

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 | Fresh Tomatoes
Balsamic Glaze | Hot Honey

Premium Toppings

Chicken | Cup & Char Pepperoni | Prosciutto | Shrimp

Drizzle of Truffle Honey or Truffle 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

\$5

\$4

10" 18"

15 28

15 28

15 28

15 28

15 28

15 28

16 30

16 30

20 40

House Wine by the Glass

Chardonnay | Cabernet Sauvignon

White

Chardonnay, Cycles Gladiator, CA 9|30
Pinot Grigio, Zenato, Veneto, Italy 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

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
Alanera, Zenato, Veneto, Italy 50
Ripasso, Zenato, Veneto, Italy 50
Barolo, Albe, Italy 60
Red Blend, Orin Swift, Abstract, CA 60
Pinot Noir, Elk Cove, Oregon 60
Amarone, Zenato, Veneto, Italy 70
Cabernet Sauvignon, Crossbarn, CA 80
Bordeaux Blend, Orin Swift, Papillon, CA 90
Cabernet Sauvignon, Chappellet, CA 120

Beer

Stella Artois | Bud Light | Michelob Ultra

Italian Craft Beer

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

Ivanhoe Park Brewing

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

Beverages

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

Large Bottle Acqua Panna or S. Pellegrino

7

Split 9

Split 9

33

25

4

9

4

3

5

TORNATORE'S



EXECUTIVE CHEF: JASON WOLFE AKA ENTRÉE THE GIANT | SOUS CHEF: BEN ROCHE

STARTERS

6 Legendary Garlic Knots

Marinara

Burrata and Focaccia

Charred Tomato | Pesto | Olive Oil

Fritto Misto

Calamari | Shrimp | Lemon | Fennel

Roasted Red Peppers | Marinara

10 Wings

Brined and Fried | Carrots | Celery

House-Made Sauces: Hot | Mild | BBQ | Teriyaki

House-Made Blue Cheese Dressing

Antipasto Board

Chef's Selection of Gourmet Meats &

Artisanal Cheeses | Seasonal Accoutrement

Side of Truffle Honey or Truffle Oil

SOUP & SALAD

Tomato Basil Soup

House-Made Croutons | Parmesan | Basil

Side Salad

Greens | Tomatoes | Carrots | Cucumbers

Red Onions | Roasted Red Peppers

Caesar

Small 8 Large 14

Romaine | Parmesan | House-Made Croutons

Greek

Greens | Black Olives | Pepperoncini | Red Onions

Tomatoes | Cucumbers | Kalamata Olives | Feta

Add: Anchovies 2 | Chicken 6 | Shrimp 8

House-Made Dressings: House Italian | Greek

Balsamic Vinaigrette | Caesar | Blue Cheese

SIDES

House-Made Meatballs

Marinara | Herbed Ricotta

House-Made Sausage

Peppers | Onions | Marinara

Spinach

Garlic and Oil

Crispy Brussels Sprouts

Cayenne Infused Honey | Seasonal Berries

Pasta Marinara

OUR INGREDIENTS ARE LOCALLY SOURCED FROM PARTNERS SUCH AS FUNGI JON, LOMBARDI SEAFOODS, VILLAGES GROWN, MR. GREEN JEANS PRODUCE AND BUSH BROTHER'S MEATS.

ENTRÉES

We exclusively use Hand-Made Fresh Pasta!

12

Fettuccine Alfredo

Creamy Parmesan Sauce

18

Rigatoni Alla Vodka

Creamy Vodka Sauce | Prosciutto | Peas

20

Rigatoni Alla Pesto

Creamy Basil Parmesan Sauce | Pine Nuts

20

Fire Roasted Tomatoes

Pappardelle Bolognese

Meat Sauce | Herbed Ricotta | Touch of Cream

24

Chicken Riggies

Mushrooms | Onions | Calabrian Hot Peppers

Roasted Red Peppers | Spicy Marinara | Cream

30

Mushroom Pappardelle

Wild Mushrooms | Pancetta | Shallots | Pine Nuts

Brown Butter | Fried Sage | Fire Roasted Tomatoes

5

Amatriciana

Guanciale | Tomatoes | Onions | Chili Flakes

Garlic | Pecorino Romano | White Wine | Spaghetti

10

Pork Belly Carbonara

House-Cured Pork Belly | Parmesan | Guanciale

Egg Yolk | Shallots | Spaghetti

8

Eggplant Parmesan

Spaghetti

Chicken Parmesan

Spaghetti

Chicken Picatta

Capers | White Wine Lemon Butter Sauce

Garlic | Spaghetti

16

Lasagna

Bolognese | Sausage | Marinara | Herbed Ricotta

Parmesan | Mozzarella

Grilled Ribeye

Hand Cut 16oz | Beef Fat Potatoes

Spinach | Black Garlic Demi Glace'

36

Add: Chicken 6 | Shrimp 8 | Meatball 8

Italian Sausage 8

14

14

12

12

10

TRUST OUR CHEFS.

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

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.

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