

# TORNATORE'S



# WINE

Sommelier, Denny Tornatore,  
is available to guide your wine selection.

## Calzone or Stromboli

Small 12 | Fillings \$1 each

Large 18 | Fillings \$2 each

## Cheese Pizza

10" 18"

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 | Garlic | Ricotta

Green Peppers | Ham | Meatballs | Fresh 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

## Gluten Free | Cauliflower Crust (10" only)

\$4

## Specialty Pizza

### Pizza Arugula

10" 18"

15 28

Prosciutto | Shaved Parmesan | Lemon | Olive Oil

Balsamic Glaze

### Maria's Pie

15 28

Cup & Char Pepperoni | Calabrian Hot Peppers

Artichokes | Basil

### Leah's Pie

15 28

Sausage | Roasted Red Peppers | Caramelized Onions

### Isabella's Pie

15 28

Cup & Char Pepperoni | Bacon | Sausage

Caramelized Onions

### 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

## 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, Orin Swift, Mannequin, 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

Amarone, Zenato, Veneto, Italy 70

Pinot Noir, Orin Swift, Slander, CA 80

Bordeaux Blend, Orin Swift, Papillon, CA 100

Cabernet Sauvignon, Chappellet, CA 140

## Italian Craft Beer

9

Issac - Wheat Beer | Wayan - Saison

## Italian Specialty Beer

5

Ichnusa-Lager, Non Filtrata, Ambra Limpida or Limone

Birra Messina-Lager or Cristalli Sale

## Ivanhoe Park Brewing

4

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

Bungalow-Belgian Witbier Ale | Joyland-American IPA

## Beer

4

Stella Artois | Michelob Ultra

## High Noon Vodka and Soda

5

Grapefruit | Passion Fruit | Pineapple | Watermelon

## Bottled Sweet or Unsweet Tea | Manhattan Special

4

## Beverages

3

Pepsi | Diet Pepsi | Dr. Pepper | Starry

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

## Large Bottle Acqua Panna or S. Pellegrino

5



# TORNATORE'S SUMMER MENU

CHEF/OWNER: DENNY TORNATORE

## ENTRÉES

## STARTERS/SIDES

<b>6 Legendary Garlic Knots</b>	<b>10</b>
Marinara	
<b>House-Made Mozzarella Sticks</b>	<b>10</b>
<b>Crispy Brussels Sprouts</b>	<b>12</b>
Cayenne Infused Honey   Seasonal Berries	
<b>Roasted Red Peppers and Burrata</b>	<b>12</b>
Roasted Garlic   Maldon Salt   Olive Oil	
Balsamic Glaze	
<b>Caprese</b>	<b>12</b>
Fresh Mozzarella   Tomatoes   Pesto   Basil	
Kalamata Olives   Olive Oil   Maldon Salt	
Sweetie Drop Peppers   Balsamic Glaze	
<b>Bolognese and Mozzarella Arancini</b>	<b>12</b>
Spicy Marinara   Pecorino Romano	
<b>10 Wings</b>	<b>18</b>
Brined and Fried   Carrots   Celery   Blue Cheese	
Sauces: Hot   Mild   BBQ   Teriyaki   Tornatore's	
Garlic Parmesan   Lemon Pepper	
<b>Charcuterie Board</b>	<b>25</b>
Chef's Selection of Gourmet Meats & Artisanal	
Cheeses   Seasonal Accoutrement	
<b>Truffle Fries</b>	<b>12</b>
<b>House-Made Meatballs</b>	<b>10</b>
Marinara   Herbed Ricotta	
<b>House-Made Sausage</b>	<b>10</b>
Peppers   Onions   Marinara	
<b>Pasta Marinara</b>	<b>10</b>
<b>Spinach Garlic and Oil</b>	<b>8</b>
<b>Fries</b>	<b>7</b>

## SOUP & SALADS

<b>Tomato Basil Soup</b>	<b>8</b>
House-Made Croutons   Parmesan   Basil	
<b>Side Salad</b>	<b>8</b>
Greens   Tomatoes   Carrots   Cucumbers	
Red Onions   Roasted Red Peppers	
<b>Caesar</b>	<b>Small 8 Large 14</b>
Romaine   Parmesan   House-Made Croutons	
<b>Greek</b>	<b>16</b>
Greens   Black Olives   Pepperoncini   Red Onions	
Tomatoes   Cucumbers   Kalamata Olives   Feta	
<b>Compressed Watermelon Salad</b>	<b>14</b>
Arugula   Pickled Red Onions   Watermelon Radish	
Pomegranate Seeds   Feta   Basil   Balsamic Glaze	
<b>Chicken and Goat Cheese Salad</b>	<b>18</b>
Romaine   Mushrooms   Sun-Dried Tomatoes	
Red Onions   Garlic   Balsamic	
<b>Add: Anchovies 2   Chicken 5   Shrimp 8</b>	
<b>House-Made Dressings:</b> House Italian   Greek	
Caesar   Blue Cheese	

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

<b>Pasta w/ Marinara or Garlic &amp; Oil</b>	<b>15</b>
Fettuccine   Pappardelle   Rigatoni   Spaghetti	
<b>Fettuccine Alfredo</b>	<b>18</b>
Creamy Parmesan Sauce	
<b>Rigatoni Alla Vodka</b>	<b>20</b>
Creamy Vodka Sauce   Pancetta   Peas	
<b>Rigatoni Alla Pesto</b>	<b>20</b>
Creamy Basil Parmesan Sauce	
Fire Roasted Tomatoes	
<b>Tortellini Tornatore</b>	<b>22</b>
Cheese Tortellini   Alfredo Sauce   Ham   Peas	
<b>Pappardelle Bolognese</b>	<b>24</b>
Meat Sauce   Herbed Ricotta   Touch of Cream	
<b>Chicken Riggies</b>	<b>24</b>
Mushrooms   Onions   Calabrian Hot Peppers	
Roasted Red Peppers   Spicy Marinara   Cream	
<b>Mushroom Pappardelle</b>	<b>24</b>
Wild Mushrooms   Pancetta   Shallots	
Brown Butter   Fried Sage   Fire Roasted Tomatoes	
<b>Eggplant Parmesan</b>	<b>24</b>
Spaghetti	
<b>Lasagna</b>	<b>25</b>
Bolognese   Sausage   Meatballs   Marinara	
Herbed Ricotta   Parmesan   Mozzarella	
<b>Chicken   Choose Your Style   over Spaghetti</b>	<b>28</b>
Francese, Marsala, Parmesan, Picatta	
<b>Truffle Umami</b>	<b>28</b>
Truffle Infused Gnocchi   Wild Mushrooms   Shallots	
Shaved Truffles   Truffle Cream Sauce	
<b>Veal Parmesan</b>	<b>30</b>
Spaghetti	
<b>Pancetta and Corn Rigatoni</b>	<b>24</b>
Sun-Dried Tomatoes   Shallots   Garlic   Sage	
Pistachios   Pecorino Romano   Cream	
<b>Spinach and Artichoke Ravioli</b>	<b>26</b>
Prosciutto   Spinach   Shallots   Roasted Garlic	
Pistachios   Ricotta Cream Sauce	
<b>Shrimp Fra Diavolo</b>	<b>26</b>
Cherry Tomatoes   Calabrian Hot Peppers	
Capers   Marinara   Basil   Spaghetti	
<b>Add: Chicken 5   Shrimp 8   Meatball 8</b>	
<b>Italian Sausage 8   Shaved Truffle 10</b>	

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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