

# TORNATORE'S LUNCH MENU



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

## STARTERS

<b>Fritto Misto</b>	20
Calamari   Shrimp   Lemon   Fennel Roasted Red Pepper   Marinara	
<b>Caprese</b>	16
Burrata   Tomato   Kalamata Olive   Pesto Balsamic Glaze	
<b>New Zealand Mussels</b>	16
Fra Diavolo	
<b>Tornatore Wings (10)</b>	20
Signature Sauce   Hot   Garlic Parmesan Hot BBQ   *Choice: Blue Cheese or Ranch	
<b>Crispy Brussels Sprouts</b>	15
Cayenne Infused Honey   Seasonal Berries	
<b>Legendary Garlic Knots</b>	12

## SOUP & SALAD

<b>Tomato Basil Soup</b>	10
House-Made Crouton   Parmesan   Basil	
<b>Caesar</b>	Small 8 Large 14
Romaine   Parmesan   House-Made Crouton	
<b>Greek</b>	16
Greens   Black Olive   Pepperoncini   Red Onion Tomato   Cucumber   Kalamata Olive   Feta	
<b>Chicken &amp; Goat Cheese</b>	18
Greens   Chicken   Onion   Mushroom Sun-Dried Tomato   Balsamic Vinegar	
<b>Side Salad</b>	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

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

## ENTRÉE

Hand Crafted Pasta Made In House Daily

<b>Rigatoni   Spaghetti   Fettucine   Capellini Pappardelle</b>	15
Garlic & Oil   Marinara	
<b>Add: Chicken 6   Shrimp 8 Meatball or Italian Sausage 8</b>	
<b>Fettuccine Alfredo</b>	18
Creamy Parmesan Sauce	
<b>Rigatoni Alla Vodka</b>	18
Creamy Vodka Sauce   Prosciutto   Peas	
<b>Rigatoni Alla Pesto</b>	18
Creamy Basil Parmesan Sauce   Pine Nuts Chicken   Sun-Dried Tomato	
<b>Pappardelle Bolognese</b>	20
Meat Sauce   Herb Ricotta   Touch of Cream	
<b>Tortellini Tornatore</b>	20
Cheese Tortellini   Alfredo Sauce   Ham   Peas	
<b>Chicken Riggies</b>	20
Mushroom   Onion   Hot Pepper   Sweet Pepper Chicken   Spicy Marinara   Touch of Cream	
<b>Mushroom Pappardelle</b>	20
Wild Mushroom   Pancetta   Shallot   Pine Nuts Brown Butter   Fried Sage   Fire Roasted Tomato	
<b>Eggplant Parmesan</b>	20
Over Spaghetti	
<b>Chicken Parmesan</b>	20
Over Spaghetti	

## SUBS

	Half	Whole
<b>Italian</b>	13	18
Capicola   Mortadella   Prosciutto   Salami Banana Pepper   House-Made Mozzarella   Lettuce Oil & Vinegar   Olives   Onion   Pesto   Tomato Roasted Red Pepper		
<b>Wise Guy</b>	15	20
Prosciutto   House Mozzarella   Roasted Red Pepper Red Onion   Balsamic Glaze   Extra Virgin Olive Oil		
<b>Chicken Parmesan</b>	12	17
<b>Eggplant Parmesan</b>	12	17
<b>Meatball Parmesan</b>	12	17
<b>Grilled Sausage   Peppers &amp; Onions</b>	12	17

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

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

# TORNATORE'S



## Calzone or Stromboli

Small 12 | filling \$1 each

Large 18 | filling \$2 each

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

## Toppings

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

	10"	18"
<b>Maria's Pie</b>	15	28
Cup & Char Pepperoni   Calabrian Pepper Artichoke   Basil		
<b>Leah's Pie</b>	15	28
Sausage   Roasted Red Pepper   Caramelized Onion		
<b>Izzy's Pie</b>	15	28
Roasted Garlic   Mission Figs   Prosciutto   Arugula Pine Nuts   Goat Cheese   Fig Balsamic Glaze		
<b>Joe Gibbs' Pie</b>	15	28
Pepperoni   Sausage   Mushroom   Green Peppers Onion		
<b>Vegetable Pie</b>	15	28
Spinach   Onion   Mushrooms   Green Pepper Black Olive   Eggplant   Tomato   Garlic		
<b>Margherita</b>	15	28
Marinara   Sliced Tomato   Olive Oil   Basil House-Made Mozzarella		
<b>Diesel Pie</b>	16	30
Bacon   Ham   Meatballs   Pepperoni   Sausage		
<b>Tornatore's Special Pie</b>	16	30
Garlic & Oil   Chicken   Bacon   Red Onion House-Made Mozzarella   Roasted Red Pepper Basil   Balsamic Glaze   Tomato   Pesto		
<b>King's Pie</b>	20	40
Ricotta   Wild Mushroom   Prosciutto   Fennel Calabrian Pepper   Truffle Honey   Pine Nuts   Spinach		

# WINE

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

## 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
Monsalaia 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