

# TORNATORE'S



PIZZA CHEF: Bobby Pash

## 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

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

**Leah's Pie**      15      28

Sausage | Roasted Red Peppers | Caramelized Onions

**Izzy's Pie**      15      28

Roasted Garlic | Mission Figs | Prosciutto | Arugula

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

Mushrooms | Prosciutto | Spinach | Roasted Garlic

Calabrian Hot Peppers | Truffle Honey

# WINE

Sommelier, Denny Tornatore,  
is 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 | 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

Grapefruit | Passion Fruit | Pineapple | Watermelon

**Ivanhoe Park Brewing**      4

Toboggan-Blonde Ale | Park Hopp'r-Golden Pilsner

Bungalow-Belgian Witbier Ale | Joyland-American IPA

**Bottled Sweet or Unsweet Tea | Manhattan Special**      4

**Beverages**      3

Pepsi | Diet Pepsi | Mountain Dew | Starry

Dr. Brown's: Black Cherry, Root Beer, Cream Soda

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



# TORNATORE'S FALL MENU

CHEF/OWNER: DENNY TORNATORE

## STARTERS/SIDES

<b>6 Legendary Garlic Knots</b>	10
Marinara	
<b>Mozzarella Sticks</b>	10
Hand-Cut and Breaded   Marinara	
<b>Crispy Brussels Sprouts</b>	12
Cayenne Infused Honey   Seasonal Berries	
<b>Roasted Butternut Squash and Burrata</b>	12
Pistachios   Maldon Salt   Olive Oil	
Balsamic Glaze	
<b>Caprese</b>	12
Fresh Mozzarella   Tomatoes   Pesto   Basil	
Kalamata Olives   Sweetly Drop Peppers	
Olive Oil   Maldon Salt   Balsamic Glaze	
<b>Eggplant Rollatini</b>	14
Herbed Ricotta   Fire Roasted Tomatoes   Basil	
Spinach   Artichokes   Marinara   Mozzarella	
<b>Baked Truffle Ricotta</b>	17
Truffles   Artichoke Hearts   Crostinis   Olive Oil	
<b>10 Wings</b>	18
Brined and Fried   Carrots   Celery   Blue Cheese	
Sauces: Hot   Mild   BBQ   Teriyaki   Tornatore's	
<b>Charcuterie Board</b>	25
Chef's Selection of Gourmet Meats &	
Artisanal Cheeses   Seasonal Accoutrement	
<b>House-Made Meatballs</b>	10
Marinara   Herbed Ricotta	
<b>House-Made Sausage</b>	10
Peppers   Onions   Marinara	
<b>Escarole &amp; Beans</b>	10
Pancetta   Calabrian Chili Peppers   Pecorino	
Romano   Garlic & Oil	
<b>Pasta Marinara</b>	10
<b>Fries</b>	7

## SOUP & SALAD

<b>Tomato Basil Soup</b>	
House-Made Croutons   Parmesan   Basil	
<b>Side Salad</b>	
Greens   Tomatoes   Carrots   Cucumbers	
Red Onions   Roasted Red Peppers	
<b>Caesar</b>	Small 8 Large 14
Romaine   Parmesan   House-Made Croutons	
<b>Crispy Brussels Sprout Salad</b>	16
Arugula   Mixed Greens   Sunflower Seeds	
Apples   Shaved Parmesan   Bacon Vinaigrette	
<b>Greek</b>	16
Greens   Black Olives   Pepperoncini   Red Onions	
Tomatoes   Cucumbers   Kalamata Olives   Feta	
<b>Add: Anchovies 2   Chicken 5   Shrimp 8</b>	
<b>House-Made Dressings:</b> House Italian   Greek	
Caesar   Blue Cheese	

## ENTRÉES

We exclusively use Hand-Made Fresh Pasta cooked al dente!

<b>Pasta w/ Marinara or Garlic &amp; Oil</b>	15
Fettuccine   Pappardelle   Rigatoni   Spaghetti	
<b>Fettuccine Alfredo</b>	18
Creamy Parmesan Sauce	
<b>Rigatoni Alla Vodka</b>	20
Creamy Vodka Sauce   Pancetta   Peas	
<b>Rigatoni Alla Pesto</b>	20
Creamy Basil Parmesan Sauce	
Fire Roasted Tomatoes	
<b>Mustard Cacio e Pepe</b>	22
Pancetta   Peas   Shallots	
Whole Grain Mustard   Cracked Black Pepper	
Pecorino Romano Cream Sauce   Spaghetti	
<b>Tortellini Tornatore</b>	22
Cheese Tortellini   Alfredo Sauce   Ham   Peas	
<b>Pappardelle Bolognese</b>	24
Meat Sauce   Herbed Ricotta   Touch of Cream	
<b>Chicken Riggies</b>	24
Mushrooms   Onions   Calabrian Hot Peppers	
Roasted Red Peppers   Spicy Marinara   Cream	
<b>Mushroom Pappardelle</b>	24
Wild Mushrooms   Pancetta   Shallots	
Brown Butter   Fried Sage   Fire Roasted Tomatoes	
<b>Eggplant Parmesan</b>	24
Spaghetti	
<b>Shrimp Fra Diavolo</b>	26
Cherry Tomatoes   Calabrian Hot Peppers	
Marinara   Basil   Squid Ink Linguine	
<b>Butternut Squash Ravioli</b>	26
Pancetta   Roasted Butternut Squash and Garlic	
Pistachios   Brown Butter Sage Sauce   Fried Sage	
<b>Chicken Marsala, Picatta or Parmesan</b>	28
Spaghetti	
<b>Veal Parmesan</b>	30
Spaghetti	
<b>Lasagna</b>	25
Bolognese   Sausage   Meatballs   Marinara	
Herbed Ricotta   Parmesan   Mozzarella	
<b>Truffle Pappardelle</b>	35
Wild Mushrooms   Prosciutto   Shallots	
Topped w/ Shaved Truffle Parmesan & Shaved	
Truffles   Truffle Cream Sauce	

**Add: Chicken 5 | Shrimp 8 | Meatball 8**  
**Italian Sausage 8 | Black Summer Truffle 10**

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

V-092823 DRAFT

SPECIAL THANKS TO OUR GREAT FRIEND, CHEF  
 ROBERT IRVINE!