

(PIZZAS)
THE ICONIC

Queen Margherita

Tomato, mozzarella, and fresh basil.



Prosciutto verdi

Tomato, mozzarella cheese, cooked ham, nuts and parsley.



Marinara sbagliata

Tomato with garlic, cherry tomatoes, baked Parma ham, capers, olives and anchovies.



Diavola

Tomato, mozzarella cheese, spicy salami, onion, olives and oregano.



La tierra tua

Mozzarella, zucchini, spinach and arugula with purslane pesto.



Cheese lovers

Gorgonzola cream, Emmental cheese, mozzarella, goat cheese, walnuts and a hint of honey.



La dama blanca

Mozzarella and parmesan cheese, bacon, mushrooms and portobello.



(STARTERS)
L'ACCOGLIENZA

Cucchiaio di tonino

Tomato cream with Italian basil served with garlic bread.



Burrata tropical

Fresh papaya, burrata and prosciutto salad.



Bruschetta caprese

Toasted bread with tomato, fresh mozzarella cheese, basil and olive oil.



Carpaccio di calabacín italiano

Thin slices of zucchini with rocket salad, Parmesan cheese and lemon vinaigrette.



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THE CLASSICS TRADITIONAL

Pasta

Spaguetti, farfale or maccheroni.



Sauce

Bolognese



Marinera



Carbonara



Aglio olio.



Pesto



THE NEW STARS

Caserecce cacio e pepe

Parmesan cheese and black pepper.



Chitarra alla teramana

Spaghetti with pork meatballs in tomato and basil sauce.



Spaghetti al ricotta pesto

Spaghetti with basil, pesto, ricotta, and burrata.





(Main courses)
**THE GUESTS
OF TONINO**

The veggie

Vegetarian lasagna made with eggplant, zucchini, and mushrooms.



The authentic

Authentic beef lasagna with Bolognese sauce.



Risotto ai funghi

Creamy rice with Parmesan and mushrooms



Tuscan-Style Salmon

With Truffled Cauliflower Parmentier, Olive Oil, and Parmesan. A succulent salmon fillet perfectly cooked with olive oil, white wine, fresh basil, and ripe tomatoes, capturing the vibrant essence of Tuscan cuisine. The contrast between the smoothness of the parmentier and the freshness of the salmon creates a perfect harmony.



Piedmont-Style Escalopes

Escalopes with mushroom sauce, served with spaghetti aglio olio drizzled with truffle oil.



Chicken Cacciatore

Tender roasted chicken, covered in a delicious homemade tomato sauce with onions, bell peppers, and green olives. Served with mashed potatoes.



(DESSERTS)

Dolce Vita

The traditional

Original Tiramisu.



Lemon Tart

Lemon cream tart with Italian meringue.



Passion Cotta

Original panna cotta drizzled with passion fruit syrup.



Sicilian Pear

Roasted pear with Sicilian wine, mascarpone cheese cream, and caramel.



Breeze of Tuscany

Citrus and melon salad with mint.

KIDS MENU

Caprese Bruschetta

Toasted bread with tomato, fresh mozzarella, basil, and olive oil.



Pasta

Spaghetti, farfalle, or macaroni.



Pizza Margherita

Tomato, mozzarella, and fresh basil.



Breaded Schnitzel (Milanesa)

Breaded schnitzel with lemon.



Lemon Tart

Lemon cream tart with Italian meringue.



Fruit Salad

A mix of fresh fruits.



**FRESH AND SIMPLE,
JUST LIKE OUR PARTNERS.**

Ravioli ricotta e pomodoro

Ravioli filled with ricotta and spinach, served in a smooth butter and sage sauce.



Ravioli vegani

Vegan ravioli with carrot, spinach, and onion.



Gnocchi

Served with a delicate butter and sage sauce, a perfect combination of sweetness and aroma



ALLERGENS

- | | |
|---------------|-------------|
| MILK | CRUSTACEANS |
| NUTS IN SHELL | LUPINS |
| GLUTEN | SHELLFISH |
| CELERY | FISH |
| SESAME | SOY |
| SULPHITE | PEANUTS |
| EGG | MUSTARD |