

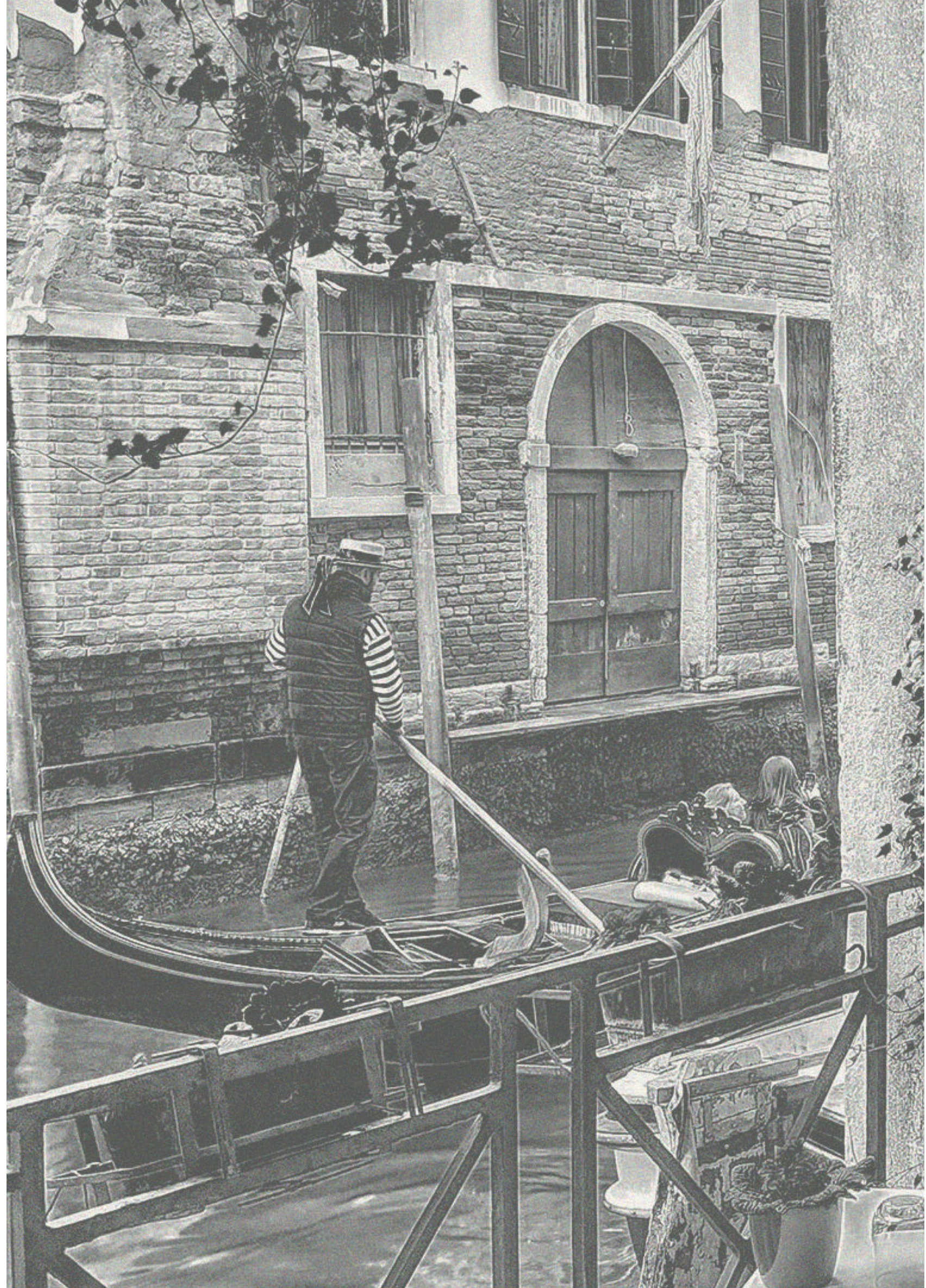
VINI E CUCINA

TOTO

ABU DHABI

EST. 2020

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ΤΟΤΟ

# TOTÒ

We are passion, product and  
respect for tradition.

We will take you on a gastronomic  
journey of remembrance, full of aromas,  
colours and flavours that represent the  
essence of Italian cuisine at its best.

# TOTO

## ANTIPASTI

### COLD

Traditional carpaccio, parmigiano cashews and mozzarella affumicata (D)	85
Anchovies from Cantabria, ingot butter and rosemary focaccia (4 pcs) (D, G, F)	80
Burrata from Puglia, tomato carpaccio, basil pesto (D, N)	90
Our Vitello Tonnato. Thin slices of veal with tuna cream (E, F)	85
Marinated chicken, gorgonzola, lettuce, walnuts and pear salad (N, D, P/S)	85
Amberjack tartare, burrata milk, pickled red onions, datterini tomatoes (D, F)	115
Oscietra caviar 30g / 50g	420/710

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### HOT

Our zucchini parmigiana. Zucchini millefeuille with tomato and parmigiano (G, D)	90
Grilled scallops with oregano, tomato purée, garlic-anchovy fondue, capers (F, D, G, N)	90
Prawns sautéed with black <i>venere</i> rice, diced heirloom vegetables, stracciatella, Taggiasche olives, (S, F)	90
Supplí al teléfono. Rice croquettes with molten mozzarella (G, E, D)	65
Parmigiano croquettes, thin beef pancetta slices (D, G, E)	65

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### PIZZA

The Trufaldina. Focaccia filled with mozzarella, black truffle and beef ham (D, G)	135
Pizzetta with tomato, Reggiano <i>vacche rosse</i> , ventricina, beef 'Nduja, fresh basil, Extra virgin olive oil (D, G)	90
Pizzetta with fior di latte mozzarella, rolled beef bacon, pistachio, stracciatella (D, G, N)	80

All prices are inclusive of 5% VAT & 10% Service Charge

Allergies: P/S - peanut / soya, F - fish, V - vegetable, S - sea food, E - eggs, N - nuts, D - dairy, S - shellfish, G - gluten

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Pizzeta with tuna carpaccio (D, G, F, E, P/S)	95
Add Caviar	65
Traditional Pizza Capricciosa (D, G, E)	90
Add Truffle (Ask our team member for additional charges)	
Pizza fior di primavera - selection of seasonal vegetables (D, G)	90
Cecina pizza. Spanish beef cold cut, rucola (D, G)	90

## PASTA

Fresh handmade ravioli pasta with ricotta and spinach filling, tomato sauce and 30 month dry-aged Parmigiano Reggiano (D, G, E)	85
Fettuccine <i>alla vaccinara</i> with slow cooked oxtail ragout (G, E, D)	85
Raviolo filled with eggplant and smoked provolone cheese (D, G, E)	85
Matcha tea tagliolino with shrimp carpaccio (D, G, E, S)	120
Duck cannelloni lasagna, foie gras and parmigiano gratin (D, G, E)	110
La vera carbonara, traditional carbonara with beef bacon and egg yolk (D, G, E)	85
Spaghettoni <i>alla amatriciana</i> with beef and tomato (G, D)	85

## FREGOLA

Age-old pasta originally from Sardinia cooked in <i>paellapan</i> Fregola with octopus, cuttlefish loin and salicornia (G, E, F, S) (min. 2 people)	190
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## FISH

Grilled octopus, potatoes and olive purée (D, F)	155
Pan seared seabass, selection of seasonal vegetables (D, F)	170
Pan seared amberjack, sautéed green peas and asparagus, <i>salsa del Papa</i> (D, F, G)	150
Traditional baccala cod loin, tomato sauce and potatoes (F, N)	185

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## MEAT

Grilled filet mignon, demi glace, caramelized spring onion (G, P/S, D)	195
Grilled ribeye, confit cherry tomatoes, sautéed rapini (D, N, P/S)	190
Wagyu meatballs, sautéed seasonal mushrooms (G, D, E)	125
Orecchia di elefante (approx. 500 gr). Veal Milanese with fresh arugula salad and rosemary potatoes (D, G, E)	395
Roasted lamb rack, pistachio, alummettes fries, artichokes (D, G, N, P/S)	195
Oven-baked baby chicken, mashed potatoes, Sicilian mint <i>salmoriglio</i> (D, P/S)	165

## GUARNIZIONI - SIDE DISH

Roasted rosemary potatoes with parmigiano (D)	45
Vegetable caponata (N, D)	45

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## DOLCI

Caramelized cream, lavender, gianduja ice cream (D, N, E)	60
The classic TOTÓ tiramisù (D, G, E)	60
Our creamy burrata cheesecake with honey ice cream (D, G, E)	60
Chocolate textures (G, D, E, N)	60
Panna cotta affumicata, candied figs, berries (D)	60
Pistachio molten cake with Amarepe cherries (D, N, E, G)	60
Authentic artisanal Italian gelato (3 scoops). (D) (Ask our team member for the selection of flavors)	50

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LA VERA CUCINA  
ITALIANA

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TOTÓ



