

# tomato

## LUNCH MENU

### PER INIZIARE / STARTERS

#### **BURRATA**

Burrata cheese, eggplant caponata, confit tomato, crispy beef speck (D-C-S-SD)

9.500

#### **PANZANELLA E CALAMARI**

Sour dough bread, cucumber, tomato and red onion salad, crispy fried calamari, gazpacho (CW-C-M)

5.000

#### **TONNATO**

Sous vide USDA tenderloin, traditional tuna sauce, capers crisps, anchovies (E-F-MS)

9.500

#### **BRUSCHETTA ROMANA**

Sour dough garlic crouton, grilled and marinated tomato, fresh mint, buffalo mozzarella, basil (CW-D)

6.000

#### **FORNARINA ROMAGNOLA**

Traditional Emilia Romagna style focaccia with bresaola della Val Tellina, fresh Burrata, rucola and cherry tomato (CW-D-SD)

8.500

#### **FRITTO MISTO**

Semolina dusted crispy calamari, prawns, grouper, and lemon, served with salsa romesco and bagnetto verde (CW-CR-E-F-M-N)

8.000

#### **ARANCINI BURRO E SPINACI**

Traditional deep fried rice balls, stuffed with spinach and mozzarella, tomato dip (CW-E)

6.500

### INSALATE / SALADS

#### **INSALATA DI RUCOLA**

Rucola leaves, shallot dressing, cherry tomato, pecorino shavings, served over tapenade bread (CW-D)

5.500

#### **INSALATA CAPRESE**

Fresh buffalo mozzarella, cherry tomatoes, pesto and fresh basil (D-N)

7.500

#### **INSALATA NIZZARDA**

Potato, green beans, plum tomato, hard boiled eggs and Taggiasca olives, served with anchovies and seared tuna, lemon dressing (E-F)

5.000

#### **CAESAR SALAD**

Romaine lettuce, homemade Caesar dressing, parmesan, anchovies, croutons, barbecued chicken thigh (CW-E-F-D-MS)

5.500

#### **INSALATONA**

Mixed leaves, cherry tomato, Taggiasca olives, macerated tuna, anchovies, green beans, boiled potato (F)

6.000



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## LUNCH MENU

### PASTA DI SEMOLA/DURUM WHEAT PASTA

**RIGATONI CACIO E PEPE** 7.000

Rigatoni pasta, pecorino Romano cream, freshly ground black pepper (CW-D)

**PENNE ALL'ARRABBIATA** 4.500

Garlic, chili, parsley and tomato sauce (CW)

**PENNE ALLA PUTTANESCA** 6.000

Tomato sauce, Taggiasca olives, anchovies, capers, garlic, cherry tomato, basil (CW-F)

**BAVETTE AL PESTO** 7.000

Pesto Genovese, green beans, boiled potato (CW-D-N)

**BAVETTE AI FRUTTI DI MARE** 8.500

Mixed seafood in a spicy tomato sauce (CW-CR-F-M-C)

**SPAGHETTI BOLOGNESE** 5.500

Slow cooked beef ragout, Parmigiano (CW-D)

**SPAGHETTI AGLIO, OLIO E PEPERONCINO CON LA MOLLIKA** 4.500

Garlic, red chili and extra virgin olive oil and parsley, topped with toasted breadcrumbs (CW)

**RIGATONI ALLA NORMA** 5.000

Fresh tomato sauce, fried eggplant and Pecorino cheese (CW-D-S)

### FROM THE GRILL

All dishes are served with French fries and small salad

**BISTECCA DI MANZO** 16.000

Rib eye steak, black pepper sauce (SD)

**FILETTO DI MANZO** 20.000

Beef tenderloin, rosemary sauce (SD)

**POLLO ALLA DIAVOLA** 9.500

Grilled organic chicken breast homemade barbecue sauce (D-SD)

**SCOTTADITO DI AGNELLO** 16.000

Lamb chops, mint sauce (D-SD)

**ORATA** 13.500

Local seabream, marinara sauce (F)

**GAMBERONI** 15.500

King prawns, arrabbiata sauce (CR)



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## LUNCH MENU

<b>PIZZA</b>	
<b>MARGHERITA</b> Tomato sauce, buffalo mozzarella, oregano and fresh basil (CW-D)	<b>7.500</b>
<b>CAPRICCIOSA</b> Tomato sauce, buffalo mozzarella, artichokes, black olives, mushroom, turkey ham (CW-D-SD)	<b>9.500</b>
<b>CALABRESE</b> Tomato sauce, buffalo mozzarella, beef soppressata, spicy nduja, taggiasca olive (CW-D-SD)	<b>10.000</b>
<b>4 FORMAGGI</b> Buffalo mozzarella, taleggio, gorgonzola, fontina cheese (CW-D)	<b>8.500</b>
<b>GAMBERI</b> Tomato sauce, buffalo mozzarella, BBQ prawns, caramelized onions (CW-CR-D-SD)	<b>12.500</b>
<b>ITALIANA</b> Tomato sauce, buffalo mozzarella, bresaola della Valtellina, rucola, Parmigiano (CW-D-SD)	<b>12.000</b>
<b>FIorentina</b> Tomato sauce, beef bacon, buffalo mozzarella, egg yolk, pecorino cream, baby spinach (CW-E-D-SD)	<b>9.500</b>
<b>ORTOLANA</b> Tomato sauce, buffalo mozzarella, scamorza, mix grill vegetables (CW-D)	<b>7.500</b>
<b>CHICKEN TIKKA</b> Tomato sauce, mozzarella cheese, Indian barbecued chicken thigh, mint chutney, fresh onions (CW-D)	<b>8.500</b>
<b>NAPOLI</b> Tomato sauce, buffalo mozzarella, anchovies, capers, olives, oregano (CW-F-D)	<b>8.500</b>
<b>MONTANARA</b> Buffalo mozzarella, cream of porcini mushroom, taleggio, truffle (CW-D)	<b>9.000</b>



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## LUNCH MENU

### DOLCI / DESSERTS

#### **TORTA CAPRESE** 4.000

Warm gluten free dark chocolate and almond cake, vanilla ice-cream (E-D-N)

#### **ZEPPOLE AL FORNO** 4.000

Baked choux cake, Chantilly whipped cream, amarena cherry (CW-E-D-SD)

#### **SEMIFREDDO ALLA NOCCIOLA** 4.000

Hazelnut semifreddo, crumble, chocolate sauce (CW-E-D-N)

#### **TIRAMISU** 4.000

Extra light classic tiramisu, mascarpone cream, chocolate (CW-E-D)

#### **MACEDONIA DI FRUTTA** 4.000

Selection of diced fruit, lemon sorbet, orange zest

#### **SELECTION OF ICE CREAM** 1.700

Pistachio, Chocolate, Espresso, Vanilla, Lemon, Strawberry (E-D-N-SD)

### DIGESTIVO / DIGESTIVE

	Single	Double
<b>LIMONCELLO CELLINI</b>	3.440	6.880
<b>GRAPPA NEBBIOLO DA BAROLO</b>	3.685	6.935
<b>TIA MARIA</b>	3.685	6.935
<b>JAGERMEISTER</b>	4.875	8.665
<b>DISARONNO AMARETTO</b>	4.915	6.880
<b>GRAND MARNIER</b>	5.530	11.055

#### Allergen chart:

- **CW**- Cereals containing gluten such as wheat, barley, oats, and millet
- **CR**-Crustacean and their products
- **E**- Eggs and their products
- **F**- Fish products
- **PN**-Peanuts and their products
- **D**-Milk and milk products
- **C**-Celery products
- **MS**-Mustard products
- **SS**-Sesame seeds and their products
- **M**- Mollusks and their products
- **L**- Lupine and their products
- **N**-Nuts
- **S**-Soybean and their products
- **SD**-Sulphur Dioxide

# tomato

## DINNER MENU

### PER INIZIARE / STARTERS

#### **BURRATA**

Burrata cheese, eggplant caponata, confit tomato, crispy beef speck (D-C-S-SD)

9.500

#### **PANZANELLA E CALAMARI**

Sour dough bread, cucumber, tomato and red onion salad, crispy fried calamari, gazpacho (CW-C-M)

5.000

#### **TONNATO**

Sous vide USDA tenderloin, traditional tuna sauce, capers crisps, anchovies (E-F-MS)

9.500

#### **PARMIGIANA DI MELANZANE**

Fried and baked eggplant, tomato sauce, buffalo mozzarella, parmigiano (CW-D-S)

6.500

#### **BRUSCHETTA ROMANA**

Sour dough garlic crouton, grilled and marinated tomato, fresh mint, buffalo mozzarella, basil (CW-D)

6.000

#### **FORNARINA ROMAGNOLA**

Traditional Emilia Romagna style focaccia with bresaola della Val Tellina, fresh Burrata, rucola and cherry tomato (CW-D-SD)

8.500

#### **FRITTO MISTO**

Semolina dusted crispy calamari, prawns, grouper, and lemon, served with salsa romesco and bagnetto verde (CW-CR-E-F-M-N)

8.000

### INSALATE / SALADS

#### **INSALATA DI RUCOLA**

Rucola leaves, shallot dressing, cherry tomato, pecorino shavings, served over tapenade bread (CW-D)

5.500

#### **IL FORMAGGIO CON LE PERE**

Red wine and balsamic vinegar poached pear, fresh goat cheese, rye bread crouton, caramelized walnut, baby spinach (CW-D-N-SD) (CONTAINS ALCOHOL)

6.500

#### **CAESAR SALAD**

Romaine lettuce, homemade Caesar dressing, parmesan, anchovies, croutons, barbecued chicken thigh (CW-E-F-D-MS)

5.500

#### **INSALATONA**

Mixed leaves, cherry tomato, Taggiasca olives, macerated tuna, anchovies, green beans, boiled potato (F)

6.000

### ZUPPE / SOUP

#### **ZUPPA MITUNATA**

Traditional Piemonte style minestrone, rye bread and melted cheese (CW-D-C)

4.000

#### **BRODETTO DI PESCE**

Assorted fish and shellfish, crustacean bisque, confit tomato, char grilled crouton (CW-CR-F-C-M)

5.500

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## DINNER MENU

### PASTA FATTA IN CASA / HAND CRAFTED PASTA

**RAVIOLI DEL PLIN  
AL BURRO E SALVIA** 7.000

Traditional pinched ravioli, stuffed with roast beef served with sage butter sauce (CW-E-D-C-SD)

**TAGLIOLINI AI 30 ROSSI  
ALLA LANGAROLA** 7.500

Traditional homemade egg yolk noodles, pulled rabbit ragout (CW-E-D-C)

**LASAGNA ALLA MODENESE** 7.500

Traditional green dough lasagna, Bolognese, béchamel, Parmigiano (CW-E-D-C)

**RAVIOLI NERI AI GAMBERI** 8.000

Hand crafted squid ink prawn ravioli, asparagus and saffron sauce (CW-CR-E-F-D-C-M)

### PASTA DI SEMOLA / DURUM WHEAT PASTA

**RIGATONI CACIO E PEPE** 7.000

Rigatoni pasta, pecorino Romano cream, freshly ground black pepper (CW-D)

**PENNE ALLA PUTTANESCA** 6.000

Tomato sauce, Taggiasca olives, anchovies, capers, garlic, cherry tomato, basil (CW-F)

**BAVETTE AL PESTO** 7.000

Pesto Genovese, green beans, boiled potato (CW-D-N)

**SPAGHETTI AGLIO, OLIO E PEPERONCINO  
CON LA MOLLIKA** 4.500

Garlic, red chili and extra virgin olive oil and parsley, topped with toasted breadcrumbs (CW)

**RIGATONI ALLA NORMA** 5.000

Fresh tomato sauce, fried eggplant and Pecorino cheese (CW-D-S)



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## DINNER MENU

### RISOTTI

#### **RISOTTO AI FUNGHI**

Carnaroli rice with porcini mushroom, aged parmesan cheese, parsley (D)

**8.000**

#### **RISOTTO ARAGOSTA, AVOCADO E AGRUMI**

Carnaroli rice, confit lobster, avocado mash, citrus zest (CR-D-C)

**12.000**

### SECONDI / MAIN COURSES

#### **TAGLIATA DI MANZO**

Seared ribeye "tagliata style", rocket leaves, parmesan (D-SD)

**16.000**

#### **FILETTO DI MANZO CON RISTRETTO AL ROSMARINO**

Beef tenderloin with baby potato and tender stem broccoli, rosemary sauce (D-SD)

**20.000**

#### **STINCO DI AGNELLO BRASATO CON IL SUO RISTRETTO**

Slowly braised Australian lamb shank, cooked with root vegetables and aromatic herbs, served with mashed potato (D-C-SD)

**11.000**

#### **POLLO ALLA CACCIATORA**

Sous vide boneless organic chicken breast, porcini mushroom, roasted potato, onion and tomato sauce (D)

**9.500**

#### **CARRE DI AGNELLO ALLA PROVENZALE**

Herb marinated sous vide rack of lamb, baby potato and glazed carrot (D-SD)

**16.000**

#### **ORATA AL CARTOCCIO**

Papillion sea bream fillets, vegetable, olives, cherry tomatoes (F)

**13.500**

#### **GAMBERONI IN GUAZZETTO**

King prawns stew served with freshly baked fomarina bread (CW-CR-C)

**15.500**



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#### **ZEPPOLE AL FORNO**

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**4.000**

#### **SEMIFREDDO ALLA NOCCIOLA**

Hazelnut semifreddo, crumble, chocolate sauce (CW-E-D-N)

**4.000**

#### **TIRAMISU**

Extra light classic tiramisu, mascarpone cream, chocolate (CW-E-D)

**4.000**

#### **MACEDONIA DI FRUTTA**

Selection of diced fruit, lemon sorbet, orange zest

**4.000**

#### **SELECTION OF ICE CREAM**

Pistachio, Chocolate, Espresso, Vanilla, Lemon, Strawberry (E-D-N-SD)

**1.700**

### DIGESTIVO / DIGESTIVES

#### **LIMONCELLO CELLINI**

**Single Double**

**3.440 6.880**

#### **GRAPPA NEBBIOLO DA BAROLO**

**3.685 6.935**

#### **TIA MARIA**

**3.685 6.935**

#### **JAGERMEISTER**

**4.875 8.665**

#### **DISARONNO AMARETTO**

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