

TORNATORE'S LUNCH MENU



CHEF/OWNER: DENNY TORNATORE

STARTERS

- 6 Legendary Garlic Knots**
- Crispy Brussels Sprouts**
Cayenne Infused Honey | Seasonal Berries
- Caprese**
Fresh Mozzarella | Tomatoes | Pesto | Basil
Kalamata Olives | Sweet Drop Peppers
Olive Oil | Balsamic Glaze
- Burrata and Roasted Red Peppers**
White Truffle Oil
- 10 Wings**
Brined and Fried | Carrots | Celery | Blue Cheese
House-Made Sauces: Hot | Mild | BBQ | Teriyaki
Tornatore's Sauce

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
- Chicken & Goat Cheese**
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
- Broccolini Garlic & Oil** 12
- Spinach Garlic & Oil** 10
- Pasta Marinara** 10
- French Fries** 7

SPECIAL THANKS TO OUR GREAT FRIEND, CHEF ROBERT IRVINE!

TRUST OUR CHEFS.

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

WHENEVER POSSIBLE, WE USE LOCALLY SOURCED INGREDIENTS.

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

V-04.18.23.1

ENTRÉE

We exclusively use Hand-Made Fresh Pasta!

- 12**
- 14** **Pasta w/ Marinara or Garlic & Oil** 12
Fettuccine | Pappardelle | Rigatoni | Spaghetti
- 14** **Fettuccine Alfredo** 15
Creamy Parmesan Sauce
- Rigatoni Alla Vodka** 16
Creamy Vodka Sauce | Pancetta | Peas
- 15** **Rigatoni Alla Pesto** 16
Creamy Basil Parmesan Sauce | Pine Nuts
- 18** **Fire Roasted Tomatoes**
- Baked Rigatoni** 16
Ricotta | Marinara | Mozzarella
- Tortellini Tornatore** 18
Cheese Tortellini | Alfredo Sauce | Ham | Peas
- Pappardelle Bolognese** 20
Meat Sauce | Herbed Ricotta | Touch of Cream
- 8** **Chicken Riggies** 20
Mushrooms | Onions | Hot Peppers | Sweet Peppers
- 8** **Spicy Marinara** | Touch of Cream
- Eggplant Parmesan** 20
Over Spaghetti
- Chicken Marsala, Parmesan or Picatta** 20
Over Spaghetti
- 16** **Shrimp Fra Diavolo** 22
Cherry Tomatoes | Calabrian Hot Peppers
Marinara | Basil | Fettuccine

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

SUBS

- | | Half | Whole |
|---|------|-------|
| Wise Guy | 15 | 20 |
| Prosciutto House-Made Mozzarella Red Onions
Roasted Red Peppers Extra Virgin Olive Oil
Balsamic Glaze | | |
| Italian | 13 | 18 |
| Capicola Mortadella Prosciutto Salami
Provolone Lettuce Onions Tomatoes
Roasted Red Peppers Oil & Vinegar | | |
| Chicken Cutlet | 12 | 17 |
| Broccolini Provolone Roasted Red Peppers Mayo | | |
| Buffalo Chicken | 12 | 17 |
| Blue Cheese Lettuce Tomato | | |
| Chicken Parmesan | 12 | 17 |
| Eggplant Parmesan | 12 | 17 |
| Meatball Parmesan | 12 | 17 |
| Sausage, Peppers & Onions Parmesan | 12 | 17 |
| Grilled Sausage, Peppers & Onions | 12 | 17 |
| Veggie | 11 | 15 |
| Greens Eggplant Tomatoes Onions Pesto
Roasted Red Peppers Fresh Mozzarella Oil & Vinegar | | |

TORNATORE'S



PIZZA CHEF: JC ROMO

Calzone or Stromboli

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

	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
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 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
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
-------------------	----	----

Mushrooms | Prosciutto | Roasted Garlic | Spinach
Calabrian Hot Peppers | Truffle Honey | Pine Nuts

Wine

Sommeliers, Denny Tornatore and Maria Mancia,
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

Italian Craft Beer 9

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

Beer 4

Stella Artois | Bud Light | 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

Passion Fruit | Peach | Pineapple | Watermelon

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