

LA TORRE



À La Carte Menu

If you are allergic or intolerant to any food products, please advise a member of staff.

Even if allergens, such as nuts or gluten, are not contained in the ingredients themselves, they are still present in the kitchen and therefore some traces may still be found.

v = vegetarian

Starters

Pane della Casa v (homemade bread)	4.5
Focaccia Genovese v (focaccia bread with rosemary and olive oil)	5.5
Olive Marinate v (marinated Sicilian green olives)	6
Bruschetta Classica v (toasted homemade bread with chopped tomatoes, olive oil, garlic and a touch of basil)	7.5
Insalata Tricolore v (Italian style salad with fresh tomatoes, mozzarella cheese and avocado)	9.5
Salumi e Formaggi Toscani (selection of Italian meat board and cheeses)	12.5
Formaggio di Capra con Miele e Noci v (deep-fried goat cheese sat on rocket salad with honey and nuts)	9.5
Calamari Fritti (deep-fried squids served with tartar sauce)	9.5
Bianchetti Fritti (deep-fried whitebait served with tartar sauce)	9.5
Gamberoni al Guazzetto (fresh peeled king prawns with chilli, garlic, parsley and tomato sauce)	12.5
Salsicce e Fagioli (Tuscan sausage with beans, tomato sauce, garlic, chilly and toasted bread)	9.5
Melanzane alla Parmigiana v (Italian aubergine parmigiana)	9.5

Pasta and Risotto

Spaghetti allo Scoglio	19.5
(sea-food spaghetti with fresh squids, mussels, prawns, clams, chilli, garlic, parsley and a touch of tomato)	
Linguine ai Gamberoni	19.5
(linguine with fresh king prawns, tomato sauce, parsley, chilli and garlic)	
Ravioli di Pesce	19.5
(homemade seafood ravioli with fresh cherry tomatoes, chopped sea-bass, king prawns and squids)	
Risotto della Torre	19.5
(risotto with fresh king prawns, squids, asparagus, cherry tomatoes and bisque)	
Risotto ai Funghi v	17.5
(risotto with fresh mushrooms, butter and parmesan cheese)	
Tagliatelle al Ragù	16.5
(tagliatelle pasta with homemade bolognese sauce)	
Spaghetti al Pomodoro e Basilico v	13.5
(spaghetti pasta with fresh tomato sauce and basil)	
Tordelli al Ragù Toscano	19.5
(homemade big sized raviolis, with a generous filling of meat and herbs with Tuscan bolognese sauce)	
Pappardelle al Cinghiale	19.5
(pappardelle with homemade wild boar sauce)	
Penne alla Boscaiola v	17.5
(penne with homemade tomato sauce, fresh wild mushrooms, olives, chilli and garlic)	
Spaghetti alla Carbonara	17.5
(spaghetti with pancetta, fresh eggs, cream and parmesan cheese)	
Lasagna della Nonna	18.5
(homemade lasagna sheets with bolognese sauce, besciamella, parmesan and mozzarella cheese)	

Meat Main Courses

Bistecca di Manzo al Pepe Verde	28.5
(Scottish 10oz rib-eye steak with a green peppercorn sauce served with roasted potatoes)	
Costolette di Agnello dello Chef	28.5
(deep-fried British lamb chops in breadcrumbs served with roasted potatoes and mayo, lemon and mint sauce)	
Bistecca di Vitello alla Milanese	28.5
(deep-fried veal steak in breadcrumbs served with chips)	
Cre moso di Pollo alla Toscana	23.5
(chicken breast with fresh wild mushrooms, double cream, white onions and parsley served with roasted potatoes)	
Cotoletta di Pollo alla Milanese	23.5
(fried chicken breast served spaghetti with tomato sauce)	

Fish Main Courses

Frittura Mista della Barca	29.5
(fresh deep-fried squids, king prawns, sea-bass fillet, potatoes, courgettes and carrots)	
Pesce Spada del Marinaio	28.5
(fresh sword-fish with lemon, parsley, capers and butter sauce served with tenderstem broccoli)	
Zuppa di Pesce alla Viareggina	29.5
(a typical selection of Viareggio's sea food including fresh octopus, squids, king prawns, fish fillet, mussels, clams, chilli and tomato sauce)	
Salmone Glassato al Miele e Limone	28.5
(filet salmon glazed with honey, lemon and soya sauce served with roasted potatoes)	
Insalata di Polpo e Patate	22.5
(fresh grilled octopus with roasted potatoes and citronette dressing)	

Salads

Insalata della Torre v	6.5
(fresh green salad with avocado, mozzarella cheese, Sicilian olives, red onions and tomatoes)	
Insalata di Rucola con Scaglie di Parmigiano v	6.5
(fresh rocket salad with shaved Italian parmesan cheese)	
Insalata Pomodoro e Cipolle v	5.5
(fresh green salad with tomatoes and onions)	

Sides

Patatine Fritte v	5.5
(french fries)	
Patate Arrosto v	5.5
(roasted potatoes with herbs)	
Broccoli v	5.5
(fresh broccoli)	
Fagiolini v	5.5
(fresh green beans)	
Spinaci al Burro v	5.5
(fresh spinach with garlic and butter)	
Verdure del Giorno v	5
(fresh mixed vegetables of the day)	