

TORNATORE'S LUNCH MENU



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	
New Zealand Mussels	16
Fra Diavolo	
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

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

TRUST OUR CHEFS.

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

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	
Fettuccine Alfredo	18
Creamy Parmesan Sauce	
Rigatoni Alla Vodka	18
Creamy Vodka Sauce Prosciutto Peas	
Rigatoni Alla Pesto	18
Creamy Basil Parmesan Sauce Pine Nuts Chicken Sun-Dried Tomato	
Pappardelle Bolognese	20
Meat Sauce Herb Ricotta Touch of Cream	
Tortellini Tornatore	20
Cheese Tortellini Alfredo Sauce Ham Peas	
Chicken Riggies	20
Mushroom Onion Hot Pepper Sweet Pepper Chicken Spicy Marinara Touch of Cream	
Mushroom Pappardelle	20
Wild Mushroom Pancetta Shallot Pine Nuts Brown Butter Fried Sage Fire Roasted Tomato	
Eggplant Parmesan	20
Over Spaghetti	
Chicken Parmesan	20
Over Spaghetti	

SUBS

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

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

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 | Broccolini | 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"
Maria's Pie	15	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		

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

Rosé, La Marca, Veneto, Italy	Split 9
Prosecco, La Marca, 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

Italian Craft Beer

9

Torrente - Pale Ale | Nazionale - Pale Ale
 Isaac - Wheat Beer | Nora - Ale | Wayan - Saison

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 | Manhattan Special

Large Bottle Acqua Panna or S. Pellegrino

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