Ristoran TINO

A journey of flavors, where tradition meets creativity.
Discover the menu.

CURATED BY CHEF

Benito Mallamaci

CHEF'S TASTING MENU

(MINIMUM FOR TWO GUESTS)

8 seafood courses with a glass of wine

120

STARTERS

CHEF'S SELECTION OF STARTERS

20

ROASTED OCTOPUS
with rosemary chickpea cream, cucumber and radish salad

18

SMOKED SWORDFISH CARPACCIO
with citrus fruits, wild fennel and pink peppercorns

18

PINK SHRIMP TARTARE
with green apple and lemon caviar

22

WARM SEAFOOD SALAD
with crunchy vegetables and yellow datterino tomato coulis

18

CULATELLO, CARAMELIZED FIGS AND "BURRATINA PUGLIESE"

20

SCOTTONA BEEF CARPACCIO
with orange mayonnaise, blueberries and raspberries

18

24-MONTH AGED CURED HAM
with fried gnocco and stracciatella cheese

16

POTATO AND ZUCCHINI MILLEFEUILLE
with balsamic pearls

12

FIRST COURSES

TAGLIOLINI WITH SCAMPI
lemon zest, fresh mint and bottarga
20

POTATO GNOCCHI WITH CUTTLEFISH INK
served with pea cream and baby squid
18

LINGUINE WITH SEA URCHIN
scampi and basil-infused olive oil
25

MANDARIN RISOTTO
with seared scallops and mascarpone
18

PACCHERI WITH FAVA BEAN CREAM
pecorino cheese and crispy guanciale
16

TINO'S CARBONARA
16

CHITARRA SPAGHETTI WITH CHIANINA RAGÙ
aged pecorino and Taggiasca olive powder
16

MAIN COURSES

SEARED TUNA IN BLACK SESAME CRUST
with caramelized onion and balsamic pearls
25

SEA BREAM IN AN HERB CRUST
with zucchini cream and crispy artichoke chips
24

FILLET OF MEAGRE
with beurre blanc sauce, sautéed spinach and baby potatoes
24

MIXED FRIED SEAFOOD
calamari, shrimp and crispy vegetables
18

SLOW-COOKED DUCK BREAST GLAZED WITH HONEY
served with Sicilian-style caponata
22

SLOW-COOKED LAMB LOIN
in pistachio crust, glazed carrots and spiced couscous
25

TARTARE SELECTION

FASSONA BEEF TARTARE
with whole-grain mustard and marinated egg yolk
18

PIEDMONT-STYLE TARTARE
with black truffle, Parmigiano petals and balsamic glaze
20

CHIANINA CHEESECAKE
18

FROM THE GRILL

ARGENTINIAN BLACK ANGUS ROAST BEEF

25

PREMIUM ANGUS PICANHA

25

BEEF TENDERLOIN

25

AMERICAN FLANK STEAK

25

PLUMA IBERICA (FRIMAR SELECTION)

28

T-BONE OR RIBEYE – LIMOUSINE BREED (IRELAND)

9/HG

T-BONE OR RIBEYE – ITALIAN BREED

7/HG

T-BONE OR RIBEYE – TAMACO BREED (BARCELONA)

9/HG

T-BONE OR RIBEYE – BAVARIAN BREED

8/HG

PIEDMONTESE FASSONA BEEF BURGER (180G)
with lettuce, tomato, bacon and cheddar sauce

15

BUFFALO BURGER (200G)
with tartar sauce, 24-month aged Parma ham and burrata

20

PIZZAS

AURORA
tomato, mozzarella, shrimp, radicchio trevisana, Parmesan flakes, cured ham

10

AUTUNNO
tomato, mozzarella, mushrooms, buffalo mozzarella, cured ham

10

BISMARK
tomato, mozzarella, ham, asparagus, egg

10

BRIANZOLA
tomato, mozzarella, sausage, bell peppers

10

CAMPAGNOLA
tomato, mozzarella, ham, asparagus, mushrooms

10

CAPRICCIOSA
tomato, mozzarella, mushrooms, olives, ham, artichokes, oregano, anchovies

10

CERTOSINA
tomato, mozzarella, shrimp, arugula

10

CONTADINA
tomato, mozzarella, eggplant, Parmesan flakes

10

CRI
mozzarella, mushrooms, ricotta, pancetta (Italian bacon)

10

DELICATA
tomato, mozzarella, ham, zucchini, shrimp, cream

10

FRUTTI DI MARE
tomato, mozzarella, calamari, mussels, shrimp, cuttlefish, clams

12

GOLOSA
tomato, mozzarella, sausage, arugula, Parmesan flakes

10

ITALIA
tomato, mozzarella, olives, arugula, fresh cherry tomatoes

10

MARE E MONTI
tomato, mozzarella, porcini mushrooms, shrimp

10

MELINDA
tomato, mozzarella, gorgonzola cheese, apples

10

MONTANARA
tomato, mozzarella, pancetta (Italian bacon), egg, artichokes

10

PATRIZIA
tomato, mozzarella, tuna, onion, capers, oregano, anchovies,
cherry tomatoes, chili oil

10

PATRIZIO
mozzarella, sausage, friarielli (Italian broccoli rabe), cherry tomatoes

10

PIETRO
tomato, mozzarella, porcini mushrooms, asparagus, Parmesan flakes

10

PORCA VACCA
mozzarella, prosciutto, scamorza cheese, tuna, cherry tomatoes

10

PUPO
tomato, mozzarella, gorgonzola, radicchio trevisana, spicy salami

10

RIVOLTA
tomato, mozzarella, radicchio trevisana, Parmesan flakes, pancetta

10

SAMER
mozzarella, brie, cherry tomatoes, Prague ham, arugula

10

SCARPARA
tomato, mozzarella, ham, spicy salami, brie

10

SFIZIOSA
tomato, mozzarella, arugula, Parmesan flakes, bresaola (air-dried beef)

10

TEMPO DI PIZZA
tomato, mozzarella, ham, cherry tomatoes, buffalo mozzarella, basil

12

TEXANA
tomato, mozzarella, pancetta (Italian bacon), beans, onions

10

TIROLESE
tomato, mozzarella, taleggio cheese, speck (smoked ham)

10

TOFFA
tomato, porcini mushrooms, radicchio trevisana, brie, speck

10

VALTELLINA
tomato, mozzarella, porcini mushrooms, bresaola

10

VEGETARIANA
tomato, mozzarella, eggplant, zucchini, bell peppers, asparagus

10

ZINGARA
tomato, mozzarella, bell peppers, speck

10

GOURMET PIZZAS

BRONTESE
mozzarella, mortadella, cow ricotta, pistachio crunch,
yellow Pachino cherry tomatoes

13

CRUDAIOLA
tomato, mozzarella, fried eggplant, Parma ham, basil, aged ricotta flakes

13

SOLEGGIATA
mozzarella, steamed peeled shrimp, zucchini, stracchino cheese,
sun-dried red cherry tomatoes

14

MAX
tomato, stracciatella cheese, fried prawn slices, confit red cherry tomatoes, basil

15

CALZONES

CALZONE TEMPO DI PIZZA
tomato, mozzarella, cooked ham, porcini mushrooms, buffalo mozzarella, arugula, cherry tomatoes

14

CALZONE VEGETARIANO
tomato, mozzarella, eggplant, bell peppers, zucchini, asparagus

10

FOCACCIA BREADS

CESARE
radicchio, brie cheese, speck (smoked cured ham)

9

ELEONORA
buffalo mozzarella, cherry tomatoes, basil, olive oil

10

VALENTINA
cooked ham, scamorza cheese, zucchini

9

TINO
steamed potatoes, pancetta, stracchino cheese

10

WHOLE WHEAT DOUGH +€2
GLUTEN-FREE DOUGH +€3

DESSERTS

CARAMELIZED ALMOND BASKET
with yogurt mousse and fresh berries
8

TIRAMISÙ
6

CHEESECAKE
6

BLACK FOREST CAKE
7

“KING OF SICILY” SEMIFREDDO
7

SPOONABLE SORBET
5

DRAFT BEERS

KÖNIG LUDWIG BLONDE SMALL **3**

KÖNIG LUDWIG BLONDE LARGE **5**

KÖNIG LUDWIG WEISSBIER SMALL **4**

KÖNIG LUDWIG WEISSBIER LARGE **6**

KÖNIG LUDWIG RED DOUBLE MALT SMALL **4**

KÖNIG LUDWIG RED DOUBLE MALT LARGE **6**

HOUSE WINE

PROSECCO 1 LITRE **12**

PROSECCO ROSÉ 1 LITRE **14**

PROSECCO ½ LITRE **7**

PROSECCO ¼ LITRE **4**

WATER & SOFT DRINKS

WATER 1 LITRE **3**

WATER ½ LITRE **2**

SOFT DRINK **3**

COFFEE & DIGESTIFS

COFFEE **2**

AMARI (ITALIAN BITTERS) **4**

GRAPPE **5**

COVER CHARGE
2

Please inform our staff of any allergies or intolerances.
They will provide a full list of ingredients and allergens used in our dishes.

Note:
In case of unavailability of fresh products, frozen or chilled alternatives may be used.