

TORNATORE'S



WINE

Sommelier, Denny Tornatore,
is available to guide your wine selection.

Calzone or Stromboli

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

Cheese Pizza

White Pizza

Ricotta | Mozzarella | Parmesan | Garlic

Toppings/Fillings

Anchovies | Artichokes | Bacon | Basil | Black Olives
Caramelized Onions | Calabrian Hot Peppers
Eggplant | Feta | Figs | Garlic | Goat Cheese | Green Peppers | Ham | Meatballs | Mozzarella | Mushrooms
Onions | Red Onions | Pepperoni | Pineapple | Sausage
Spinach | Roasted Red Peppers | Sun-Dried Tomatoes
Fresh Tomatoes | Balsamic Glaze | Hot Honey

Premium Toppings

Chicken | Cup & Char Pepperoni | Prosciutto | Shrimp

Drizzle of Truffle Honey or Oil

Gluten Free | Cauliflower Crust (10" only)

Specialty Pizza

Cam's Pie

Cup & Char Pepperoni | Calabrian Hot Peppers
Artichokes | Basil

Leah's Pie

Sausage | Roasted Red Peppers | Caramelized Onions

Izzy's Pie

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

Joe Gibbs' Pie

Pepperoni | Sausage | Mushrooms | Green Peppers
Onions

Vegetable Pie

Spinach | Onions | Mushrooms | Green Peppers
Black Olives | Eggplant | Tomatoes | Garlic

Margherita

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

Diesel Pie

Bacon | Ham | Meatballs | Pepperoni | Sausage

Tornatore's Special Pie

Garlic & Oil | Chicken | Bacon | Red Onions
House-Made Mozzarella | Roasted Red Peppers
Basil | Balsamic Glaze | Tomatoes | Pesto

King's Pie

Wild Mushrooms | Prosciutto | Fennel | Roasted Garlic
Calabrian Hot Peppers | Truffle Honey | Pine Nuts
Spinach

10" 18"
12 22
14 24

10" \$1 18" \$2

10" \$2 18" \$4

18" Chardonnay | Cabernet Sauvignon

House Wine by the Glass

7

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
Etna Bianco, Tornatore, Sicily 15|60
Chardonnay, Amici, CA 60
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

\$5 Cabernet Sauvignon, Cycles Gladiator, CA 9|30
\$4 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, Elk Cove, Oregon 60
Bordeaux Blend, Saint-Emilion Grand Cru, Chateau La Plagnotte 70
Cabernet Sauvignon, Crossbarn, CA 80
Bordeaux Blend, Orin Swift, Papillon, CA 90
Cabernet Sauvignon, Chappellet, CA 120
Cabernet Sauvignon, Ghost Block, CA 140

28 Sake

SOTO - Premium Junmai 750ml 40
SOTO - Super Premium Junmai Daiginjo 300ml 40

28 Beer

Stella Artois | Bud Light | Michelob Ultra

Italian Craft Beer

30 Torrente - Pale Ale | Nazionale - Pale Ale
Issac - Wheat Beer | Nora - Ale | Wayan - Saison
30 Ivanhoe Park Brewing

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

Beverages

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

Large Bottle Acqua Panna or S. Pellegrino

5

TORNATORE'S



EXECUTIVE CHEF: JASON WOLFE AKA ENTRÉE THE GIANT | OWNER: DENNY TORNATORE

STARTERS

- Burrata and Toast** 18
Tomato Pepper Puree | Roasted Red Peppers
Pesto | Dried Chilis | Olive Oil | Balsamic Glaze
- Fritto Misto** 20
Calamari | Shrimp | Lemon | Fennel
Roasted Red Peppers | Marinara
- Antipasto Board** 25
Chef's Selection of Gourmet Meats &
Artisanal Cheeses | Seasonal Accoutrement
- Arancini** 12
3 Cheese Risotto | Spicy Marinara
- Legendary Garlic Knots** 12
Drizzle of Truffle Honey or Oil 5

SOUP & SALAD

- Baked Onion Soup** 10
Onions | Beef Broth | Crouton | Provolone
- Tomato Basil Soup** 10
House-Made Croutons | Parmesan | Basil
- Caesar** 14
Romaine | Parmesan | House-Made Croutons
- Greek** 16
Greens | Black Olives | Pepperoncini | Red Onions
Tomatoes | Cucumbers | Kalamata Olives | Feta
- Chicken & Goat Cheese** 18
Greens | Chicken | Onions | Mushrooms
Sun-Dried Tomatoes | Balsamic Vinegar
- Side Salad** 8
Greens | Tomatoes | Carrots | Cucumbers
Red Onions | Red Cabbage | Roasted Red Peppers

Add: Anchovies 2 | Chicken 6 | Shrimp 8

House-Made Dressings: House Italian | Greek
Balsamic Vinaigrette | Caesar

SIDES

- House-Made Meatballs** 14
Marinara | Herbed Ricotta
- House-Made Sausage** 14
Peppers | Onions | Marinara
- Utica Greens** 12
Rapini | Calabrian Hot Peppers | Black Garlic
Pancetta | Panko | Parmigiana Reggiano
- Crispy Brussels Sprouts** 12
Cayenne Infused Honey | Seasonal Berries
- Three Cheese Potatoes Au Gratin** 12
- Butternut Squash Risotto** 10
- Pasta Marinara** 10

TORNATORE'S CLASSICS

Hand Crafted Pasta Made In-House Daily

- Fettuccine Alfredo** 18
Creamy Parmesan Sauce
- Rigatoni Alla Vodka** 20
Creamy Vodka Sauce | Prosciutto | Peas
- Tortellini Alla Pesto** 22
Creamy Basil Parmesan Sauce | Pine Nuts
Sun-Dried Tomatoes
- Pappardelle Bolognese** 24
Meat Sauce | Herbed Ricotta | Touch of Cream
- Chicken Riggies** 24
Mushrooms | Onions | Clabrian Hot Peppers
Roasted Red Peppers | Spicy Marinara | Cream
- Eggplant Parmesan** 24
Over Spaghetti
- Chicken Parmesan** 28
Over Spaghetti
- Lasagna** 30
Bolognese | Sausage | Marinara | Herbed Ricotta
Parmesan | Mozzarella
- Lobster Ravioli Paradiso** 34
Lemon Butter Cream Sauce | Blackened Shrimp
Spinach | Tomatoes

A LA CARTE

- Mushroom Pappardelle** 24
Wild Mushrooms | Pancetta | Shallots | Pine Nuts
Brown Butter | Fried Sage | Fire Roasted Tomatoes
- Amatriciana** 24
Guanciale | Tomatoes | Onions | Chili Flakes
Garlic | Pecorino Romano | White Wine | Bucatini
- Pork Belly Carbonara** 24
House-Cured Pork Belly | Parmesan | Egg Yolk
Shallots | Bucatini
- Grilled Ribeye** 30
Hand Cut 16oz | Black Garlic Demi Glace'
- Porcini Dusted Filet Mignon** 36
Hand Cut 8oz | Black Garlic Demi Glace'
- Whole Branzino** 30
Broiled | Pesto | Lemon | Herbs
**Add: Drizzle of Truffle Honey or Oil 5 | Chicken 6 | Shrimp 8
Meatball or Italian Sausage 8**

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,
MR. GREEN JEANS PRODUCE AND BUSH BROTHER'S MEATS.

SPECIAL THANKS TO OUR GREAT FRIEND,
CHEF ROBERT IRVINE!

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