

TORINO

SNACKS

PITTED GORDAL OLIVES *choose from pitted Gorda olives, zesty Maroc, boscaiola (VG)* 5.95

BREAD BOARD *focaccia baguette, olive oil, balsamic, anchovies, parmesan (V)* 8.45

PADRÓN PEPPER *labneh, sesame seeds, sea salt (V)* 8.95

CORN RIBS *parmesan, basil oil (VG)* 9.95

RED PEPPER MUHAMMARA *yogurt, capers, sunflower seeds, pomegranate (VG)* 9.75

ANTIPASTI

CHARCUTERIE *Parma ham, Coppa, salami Milano, Spinata Calabria, sun dried tomatoes, olives, focaccia* 24.95

BURRATA *creamy burrata, jalapeno gazpacho, hazelnut, cherry tomato (V)* 13.95

TUNA TARTAR *yellowfin tuna, bottarga pesto, lemon, crispy seaweed, superstraccia* 19.95

BRUSCHETTA AL POMODORO *heritage tomato, garlic, basil, olive oil, focaccia (VG)* 11.95

PROSCIUTTO TOMATO BRUSCHETTA *oregano, sourdough* 15.95

VITELLO TONNATO *slow-cooked veal, tuna emulsion, fried capers, lemon* 21.95

ARANCINI *crispy risotto croquette, smoked mozzarella, black pepper (V)* 13.95

TORINO CAESAR SALAD *cos lettuce, anchovies, crotons, dressing, parmesan* 16.95

FRITTO MISTO DI MARE *crispy calamari, prawn, whitebait, red mullet, green aioli* 17.95

BEEF SHIN CROQUETTES *garlic mayonaise* 16.95

PASTA

PACCHERI ALLA PUTTANESCA *San Marzano tomato, olives, capers, garlic (V)* 18.95

PAPPARDELLE AL RAGÚ *slow cooked beef ragu, aged parmesan* 20.95

RAVIOLI RICOTTA E SPINACH *wild mushroom cream, shaved parmesan, crispy sage (V)* 18.45

SCIALATIELI AI FRUTTI DI MARE *calamari, king prawn, mussels, marinara sauce* 24.95

TAJARIN ALLA SALSICCIA E PORCINI *Italian sausage, porcini mushroom, white wine* 20.95

PENNE ARRABBIATA *tomato sauce, garlic, parsley (V)* 17.95

(V) - VEGETARIAN (VG) - VEGAN

All prices include VAT at the current rate. A discretionary 15% service charge will be added to your bill. We are a cashless venue.
When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

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FROM THE GRILL

- T-BONE STEAK *(for 2) selection of sauce: bearnaise, peppercorn, bone marrow sauce, anchovies hollandaise* 149.95
- GRILLED OCTOPUS *garlic, olive oil, fresh lemon, tomato* 29.95
- GRILLED TIGER PRAWNS *garlic butter, citrus, parsley, chilli* 29.95
- WHOLE GRILLED POUSSIN CHICKEN *butterflied baby chicken, white beans, lemon, herbs* 33.95
- 300GR DRY AGED RIB EYE STEAK *choice of bearnaise, peppercorn, bone marrow jus* 44.95

MAIN COURSE

- RISOTTO AI FUNGHI PORCINI *porcini, parmesan, truffle essence (VG)* 25.95
- GUANCIA DI MANZO *slow-cooked wagyu beef cheek, polenta, gremolata* 29.95
- ROASTED VEAL LOIN *vin Santo, pink-roasted veal loin, porcini purée, broccoli* 27.95
- BRANZINO AL PADELLA *pan fried sea bass, courgette, tomato, olive oil, herbs* 31.95
- SALMON SICILIAN CITRUS *fennel, Sicilian orange, charred fennel, caper and herb salsa* 26.95

SIDES

- GRILLED TENDERSTEN BROCCOLI *harissa butter, almond (V)* 6.95
- CRISPY PARMESAN POTATOES *roasted crushed potatoes, parmesan, rosemary, garlic (V)* 6.95
- CREAMY SPINACH *garlic cream, lime zest (VG)* 6.95
- FRIES *add truffle and parmesan (V)* 6.95
- SMASH CUCUMBER *maple tahini, chili crunch (VG)* 6.95
- BABY GEM SALAD *focaccia crumb, vinegrate, dill, mint, parmesan (V)* 6.95
- TOMATO FETA SALAD *Greek feta, cucumber, tomato (V)* 6.95

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.