

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 Truffle Oil **\$5**

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

Specialty Pizza

	10"	18"
Maria'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 | 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 | Bud Light | 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

Passion Fruit | Peach | 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 SUMMER MENU

CHEF/OWNER: DENNY TORNATORE

STARTERS/SIDES

6 Legendary Garlic Knots	10
Marinara	
Crispy Brussels Sprouts	12
Cayenne Infused Honey Seasonal Berries	
Caprese	12
Fresh Mozzarella Tomatoes Pesto Basil	
Kalamata Olives Sweet Drop Peppers	
Olive Oil Balsamic Glaze	
Eggplant Rollatini	14
Herbed Ricotta Fire Roasted Tomatoes Basil	
Spinach Artichokes Marinara Mozzarella	
10 Wings	18
Brined and Fried Carrots Celery Blue Cheese	
Sauces: Hot Mild BBQ Teriyaki Tornatore's	
Fritto Calamari	18
Lemon Roasted Red Peppers Marinara	
Charcuterie Board	25
Chef's Selection of Gourmet Meats &	
Artisanal Cheeses Seasonal Accoutrement	
House-Made Meatballs	10
Marinara Herbed Ricotta	
House-Made Sausage	10
Peppers Onions Marinara	
Escarole & Beans	10
Pancetta Calabrian Chili Peppers Pecorino	
Romano Garlic & Oil	
Broccoli Garlic & Oil	10
Spinach Garlic & Oil	10
Pasta Marinara	10
Fries	8

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	
Compressed Watermelon Salad	12
Arugula Pickled Red Onions Feta Basil	
Pomegranate Seeds Amarena Cherries	
Balsamic Glaze	
Greek	16
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	

ENTRÉES

We exclusively use Hand-Made Fresh Pasta!

Pasta w/ Marinara or Garlic & Oil	15
Fettuccine Pappardelle Rigatoni Spaghetti	
Fettuccine Alfredo	18
Creamy Parmesan Sauce	
Rigatoni Alla Vodka	20
Creamy Vodka Sauce Pancetta Peas	
Rigatoni Alla Pesto	20
Creamy Basil Parmesan Sauce	
Fire Roasted Tomatoes	
Baked Rigatoni	20
Ricotta Marinara Mozzarella	
Tortellini Tornatore	22
Cheese Tortellini Alfredo Sauce Ham Peas	
Pappardelle Bolognese	24
Meat Sauce Herbed Ricotta Touch of Cream	
Chicken Riggies	24
Mushrooms Onions Calabrian Hot Peppers	
Roasted Red Peppers Spicy Marinara Cream	
Mushroom Pappardelle	24
Wild Mushrooms Pancetta Shallots Pine Nuts	
Brown Butter Fried Sage Fire Roasted Tomatoes	
Eggplant Parmesan	24
Spaghetti	
Shrimp Scampi	26
Cherry Tomatoes Garlic Lemon White Wine Butter	
Spaghetti	
Chicken Marsala, Picatta or Parmesan	28
Spaghetti	
Veal Parmesan	30
Spaghetti	
Lasagna	25
Bolognese Sausage Marinara Herbed Ricotta	
Parmesan Mozzarella	
Truffle Pappardelle	35
Wild Mushrooms Prosciutto Shallots	
Topped w/ Shaved Truffle Parmesan & Shaved	
Black Summer Truffles Truffle Cream Sauce	
Add: Chicken 5 Shrimp 8 Meatball 8	
Italian Sausage 8 Black Summer Truffle 10	

TRUST OUR CHEFS.

OUR CHEFS RESPECTFULLY DECLINE ANY MODIFICATION REQUESTS THAT ALTER THE INTEGRITY OF THE DISH. WE USE LOCALLY SOURCED INGREDIENTS.

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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