

# TORNATORE'S FALL LUNCH MENU



CHEF/OWNER: DENNY TORNATORE

## ENTRÉES

We exclusively use Hand-Made Fresh Pasta!

## STARTERS/SIDES

### 6 Legendary Garlic Knots

#### Mozzarella Sticks

Hand-Cut and Breaded | Marinara

#### Crispy Brussels Sprouts

Cayenne Infused Honey | Seasonal Berries

#### Caprese

Fresh Mozzarella | Tomatoes | Pesto | Basil

Kalamata Olives | Sweet Drop Peppers

Maldon Salt | Olive Oil | Balsamic Glaze

#### Eggplant Rollatini

Herbed Ricotta | Fire Roasted Tomatoes | Basil

Spinach | Artichokes | Marinara | Mozzarella

#### 10 Wings

Brined and Fried | Carrots | Celery | Blue Cheese

Sauces: Hot | Mild | BBQ | Teriyaki | Tornatore's

#### House-Made Meatballs

Marinara | Herbed Ricotta

#### House-Made Sausage

Peppers | Onions | Marinara

#### Escarole & Beans

Pancetta | Calabrian Chili Peppers | Pecorino Romano

Garlic & Oil

#### Pasta Marinara

#### Fries

## 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

#### Crispy Brussels Sprout Salad

Arugula | Mixed Greens | Sunflower Seeds

Apples | Shaved Parmesan | Bacon Vinaigrette

#### Greek

Greens | Black Olives | Pepperoncini | Red Onions

Tomatoes | Cucumbers | Kalamata Olives | Feta

**Add: Anchovies 2 | Chicken 5 | Shrimp 8**

**House-Made Dressings:** House Italian | Greek

Caesar | Blue Cheese

TRUST OUR CHEFS.

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

WE USE LOCALLY SOURCED INGREDIENTS.

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

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10	<b>Pasta w/ Marinara or Garlic &amp; Oil</b>	12
10	Fettuccine   Pappardelle   Rigatoni   Spaghetti	
	<b>Fettuccine Alfredo</b>	15
	Creamy Parmesan Sauce	
12	<b>Rigatoni Alla Vodka</b>	16
	Creamy Vodka Sauce   Pancetta   Peas	
12	<b>Rigatoni Alla Pesto</b>	16
	Creamy Basil Parmesan Sauce	
	Fire Roasted Tomatoes	
14	<b>Mustard Cacio e Pepe</b>	16
	Pancetta   Peas   Shallots	
	Whole Grain Mustard   Cracked Black Pepper	
	Pecorino Romano Cream Sauce   Spaghetti	
18	<b>Tortellini Tornatore</b>	18
	Cheese Tortellini   Alfredo Sauce   Ham   Peas	
10	<b>Pappardelle Bolognese</b>	18
	Meat Sauce   Herbed Ricotta   Touch of Cream	
10	<b>Chicken Riggies</b>	18
	Mushrooms   Onions   Hot Peppers   Sweet Peppers	
	Spicy Marinara   Touch of Cream	
10	<b>Eggplant Parmesan</b>	18
	Over Spaghetti	
10	<b>Butternut Squash Ravioli</b>	18
5	Pancetta   Roasted Butternut Squash and Garlic	
	Pistachios   Brown Butter Sage Sauce   Fried Sage	
	<b>Chicken Marsala, Parmesan or Picatta</b>	20
	Over Spaghetti	
	<b>Shrimp Fra Diavolo</b>	20
8	Cherry Tomatoes   Calabrian Hot Peppers	
8	Marinara   Basil   Squid Ink Linguine	

**Add: Chicken 5 | Shrimp 8  
Meatball or Italian Sausage 4**

## SUBS

	Half	Whole
<b>Wise Guy</b>	14	18
Prosciutto   House-Made Mozzarella   Red Onions		
Roasted Red Peppers   Extra Virgin Olive Oil		
Balsamic Glaze		
<b>Italian</b>	10	15
Capicola   Mortadella   Prosciutto   Salami		
Provolone   Lettuce   Onions   Tomatoes		
Roasted Red Peppers   Oil & Vinegar		
<b>Pauly Walnuts</b>	10	15
Capicola   Provolone   Roasted Red Pepper   Red Onion		
Calabrian Hot Peppers   Lettuce   Oil and Vinegar		
<b>Buffalo Chicken</b>	10	15
Blue Cheese   Lettuce   Tomato		
<b>Chicken Parmesan</b>	10	15
<b>Eggplant Parmesan</b>	10	15
<b>Meatball Parmesan</b>	10	15
<b>Sausage, Peppers &amp; Onions Parmesan</b>	10	15
<b>Grilled Sausage, Peppers &amp; Onions</b>	10	15

# TORNATORE'S



PIZZA CHEF: BOBBY PASH

Slice 4 Toppings \$.50/\$1.00

## Calzone or Stromboli

Small 12 | fillings \$1/\$2 | Large 18 | fillings \$2/\$4

**10" 18"**

**Cheese Pizza** 12 22

**White Pizza** 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 White Truffle Oil \$5**

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

## Specialty Pizza

**10" 18"**

**Marias's Pie** 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 | Roasted Garlic | Spinach

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

**Italian Craft Beer 9**

Torrente - Pale Ale | Nazionale - Pale Ale

Issac - Wheat Beer | Nora - Ale | Wayan - Saison

**Beer 4**

Stella Artois | Michelob Ultra

**Ivanhoe Park Brewing 4**

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

Bungalow-Belgian Witbier Ale | Joyland-American IPA

**High Noon Vodka and Soda 5**

Grapefruit | Passion Fruit | Pineapple | Watermelon

**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**