

TORNATORE'S LUNCH MENU



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

STARTERS

- 6 Legendary Garlic Knots** 12
- Caprese** 14
- Fresh Mozzarella | Tomatoes | Kalamata Olives
Pesto | Olive Oil | Balsamic Glaze
- Burrata and Roasted Red Peppers** 18
- White Truffle Oil
- 10 Wings** 18
- Brined and Fried | Carrots | Celery | Blue Cheese
House-Made Sauces: Hot | Mild | BBQ | Teriyaki
- Side of Truffle Honey or White Truffle Oil** 5

SOUP & SALAD

- Tomato Basil Soup** 10
- House-Made Croutons | Parmesan | Basil
- Caesar** Small 8 Large 14
- Romaine | Parmesan | House-Made Croutons
- Greek** 16
- Greens | Black Olives | Pepperoncini | Red Onions
Tomatoes | Cucumbers | Kalamata Olives | Feta
- Side Salad** 8
- Greens | Tomatoes | Carrots | Cucumbers
Red Onions | Roasted Red Peppers
- Add: Anchovies 2 | Chicken 6 | Shrimp 8**

House-Made Dressings: House Italian | Greek
Balsamic Vinaigrette | Caesar | Blue Cheese

SIDES

- House-Made Meatballs** 14
- Marinara | Herbed Ricotta
- House-Made Sausage** 14
- Peppers | Onions | Marinara
- Spinach** 12
- Garlic & Oil
- Crispy Brussels Sprouts** 12
- Cayenne Infused Honey | Seasonal Berries
- Pasta Marinara** 10
- French Fries** 7

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.

ENTRÉE

We exclusively use Hand-Made Fresh Pasta!

- Pasta w/ Marinara or Garlic & Oil** 12
- Fettuccine | Pappardelle | Rigatoni | Spaghetti
- Add: Chicken 6 | Shrimp 8**
- Meatball or Italian Sausage 8**
- Fettuccine Alfredo** 15
- Creamy Parmesan Sauce
- Rigatoni Alla Vodka** 16
- Creamy Vodka Sauce | Prosciutto | Peas
- Rigatoni Alla Pesto** 18
- Creamy Basil Parmesan Sauce | Pine Nuts
Chicken | Sun-Dried Tomatoes
- Pappardelle Bolognese** 20
- Meat Sauce | Herbed Ricotta | Touch of Cream
- Chicken Riggies** 20
- Mushrooms | Onions | Hot Peppers | Sweet Peppers
Chicken | Spicy Marinara | Touch of Cream
- Eggplant Parmesan** 20
- Over Spaghetti
- Chicken Parmesan** 20
- Over Spaghetti
- Chicken Picatta** 20
- Capers | White Wine Lemon Butter Sauce
Garlic | Spaghetti

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 Parmesan | 12 | 17 |
| Eggplant Parmesan | 12 | 17 |
| Meatball Parmesan | 12 | 17 |
| Sausage, Peppers & Onions | 12 | 17 |

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.

V-030123-1

