



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.

# ALLA CARTA

## ANTIPASTI

<b>MUGNAIA</b>	58
Butter-fried turbot chop, Mugnaia foam, green leaves, lemon gel	
<b>CAESAR BBQ</b>	22
Charcoal-grilled baby lettuce, lardo, Parmigiano Reggiano chips, chicken jus, crispy bread	
<b>LINGUA</b>	26
Charcoal-grilled veal tongue, salsa verde, pickled mustard seeds	
<b>TIGER AND BEER</b>	33
Deep-fried tiger prawns, “nazionale” beer mayonnaise	
<b>ALTA MAREA SERVES 2</b>	98
Selection of raw, cured and smoked seafood from the market	

## PRIMI

<b>TORTELLINO</b>	48
Modenese miniature stuffed pasta, creamy 36 months aged Parmigiano Reggiano sauce	
<b>TAGLIATELLA</b>	48
Traditional egg pasta with Massimo’s favourite hand-chopped Wagyu ragù	
<b>MINESTRA DI MARE</b>	68
Mancini Tubetti pasta in seafood soup, roasted red prawns, red snapper, squid and basil oil	
<b>I LOVE PEPPER CRAB</b>	88
Fresh housemade Chitarra pasta, Sarawak pepper reduction, Alaskan king crab, chives, lime	
<b>RISO MILANO</b>	58
Creamy Carnaroli rice, saffron, braised veal ossobuco, sour butter, gremolada	

## SECONDI

<b>MODENA RIBS</b>	68
Slow-cooked Wagyu beef ribs, seasonal vegetable sauce, Villa Manodori dark cherry vinegar	
<b>PESCE DEL GIORNO</b>	68
Fish of the day, market vegetables	
<b>PORCHETTA SERVES 2</b>	98
Roasted milk-fed suckling pig, peach compote, Swiss chard	

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## VEGETARIANO

<b>ZUPPA FREDDA</b>	24
Beef tomato and strawberry gazpacho, cucumber spaghetti, tomato sorbet	
<b>RAPA E ARANCE</b>	22
Pickled white turnip, orange segments, radicchio salad, zucchini purée	
<b>PASTA AL POMODORO</b>	45
Mancini Spaghettoni pasta, Pizzutello tomato sauce, semi-dried Datterino tomato, fresh basil, extra virgin olive oil	
<b>CACIO E PEPE</b>	62
Mezzi Paccheri pasta, cacio e pepe sauce, Australian black truffle	
<b>E CHE CAVOLO!</b>	48
Variations of white summer cabbage	

## PIZZA

<b>DEGUSTAZIONE</b>	88
Chef's selection, four pizzas served by slice	

	Piccola	Grande
<b>CAPRESE</b>	32	48
Double-cooked dough, San Marzano DOP tomato reduction, "Latteria Sorrentina" Fior di Latte cheese, smoked anchovies, basil		
<b>FICHI</b>	38	58
"Latteria Sorrentina" Fior di Latte cheese, Culatello ham, marinated fig, pecorino foam		
<b>MADE IN SICILY</b>	40	62
Deep fried pizza dough, pistachio sauce, Mazara del Vallo red prawn tartare, stracciatella cheese, lemon sauce		
<b>PIZZA OF THE DAY</b>		
Chef's special pizza		

