

*Menu available only for dinner*

ristorante  
**la Torre 22**

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**SALADS**

SEA BASS Poke Bowl: Black Rice, violet and green cabbage, edamame beans, cucumber, avocado, Sea Bass sashimi in teriyaki sauce € 15

Delicious salad: fresh salad, arugula, spinach, thin sliced radish, oxheart tomato, Greek feta cheese, black Cerignola olives and balsamic vinegar dressing (Vegetarian) € 12

Vegan salad: boiled beans, artichokes heart, dried tomato, fresh spinach with olive oil and lemon dressing (Vegan) € 12



## STARTERS

Cod fish slice with cherry tomato, "Cetara" anchovies, olives and sweet chips € 12

Phyllo dough rolls with eggplant foam, black olives sphere, small burrata and salted basil sorbet (Vegetarian) € 10

"Corrado Benedetti" cold cuts and cheese selection: "bacchus" loin aged in Amarone wine, "schioppo" salami, crouton and creamy lard, "nascondino" aged cherry cheese, aged in pear cheese, "boscoreale" aged in mixed berries and orange liquor € 12

Sandwich made with potato bread, boiled sausage served with sauces € 9



## FIRST COURSES

Cod fish slice with cherry tomato, "Cetara" anchovies, olives and sweet chips	€ 12
Black Ravioli stuffed with potatoes and dried cod fish, tomato, pine nuts, parsley, olive oil dressing and olives	€ 16
Courgette string sautèed with tofu, dried tomato, black olives powder, mint and citrus taste (Vegan & Vegetarian)	€ 12
Risotto creamed in Amarone wine, roasted quails leg and fried sage leaf (min 2 person)	€ 16
Local Tortellini from Valeggio filled with selected meat in melted butter and sage leaf	€ 15
Soup made with small pasta, beans and vegetables served with grana padano crust (vegetarian)	€ 9



## SECOND COURSES

- Octopus served with mashed potatoes, mayonnaise roasted tomato taste and patè olives sphere € 17
- Poached Egg, "Matera" bread, sautéed chicory with garlic, parmigiano cream and shaved black truffle (Vegetarian) € 12
- Beef Steak served with Steakhouse potatoes € 22
- Duck Breast with mulled wine sauce, celery sauce and roasted endive € 18



**DESSERT**

White chocolate Savarin, passion fruit glaze, mojito foam € 8

Dark chocolate cube filled with apricot on sacher biscuit € 8

Homemade sorbet selection (Vegan) € 8

Fried Cream, citrus ice cream and sliced fruit bouquet € 8

