TORINO

SNACKS

PITTED GORDAL OLIVES *choose from pitted Gorda olives, zesty Maroc, boscaiola (VG) 5.95*
BREAD BOARD *focaccia baguette, olive oil, balsamic, anchovies, parmesan (V) 8.45*
PADRÓN PEPPERS *labneh, sesame seeds, sea salt (V) 8.95*
CORN RIBS *parmesan, basil oil (VG) 9.95*
RED PEPPER MUHAMMARA *yogurt, capers, sunflower seeds, pomegranate (VG) 9.75*

ANTIPASTI

CHARCUTERIE *Parma ham, Coppa, salami Milano, Spinata Calabria, sun dried tomatoes, olives, focaccia 24.95*
BURRATA *creamy burrata, jalapeno gazpacho, hazelnut, cherry tomato (V) 13.95*
TUNA TARTAR *yellowfin tuna, bottarga pesto, lemon, crispy seaweed, superstraccia 19.95*
BRUSCHETTA AL POMODORO *heritage tomato, garlic, basil, olive oil, focaccia (VG) 11.95*
PROSCIUTTO TOMATO BRUSCHETTA *oregano, sourdough 15.95*
VITELLO TONNATO *slow-cooked veal, tuna emulsion, fried capers, lemon 21.95*
ARANCINI *crispy risotto croquette, smoked mozzarella, black pepper (V) 13.95*
TORINO CAESAR SALAD *cos lettuce, anchovies, crotons, dressing, parmesan 16.95*
FRITTO MISTO DI MARE *crispy calamari, prawn, whitebait, red mullet, green aioli 17.95*
BEEF SHIN CROQUETTES *garlic mayonaise 16.25*

PASTA

PACCHERI ALLA PUTTANESCA *San Marzano tomato, olives, capers, garlic (V) 18.95*
PAPPARDELLE AL RAGÚ *slow cooked beef ragú, aged parmesan 20.95*
RAVIOLI RICOTTA E SPINACH *wild mushroom cream, shaved parmesan, crispy sage (V) 18.45*
SCIALATIELLI AI FRUTTI DI MARE *calamari, king prawn, mussels, marinara sauce 24.95*
TAJARIN ALLA SALSICCIA E PORCINI *Italian sausage, porcini mushroom, white wine 20.95*
PENNE ARRABBIATA *tomato sauce, garlic, parsley (V) 17.95*

(V) - VEGETARIAN (VG) - VEGAN
All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. We are a cashless venue.
When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease.

TORINO

FROM THE GRILL

T-BONE STEAK *(for 2) selection of sauce: bearnaise, peppercorn, bone marrow sauce, anchovies hollandaise 149.95*
GRILLED OCTOPUS *garlic, olive oil, fresh lemon, tomato 29.95*
GRILLED TIGER PRAWNS *garlic butter, citrus, parsley, chilli 29.95*
WHOLE GRILLED POUSSIN CHICKEN *butterflied baby chicken, white beans, lemon, herbs 33.95*
300GR DRY AGED RIB EYE STEAK *choice of bernaise, peppercorn, bone marrow jus 44.95*

MAIN COURSE

RISOTTO AI FUNGHI PORCINI *porcini, parmesan, truffle essence (VG) 25.95*
GUANCIA DI MANZO *slow-cooked wagyu beef cheek, polenta, gremolata 29.95*
ROASTED VEAL LOIN *vin Santo, pink-roasted veal loin, porcini purée, broccoli 27.95*
BRANZINO IN PADELLA *pan fried sea bass, courgette, tomato, olive oil, herbs 31.95*
SALMON SICILIAN CITRUS *fennel, Sicilian orange, charred fennel, caper and herb salsa 26.95*

SIDES

GRILLED TENDERSTEN BROCCOLI *harissa butter, almond (V) 6.95*
CRISPY PARMESAN POTATOES *roasted crushed potatoes, parmesan, rosemary, garlic (V) 6.95*
CREAMY SPINACH *garlic cream, lime zest (VG) 6.95*
FRIES *add truffle and parmesan (V) 6.95*
SMASH CUCUMBER *maple tahini, chili crunch (VG) 6.95*
BABY GEM SALAD *focaccia crumb, vinegrate, dill, mint, parmesan (V) 6.95*
TOMATO FETA SALAD *Greek feta, cucumber, tomato (V) 6.95*

Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies.