongue in Cacciatora sauce, friggiteLLi peppers, pickled capers                             |    |
| <b>COTOLETTA '2000</b>  | 54 |
| Golden fried veal chop, veal jus, tonnata mayo, green leaf salad                                         |    |

## SIDES

|                                                             |    |
|-------------------------------------------------------------|----|
| <b>BROCCOLI E PARMIGIANO</b>                                | 12 |
| Baked broccolini, 24 months aged Parmigiano Reggiano cheese |    |
| <b>MENTA E FAGIOLINI</b>                                    | 12 |
| Poached green beans, mint dressing                          |    |
| <b>INSALATA VERDE</b>                                       | 12 |
| Mixed green leaf salad                                      |    |

## DOLCI

|                                                                                                         |    |
|---------------------------------------------------------------------------------------------------------|----|
| <b>GELATI E SORBETTI</b>                                                                                | 9  |
| Selection of ice cream and sorbet                                                                       |    |
| <b>COCCO BELLO</b>                                                                                      | 19 |
| Pineapple salad, coconut sorbet, kaffir lime meringue                                                   |    |
| <b>PASTIERA ALL YEAR LONG</b>                                                                           | 20 |
| Neapolitan ricotta and wheat tart, orange blossom, Marsala ice cream                                    |    |
| <b>TIRAMISUBITO</b>  | 22 |
| Tradition in evolution: mascarpone, coffee, cocoa                                                       |    |

**V** – Vegetarian



– Signature Creations

All prices are subject to 10% service charge and prevailing government taxes.

