

**WEEK 7  
WINTER 2016**

**APPETIZER**

Gnocco fritto with prosciutto San Daniele and rosemary (G, H, L, SF)	9,50€
v Hot olives with orange and thyme	4,95€
v Almonds with fennel and chili (FS)	4,50€
v Parmigiano Reggiano with balsamic (L)	7,95€
v Fried chickpeas	4,50€
v Toto's special fried potatoes (G,H)	6,50€

**CHEESE AND SALUMI**

<b>Cheese plate (L)</b>	13,00€
Mahón DOP Menorca, Spain	
Parmigiano Reggiano, Italy	
Taleggio DOP Emilia Romagna, Italy	
Truffled Pecorino, Italy	
Stilton DOP England	
* Pear jam	
<b>Salumi plate (SF)</b>	12,00€
Coppa DOP Piacenza, Italy	
Prosciutto San Daniele	
DOP Friuli Venezia Giulia, Italy	

**LAS PIZZETAS**

Made with sourdough, long fermentation and natural ingredients

Pizzeta with radicchio, artichokes and parmigiano (G, L)	17,50€
v Pizzeta with wood oven tomatoes and burrata (G,L)	17,50€
Pizzeta with soft spicy sausage, mozzarella and kalamata olives (G,L)	16,50€
Pizzeta with prosciutto San Daniele, arugula and parmigiano (G,L,SF)	16,50€

**TO SHARE**



Ceviche of sea bass with squid and chili (P,M,L,G)	19,50€
Steak tartare, parmigiano, truffle (P,H,L,MZ)	22,00€
v Beetroot salad, avocado and orange vinaigrette (L)	15,50€
Crispy squid, feta, lime aioli (G, H, P)	14,00€
Beef carpaccio, celeriac raifort (L)	19,50€
Octopus from Fresh fish market, potatoes yogurt, turmeric (P, L)	14,00€
v Artichoke salad, mint, pomegranate and parmigiano (L)	14,50€
Bruschetta Grilled halloumi with prosciutto and kumquat chutney (G,L,SF)	13,00€
Bouchot mussels with cherry tomatoes and crème fraîche (M,L)	14,00€

**PASTA Y RISOTTO**



Spaghetti with lobster and tomato confit (G,P,CR,H)	37,00€
Gnudi, naked ravioli ricotta, cherry tomatoes and parmesan (G,A,L,H)	21,00€
Pappardelle with wild boar ragout, parmesan and fried sage (G,A,L,H)	19,50€
v Toto Tortellini with burrata, balsamic reduction, confit sweet tomatoes and toasted almonds (L,G, H)	24,00€
Beetroot risotto, walnuts, mascarpone (L, A)	22,00€

**FROM THE WOOD OVEN AND GRILL**



♥ Long cooking lamb with celeriac puree (A,L,SF)	28,00€
Aged cow tenderloin with port wine reduction, broccoli, gorgonzola (SF,L)	34,00€
Grilled salmon with roasted vegetables yogurt and mint (G,P,MZ,H L)	24,00€
♥ Hake en papillote with mussels bouchot and saffron touch (P,H)	25,00€
♥ Freedom roast chicken baked for two people	39,00€
Prime Ribe aged cow for two beef lovers with roast seasonal vegetables	69,00€

v: Vegetarian options

- Bread € 2,50 per person
- All prices include taxes
- If you are allergic to any product, let us know



Allergens

GLUTEN - G	PEANUT - C
LACTEOS - L	MOLLUCS - M
EGGS - H	NUTS - FS
SOJA - SJ	ALTRAMUSES - AL
CELERY - A	CRUSTACEOS - CR
MUSTARD - MZ	FISH - P
SESAME - S	SULFITOS - SF