

TORNATORE'S



EXECUTIVE CHEF: JASON WOLFE AKA ENTRÉE THE GIANT | SOUS CHEF: KEVIN RODRIGUEZ

STARTERS

Fritto Misto	20
Calamari Shrimp Lemon Fennel Roasted Red Pepper Marinara	
Caprese	16
Burrata Tomato Kalamata Olive Pesto Balsamic Glaze	
Charcuterie Board	30
Chef's Selection of Gourmet Meats & Artisanal Cheeses Seasonal Accoutrement	
New Zealand Mussels	16
Fra Diavolo	
Tornatore Wings (10)	20
Signature Sauce Hot Garlic Parmesan Hot BBQ *Choice: Blue Cheese or Ranch	
Crispy Brussels Sprouts	15
Cayenne Infused Honey Seasonal Berries	
Legendary Garlic Knots	12

SOUP & SALAD

Tomato Basil Soup	10
House-Made Crouton Parmesan Basil	
Caesar	Small 8 Large 14
Romaine Parmesan House-Made Crouton	
Greek	16
Greens Black Olive Pepperoncini Red Onion Tomato Cucumber Kalamata Olive Feta	
Chicken & Goat Cheese	18
Greens Chicken Onion Mushroom Sun-Dried Tomato Balsamic Vinegar	
Side Salad	8
Greens Tomato Carrot Cucumber Red Onion Red Cabbage Roasted Red Pepper	
Add: Anchovies 2 Chicken 6 Shrimp 8 Capicola, Provolone, Salami 5	
House-Made Dressings: House Italian Greek Balsamic Vinaigrette Ranch Blue Cheese	

SIDES

House-Made Meatballs	14
Marinara Herb Ricotta	
House-Made Sausage	14
Pepper Onion Marinara	
Parmesan Risotto	9
Charred Broccolini	12
Spinach in Garlic & Oil	10
Pasta Marinara	10

ENTRÉE

Hand Crafted Pasta Made In House Daily

Rigatoni Spaghetti Fettucine Capellini Pappardelle	15
Garlic & Oil Marinara	
Add: Chicken 6 Shrimp 8 Meatball or Italian Sausage 8	
Fettucine Alfredo	18
Creamy Parmesan Sauce	
Rigatoni Alla Vodka	20
Creamy Vodka Sauce Prosciutto Peas	
Rigatoni Alla Pesto	22
Creamy Basil Parmesan Sauce Pine Nuts Chicken Sun-Dried Tomato	
Pappardelle Bolognese	24
Meat Sauce Herb Ricotta Touch of Cream	
Tortellini Tornatore	24
Cheese Tortellini Alfredo Sauce Ham Peas	
Chicken Riggies	24
Mushroom Onion Hot Pepper Sweet Pepper Chicken Spicy Marinara Touch of Cream	
Mushroom Pappardelle	24
Wild Mushroom Pancetta Shallot Pine Nuts Brown Butter Fried Sage Fire Roasted Tomato	
Eggplant Parmesan	24
Over Spaghetti	
Lasagna	30
Meatballs Sausage Marinara Herb Ricotta Parmesan Mozzarella	
Chicken Parmesan	28
Over Spaghetti	
Lobster Ravioli Paradiso	34
Lemon Butter Cream Sauce Blackened Shrimp Spinach Tomato	
Frutti Di Mare	34
Squid Ink Pasta Shrimp Calamari Mussels Marinara	

TRUST OUR CHEFS.

OUR CHEFS RESPECTFULLY DECLINE ANY MODIFICATION
REQUESTS THAT ALTER THE INTEGRITY OF THE DISH.

OUR INGREDIENTS ARE LOCALLY SOURCED FROM
PARTNERS SUCH AS FUNGI JON, LOMBARDI SEAFOODS,
AND WATERKIST FARMS.

SPECIAL THANKS TO OUR GREAT FRIEND,
ROBERT IRVINE!

CONSUMING RAW OR UNDERCOOKED MEATS,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS.

TORNATORE'S



WINE

Sommeliers, Denny Tornatore & Maria Mancia, are available to guide your wine selection.

Calzone or Stromboli

Small 12 | filling \$1 each
Large 18 | filling \$2 each

	10"	18"
Cheese Pizza	12	22
White Pizza	14	24

Topping 10" \$1 18" \$2

Anchovies | Artichoke | Bacon | Banana Pepper
Basil | Black Olive | Broccoli | Calabrian Hot Pepper
Caramelized Onion | Eggplant | Fig | Garlic
Goat Cheese | Green Pepper | Ham | Hot Pepper
Meatball | Mozzarella | Mushroom | Onion | Pepperoni
Pineapple | Red Onion | Sausage | Spinach
Roasted Red Pepper | Sun-Dried Tomato
Fresh Tomato | *Balsamic Glaze | *Hot Honey

Premium Toppings 10" \$2 18" \$4

Capicola | Chicken | Cup & Char Pepperoni
Prosciutto | Salami | Shrimp

Truffle Honey Drizzle \$5

Gluten Free | Cauliflower Crust (10" only) \$4

Specialty Pizza

Maria's Pie 10" 15 18" 28

Cup & Char Pepperoni | Calabrian Pepper
Artichoke | Basil

Leah's Pie 15 28

Sausage | Roasted Red Pepper | Caramelized Onion

Izzy's Pie 15 28

Roasted Garlic | Mission Figs | Prosciutto | Arugula
Pine Nuts | Goat Cheese | Fig Balsamic Glaze

Joe Gibbs' Pie 15 28

Pepperoni | Sausage | Mushroom | Green Peppers
Onion

Vegetable Pie 15 28

Spinach | Onion | Mushrooms | Green Pepper
Black Olive | Eggplant | Tomato | Garlic

Margherita 15 28

Marinara | Sliced Tomato | Olive Oil | Basil
House-Made Mozzarella

Diesel Pie 16 30

Bacon | Ham | Meatballs | Pepperoni | Sausage

Tornatore's Special Pie 16 30

Garlic & Oil | Chicken | Bacon | Red Onion
House-Made Mozzarella | Roasted Red Pepper
Basil | Balsamic Glaze | Tomato | Pesto

King's Pie 20 40

Ricotta | Wild Mushroom | Prosciutto | Fennel
Calabrian Pepper | Truffle Honey | Pine Nuts | Spinach

House Wine by the Glass 7

Chardonnay | Cabernet Sauvignon

White

Chardonnay, Cycles Gladiator, CA	9 30
Pinot Grigio, Zenato, Veneto, Italy	9 30
Riesling, Dr Loosen, Mosel, Germany	9 30
Arneis, Roero, Neive, Italy	14 50
Riesling, Hillick & Hobbs, Finger Lakes	65

Sparkling

Prosecco, La Marcia, Veneto, Italy	Split 9
Prosecco, Zardetto, Veneto, Italy	33
Moscato, Castello del Poggio, Italy	25

Red

Cabernet Sauvignon, Cycles Gladiator, CA	9 30
Pinot Noir, Portlandia, Oregon	9 30
Chianti, Cetamura, Tuscany, Italy	9 30
Valpolicella, Zenato, Veneto, Italy	10 35
Monsalaja Maremma, Tuscany, Italy	30
Borgese Sangiovese, Italy	30
Ripasso, Zenato, Veneto, Italy	50
Barolo, Albe, Italy	60
Red Blend, Orin Swift, Abstract, CA	60
Amarone, Zenato, CA	70
Pinot Noir, North Valley, Oregon	70
Cabernet Sauvignon, Chappellet, CA	80
Bordeaux Blend, Orin Swift, Papillon, CA	90
Cabernet, Orin Swift, Mercury Head, CA	150

Italian Craft Beer 9

Torrente - Pale Ale | Nazionale - Pale Ale
Isaac - Wheat Beer

Beer 4

Stella Artois | Orange Blossom | Yuengling
Bud Light | Michelob Ultra

Ivanhoe Park Brewing 4

Toboggan - Blonde Ale
Park Hopp'r - Golden Pilsner
Bungalow - Belgian Witbier Ale
Joyland - American IPA

Beverages 3

Pepsi Products | Dr. Brown's: Black Cherry, Root Beer,
Cream Soda | San Pellegrino Blood Orange
San Pellegrino Orange

Large Bottle Acqua Panna or S. Pellegrino 5