



M E N U



TORNO SUBITO

Conceived by chef Massimo Bottura, Torno Subito—meaning ‘I’ll be right back’ in colloquial Italian—specialises in authentic Italian cuisine that marries bold flavours with a playful flair.

Inspired by 1960s Italy, an era synonymous with the Golden Age of Italian cinema and summers along the Adriatic Riviera, the restaurant showcases the specialty ingredients of Emilia-Romagna, the picturesque region that Bottura proudly calls home. Journey through a festival of flavours, from the North to the South, and discover whimsical interpretations of Italian classics.

RIVIERA TOUR

Take a stroll down the Italian Riviera with dishes inspired by coast, from the north to the south. Indulge in the region's rich culinary traditions, with flavours that reflect the vibrant spirit of the coastal landscape.

AMUSE BOUCHE

TONNO ALLA VENEZIANA

Marinated bluefin tuna, onion chutney,
Soave reduction, crispy polenta, black caviar

COSACCA

Chef's favourite pizza: Solania San Marzano tomato,
pecorino foam, black pepper sauce, basil

PASTA E LENTICCHIE

Mancini pasta, lentil reduction,
smoked swordfish belly, sweet pepper, chive oil

MERLUZZO ALLA LIGURE

Seared cod, black olive tapenade,
green olive sauce, rosemary crumble

PORCHETTA

Roasted milk-fed suckling pig,
peach compote, Swiss chard

COLAZIONE SICILIANA

Sicilian Breakfast

MODENESE STYLE PRE-DESSERT +15

188

WINE PAIRING

3 Glasses 55 | 5 Glasses 95

