# STARTERS

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| **Antipasto Torcolo**<br>polenta with soppressa, Monte Veronese cheese and Porcini mushrooms | € 16,50 |
| **Raw ham from Soave**<br>with Torcolo's pickled vegetables | € 18,50 |
| **Peached egg**<br>on Monte Veronese cheese cream and black truffle Scorzone from Lessinia | € 18,50 |
| **Aubergine parmigiana** | € 16,50 |
| **Torcolo's garden**<br>mixed cooked vegetables | € 16,50 |
| **Veal with tuna sauce**<br>with capers and tuna sauce mousse | € 18,50 |
| **Fassona beef tartare**<br>with olive oil, mustard, soy, caper and Tropea red onion | € 19,00 |
| **Fried squid with Bernese sauce** | € 19,00 |
| **Prawn tartare**<br>with avocado, stracciatella and black truffle caviar | € 21,00 |
| **Grilled octopus tentacle**<br>on cannellini bean cream with chives and olive oil | € 21,00 |
| **Boston Scallops with Cognac**<br>on purple mashed potatoes and coral wafer | € 20,00 |

COVER CHARGE: 3,50 euro

Allergens: For information regarding substances and allergens,
please refer to the relevant documentation, available upon request from our staff

www.ristorantetorcolo.it - info@ristorantetorcolo.it

# FIRST COURSES

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| **The famous pappardelle with black truffle**<br>Scorzone from Lessinia and Monte Veronese cheese fondue | € 24,50 |
| **Paccheri with tomato sauce and burrata** | € 18,50 |
| **Risotto all'Amarone**<br>and Lessinia cheese fondue | € 22,00 |
| **Pumpkin tortelli** | € 19,00 |
| **Fettuccine with white veal ragù and smoked ricotta** | € 18,50 |
| **Valeggio tortellini in broth** | € 18,00 |
| **Pasta and beans** | € 16,50 |
| **Fettuccine with Sicilian shrimps**<br>on courgette cream, shellfish bisque, almond breadcrumbs and bread | € 23,50 |
| **Risotto with cuttlefish ink**<br>with red prawns from Mazara del Vallo and gold leaf | € 23,00 |
| **Tagliolini in broth**<br>with livers | € 16,50 |
| **Lobster tagliolini** | € 35,00 |

# MAIN COURSES

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| **Gran mixed boiled meat**<br>served with mashed potatoes, pearà, green sauce,<br>horseradish sauce and mostarda | € 29,00 |
| **Braised beef cheek lard**<br>with mashed potatoes | € 27,00 |
| **Venetian style veal liver**<br>with polenta | € 26,00 |
| **Rack of lamb chops**<br>with truffle mashed potatoes | € 28,00 |
| **Rossini fillet**<br>on spinach cream, foie gras escalope, Porto sauce,<br>black truffle Scorzone from Lessinia and potatoes | € 32,50 |
| **Sicilian bluefin tuna**<br>with tempura leeks and soy mayonnaise | € 28,50 |
| **Mediterranean sea bass fillet**<br>with tomatoes, black olives and capers | € 28,50 |
| **Local cheese selection** | € 20,00 |
| **Mixed salad** | € 15,00 |