

TORNATORE'S SUMMER LUNCH MENU

CHEF/OWNER: DENNY TORNATORE



STARTERS/SIDES

- 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
- 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
- Broccoli Garlic & Oil**
- Spinach 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
 - 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

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.

V-0530.23 V2

ENTRÉE

We exclusively use Hand-Made Fresh Pasta!

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

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 |
| Broccoli 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 | | |

Special THANKS to our great friend, CHEF Robert Irvine!

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
Broccolini | 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

| | | |
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| Leah's Pie | 15 | 28 |
|-------------------|----|----|

Sausage | Roasted Red Peppers | Caramelized Onions

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| Izzy's Pie | 15 | 28 |
|-------------------|----|----|

Roasted Garlic | Mission Figs | Prosciutto | Arugula
Goat Cheese | Fig Balsamic Glaze

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| Joe Gibbs' Pie | 15 | 28 |
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Pepperoni | Sausage | Mushrooms | Green Peppers
Onions

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| Vegetable Pie | 15 | 28 |
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Spinach | Onions | Mushrooms | Green Peppers
Black Olives | Eggplant | Tomatoes | Garlic

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| Margherita | 15 | 28 |
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Marinara | Sliced Tomatoes | Olive Oil | Basil
House-Made Mozzarella

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| Diesel Pie | 16 | 30 |
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Bacon | Ham | Meatballs | Pepperoni | Sausage

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| Tornatore's Special Pie | 16 | 30 |
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Garlic & Oil | Chicken | Bacon | Red Onions
House-Made Mozzarella | Roasted Red Peppers
Basil | Balsamic Glaze | Tomatoes | Pesto

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| King's Pie | 20 | 40 |
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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 | 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

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