



Inspired by the golden age of Italian cinema in the 50s and 60s, TOTÓ pays homage to the protagonist of the legendary film Cinema Paradiso, which represents the purest love for cinema during the post-war period, one of the few ways of escape for a society shaken by war. An Italy that reemerges stronger than ever in every sense, including its great passion: gastronomy. Cooking and cinema become one of the greatest distractions to forget past years and face a new future full of optimism.

TOTÓ recovers the essence of traditional Italian cuisine that lays the foundations of today's cuisine, recipes full of aromas, flavors and colors that transport you to classic Italy.

ANTIPASTI

Aperitivo e pane 3€
Appetizer and bread

Provolone alla piastra 16€
Grilled provolone cheese with zucchini and speck

Caprese di burrata, pomodori datterini e basilico 16€
Datterino tomato, buffalo burrata and basil salad

Insalata di mare 21€
Warm cuttlefish, squid and fennel salad with hints of orange and
black olives

Fantasia di melone e seppioline 18€
Melon, arugula and cuttlefish with Montepulciano reduction

Parmigiana di melanzane 18€
Eggplant millefeuille with tomato and parmesan au gratin

Supplí "al telefono" 16€
Rice croquette with mozzarella cheese

Vitello tonnato 19€
Sliced white veal with a thin anchovy, caper and tuna sauce

Tartar Toscana 24€
Italian red veal with sangria sorbet

PIZZA, PINSA Y FOCCACIA

Pizza bianca quattro formaggi 18€

Four cheese pizza

Pizza con rucola e salmone 18€

Arugula, rabiola cheese (made from cow's, goat's and sheep's milk and smoked salmon

Pizza al prosciutto 20€

With mozzarella and parma ham

Trufaldina 25€

Focaccia stuffed with Mozzarella, Parma ham and truffles

Pizza "TOTÓ" 25€

Mozzarella, burrata and truffle with poached egg at low temperature

Pinsa mortadella 19€

Italian Mortadella, strachiatella cheese and a touch of honey

Pinsa Cecina 20€

With cecina de León PGI, arugula and parmigiano cheese

Pinsa Margherita 18€

Tomate y mozzarella fior di latte

CARNE E PESCE

Polpo con lattuga e stracciatella 27€
Octopus with baby lettuce and stracciatella cheese

Risotto alla milanese con ossobuco 32€
Risotto with saffron and white veal ossobuco

Tonno vitellato 28€
Breaded tuna with white veal sauce

Tagliata Manzo 29€
Red veal with potato

PASTAS

Tortello di brasato, burro nocciola e salvia impanata 24€
Type of ravioli stuffed with beef, toasted butter and sage

Tagliatelle alla bolognese 24€
Made from cured meat, vegetables and natural tomato.

Tonnarello cacio pepe e limone 19€
Variety of pepper spaghetti with pecorino cheese and lemon flavoring

Mezze maniche alla carbonara 20€
Type of macaroni with egg, guanciale, pepper and pecorino cheese

Spaghettone quadratto alla amatriciana 19€
With pepper infused tomato, guanciale, pepper and pecorino cheese

Gnocco Beverly Hills 20€
With mussels, pesto and tomato confit

Tagliolini al tartufo 23€
Fino noodles with trufa

Raviolo melanzane 22€
Eggplant and smoked provola ravioli

Tagliolino de tea matcha con gamba roja 28€
Lemon matcha tea tagliolini over red shrimp carpaccio

VINOS DULCES

Niepoort Lbv 46€ / 7€

N2 Jorge Ordoñez 41€ / 8,5€

Micaela Magnum Pedro Ximenez 46€ / 6€

Maximo Marche Bianco U.Ronchi 72€ / 8,5€

Vin Santo Giminiano Doc 57€ / 8€

DOLCI

Tiramisú "TOTÓ" 8€

Drunken coffee sponge cake and mascarpone cheese foam

Panna cotta alle fragole 8€

Panna cotta with strawberries in wine and basil crumble

Strudel 9€

Phyllo pastry with apple, ricotta cheese, cinnamon and raisins filling

Cannolo con ricotta, pistacchio e sapore d' arancia 10€

Chocolate, ricotta cheese, pistachio and a touch of orange orange

Amore al cioccolato 10€

Three chocolates cream with nutella foam

Pastiera Napoletana 10€

Clásico pastel italiano de queso ricotta

Gelatos 8€

Pistachio and vanilla

VINI E CUCINA

TOTO

MADRID

EST. 2020

EST. 2020