

# TORNATORE'S



PIZZA CHEF: JC ROMO

## Calzone or Stromboli

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

	10"	18"
<b>Cheese Pizza</b>	12	22
<b>White Pizza</b>	14	24

Ricotta | Mozzarella | Parmesan | Garlic

**Toppings/Fillings** 10" \$1 18" \$2

Anchovies | Artichokes | Bacon | Basil | Black Olives  
Broccoli | Caramelized Onions | 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  
Calabrian Hot Peppers | Sweet Drop Peppers

**Drizzle of Truffle Honey or Truffle Oil** \$5

**Gluten Free | Cauliflower Crust (10" only)** \$4

## Specialty Pizza

	10"	18"
<b>Maria's Pie</b>	15	28

Cup & Char Pepperoni | Calabrian Hot Peppers  
Artichokes | Sweet Drop Peppers | Basil

<b>Leah's Pie</b>	15	28
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Sausage | Roasted Red Peppers | Caramelized Onions

<b>Izzy's Pie</b>	15	28
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Roasted Garlic | Mission Figs | Prosciutto | Arugula  
Pine Nuts | Goat Cheese | Fig Balsamic Glaze

<b>Joe Gibbs' Pie</b>	15	28
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Pepperoni | Sausage | Mushrooms | Green Peppers  
Onions

<b>Vegetable Pie</b>	15	28
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Spinach | Onions | Mushrooms | Green Peppers  
Black Olives | Eggplant | Tomatoes | Garlic

<b>Margherita</b>	15	28
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Marinara | Sliced Tomatoes | Olive Oil | Basil  
House-Made Mozzarella

<b>Diesel Pie</b>	16	30
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Bacon | Ham | Meatballs | Pepperoni | Sausage

<b>Tornatore's Special Pie</b>	16	30
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Garlic & Oil | Chicken | Bacon | Red Onions  
House-Made Mozzarella | Roasted Red Peppers  
Basil | Balsamic Glaze | Tomatoes | Pesto

<b>King's Pie</b>	20	40
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Mushrooms | Prosciutto | Spinach | Roasted Garlic  
Calabrian Hot Peppers | Truffle Honey | Pine Nuts

# WINE

Sommeliers, Denny Tornatore and 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
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	100
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

**Gold Peak Sweet or Unsweet Tea** 4

**Beverages** 3  
Pepsi Products | Dr. Brown's: Black Cherry, Root Beer,  
Cream Soda | Manhattan Special

**Large Bottle Acqua Panna or S. Pellegrino** 5

# TORNATORE'S



CHEF/OWNER: DENNY TORNATORE

## STARTERS

- 6 Legendary Garlic Knots** 12  
Marinara
- Crispy Brussels Sprouts** 14  
Cayenne Infused Honey | Seasonal Berries
- Caprese** 14  
Fresh Mozzarella | Tomatoes | Pesto | Basil  
Kalamata Olives | Sweet Drop Peppers  
Olive Oil | Balsamic Glaze
- Burrata and Roasted Red Peppers** 15  
White Truffle Oil
- Eggplant Rollatini** 16  
Herbed Ricotta | Fire Roasted Tomatoes | Basil  
Spinach | Artichokes | Marinara | Mozzarella
- 10 Wings** 18  
Brined and Fried | Carrots | Celery | Blue Cheese  
House-Made Sauces: Hot | Mild | BBQ | Teriyaki  
Tornatore's Sauce
- Fritto Calamari** 18  
Lemon | Roasted Red Peppers | Marinara
- Antipasto Board** 30  
Chef's Selection of Gourmet Meats &  
Artisanal Cheeses | Seasonal Accoutrement

## SOUP & SALAD

- Tomato Basil Soup** 8  
House-Made Croutons | Parmesan | Basil
- Side Salad** 8  
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
- Chicken & Goat Cheese** 18  
Greens | Chicken | Onions | Mushrooms  
Cherry Tomatoes | Balsamic Vinegar
- Add: Anchovies 2 | Chicken 5 | Shrimp 8**
- House-Made Dressings:** House Italian | Greek  
Balsamic Vinaigrette | Caesar | Blue Cheese

## SIDES

- House-Made Meatballs** 12  
Marinara | Herbed Ricotta
- House-Made Sausage** 12  
Peppers | Onions | Marinara
- Wild Mushrooms** 12  
Brown Butter and Sage Sauce
- Broccoli Garlic & Oil** 12
- Spinach Garlic & Oil** 10
- Pasta Marinara** 10
- Fries** 8

## 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 | Pancetta | Peas
- Rigatoni Alla Pesto** 20  
Creamy Basil Parmesan Sauce | Pine Nuts  
Fire Roasted Tomatoes
- Baked Rigatoni** 20  
Ricotta | Marinara | Mozzarella
- Tortellini Tornatore** 22  
Cheese Tortellini | Alfredo Sauce | Ham | Peas
- 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
- Eggplant Parmesan** 24  
Spaghetti
- Shrimp Fra Diavolo** 26  
Cherry Tomatoes | Calabrian Hot Peppers  
Marinara | Basil | Fettuccine
- Chicken Marsala, Picatta or Parmesan** 28  
Spaghetti
- Veal Parmesan** 30  
Spaghetti
- Lasagna** 30  
Bolognese | Sausage | Marinara | Herbed Ricotta  
Parmesan | Mozzarella

**Add: Chicken 5 | Shrimp 8 | Meatball 8  
Italian Sausage 8**

## TRUST OUR CHEFS.

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

**WHENEVER POSSIBLE, WE USE LOCALLY SOURCED INGREDIENTS.**

**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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