

# BAR TORINO

RESTAURANT WEEK MENU

\$48

## STARTERS

### CAESAR SALAD

RADDICHO AND ESCAROLE MIX, PECORINO BREAD CRUMBS

### INSALATA DI MARE

COOKED SHRIMP, CLAMS AND SQUID TOSSED WITH A  
CITRUSY ARUGULA AND FENNEL SALAD

### STUFFED SWEET PEPPERS

SAUSAGE STUFFED PEPPERS OVER A CREAMY ROMESCO SAUCE

### BEET CARPACCIO (VEGAN)

BEETS TOPPED WITH A WHITE BEAN AND ARUGULA SALAD  
TOSSED IN A CHAMPAGNE VINAIGRETTE WITH PISTACHIO DUST

## ENTRÉES

### SHORT RIB

DEMI GLACE OVER A THREE CHEESE POLENTA

### PORCHETTA

CRISPY SKIN HERBED PORK OVER CREAMY MASHED POTATO  
WITH ROASTED BROCCOLINI WITH A LIGHT FENNEL SALAD

### GNOCCHI (VEGAN)

CASHEW BÉCHAMEL WITH LOCAL OYSTER MUSHROOMS  
CRISPY GARLIC AND A TRUFFLE OIL DRIZZLE

## DESSERTS

### BLOOD ORANGE OLIVE OIL CAKE

### CHOCOLATE HAZELNUT PANNA COTTA

### COCONUT MANGO SORBET (VEGAN)