

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

10" 18"
12 22

White Pizza

14 24

Ricotta | Mozzarella | Parmesan | Garlic

Toppings/Fillings

10" \$1 18" \$2

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

10" \$2 18" \$4

Chicken | Cup & Char Pepperoni | Prosciutto | Shrimp

Drizzle of Truffle Honey or Truffle Oil

\$5

Gluten Free | Cauliflower Crust (10" only)

\$4

Specialty Pizza

Cam's Pie

10" 18"
15 28

Cup & Char Pepperoni | Calabrian Hot Peppers
Artichokes | Basil

Leah's Pie

15 28

Sausage | Roasted Red Peppers | Caramelized Onions

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 | Mushrooms | Green Peppers
Onions

Vegetable Pie

15 28

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

Margherita

15 28

Marinara | Sliced Tomatoes | 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 Onions
House-Made Mozzarella | Roasted Red Peppers
Basil | Balsamic Glaze | Tomatoes | Pesto

King's Pie

20 40

Wild Mushrooms | Prosciutto | Fennel | Roasted Garlic
Calabrian Hot Peppers | 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
Etna Bianco, Tornatore, Sicily 15|60
Arneis, Roero, Neive, Italy 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 30
Moscato, La Perlina, Italy 30

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

4

Stella Artois | Bud Light | Michelob Ultra

Italian Craft Beer

9

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

High Noon Vodka and Soda

5

Passion Fruit | Peach | Pineapple | Watermelon

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
Manhattan Special

Large Bottle Acqua Panna or S. Pellegrino

5

TORNATORE'S



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

STARTERS

6 Legendary Garlic Knots

Marinara

Caprese

Fresh Mozzarella | Tomatoes | Pesto | Basil
Kalamata Olives | Olive Oil | Balsamic Glaze

Burrata and Roasted Red Peppers

White Truffle Oil

Eggplant Rollatini

Herbed Ricotta | Fire Roasted Tomatoes | Basil
Spinach | Artichokes | Marinara | Mozzarella

10 Wings

Brined and Fried | Carrots | Celery | Blue Cheese
House-Made Sauces: Hot | Mild | BBQ | Teriyaki

Fritto Misto

Calamari | Shrimp | Lemon | Fennel
Roasted Red Peppers | Marinara

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

16

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

12

14

18

18

18

20

30

5

10

8

16

16

30

14

14

14

12

12

12

10

ENTRÉES

We exclusively use Hand-Made Fresh Pasta!

Pasta w/ Marinara or Garlic & Oil

15

Fettuccine | Pappardelle | Rigatoni | Spaghetti

Fettuccine Alfredo

18

Creamy Parmesan Sauce

Rigatoni Alla Vodka

20

Creamy Vodka Sauce | Prosciutto | Peas

Rigatoni Alla Pesto

22

Creamy Basil Parmesan Sauce | Pine Nuts

Fire Roasted Tomatoes

Pappardelle Bolognese

24

Meat Sauce | Herbed Ricotta | Touch of Cream

Chicken Riggies

24

Mushrooms | Onions | Calabrian Hot Peppers

Roasted Red Peppers | Spicy Marinara | Cream

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 | Spaghetti

Pork Belly Carbonara

24

House-Cured Pork Belly | Parmesan | Guanciale

Egg Yolk | Shallots | Spaghetti

Eggplant Parmesan

24

Spaghetti

Chicken Parmesan

28

Spaghetti

Chicken Picatta

28

Capers | White Wine Lemon Butter Sauce

Garlic | Spaghetti

Veal Parmesan

30

Spaghetti

Lasagna

30

Bolognese | Sausage | Marinara | Herbed Ricotta

Parmesan | Mozzarella

Add: Chicken 6 | Shrimp 8 | Meatball 8

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 LOMBARDI SEAFOODS,
VILLAGES GROWN, 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.

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