

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

	10"	18"
Cheese Pizza	12	22
White Pizza	14	24

Ricotta | Mozzarella | Parmesan | Garlic

Toppings/Fillings	10" \$1	18" \$2
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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
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Chicken | Cup & Char Pepperoni | Prosciutto | Shrimp

Calabrian Hot 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 | Basil

Leah's Pie	15	28
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Sausage | Roasted Red Peppers | Caramelized Onions

Isabella's Pie	15	28
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Cup & Char Pepperoni | Bacon | Sausage

Caramelized Onions

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

Onions

Vegetable Pie	15	28
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Spinach | Onions | Mushrooms | Green Peppers

Black Olives | Eggplant | Tomatoes | Garlic

Margherita	15	28
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Marinara | Sliced Tomatoes | Olive Oil | Basil

House-Made Mozzarella

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

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

King's Pie	20	40
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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, 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 140

Beer

4

Stella Artois | 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

Grapefruit | Passion Fruit | 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 WINTER MENU

CHEF/OWNER: DENNY TORNATORE

STARTERS/SIDES

- 6 Legendary Garlic Knots** 10
Marinara
- Crispy Brussels Sprouts** 12
Cayenne Infused Honey | Seasonal Berries
- Roasted Red Peppers and Burrata** 12
Roasted Garlic | Maldon Salt | Olive Oil
Balsamic Glaze
- Caprese** 12
Fresh Mozzarella | Tomatoes | Pesto | Basil
Kalamata Olives | Olive Oil | Maldon Salt
Balsamic Glaze
- Eggplant Rollatini** 14
Herbed Ricotta | Fire Roasted Tomatoes | Basil
Spinach | Artichokes | Marinara | Mozzarella
- New Zealand Mussels** 15
Guanciale | Calabrian Chilis | Garlic
White Wine Lemon Butter Sauce
- Calamari** 18
Roasted Red Peppers | Lemons | Marinara
- 10 Wings** 18
Brined and Fried | Carrots | Celery | Blue Cheese
Sauces: Hot | Mild | BBQ | Teriyaki | Tornatore's
- House-Made Meatballs** 10
Marinara | Herbed Ricotta
- House-Made Sausage** 10
Peppers | Onions | Marinara
- Utica Greens** 10
Pancetta | Calabrian Chili Peppers
Parmigiano Reggiano | Panko
- Pasta Marinara** 10
- Fries** 7

SOUP & SALADS

- Tomato Basil Soup** 8
House-Made Croutons | Parmesan | Basil
- Side Salad** 8
Greens | Tomatoes | Carrots | Cucumbers
Red Onions | Roasted Red Peppers
- Caesar** Small 8 Large 14
Romaine | Parmesan | House-Made Croutons
- 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 cooked al dente!

- 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
- Spaghetti Carbonara** 22
Guanciale | Shallots | Egg Yolk | Pecorino Romano
- 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
- Brown Butter | Fried Sage | Fire Roasted Tomatoes** 10
- Eggplant Parmesan** 24
Spaghetti
- Lasagna** 25
Bolognese | Sausage | Meatballs | Marinara
Herbed Ricotta | Parmesan | Mozzarella
- Seafood Fra Diavolo** 26
Calamari | Mussels | Shrimp | Cherry Tomatoes
Calabrian Hot Peppers | Marinara | Basil
- Squid Ink Linguine** 8
- Truffle Pecorino Romano Ravioli** 28
Guanciale | Escarole | Roasted Garlic | Shallots
Shaved Truffles | Grated Romano | Olive Oil
- Chicken Marsala, Picatta or Parmesan** 28
Spaghetti
- Truffle Umami** 28
Truffle Infused Gnocchi | Wild Mushrooms | Shallots
Shaved Truffles | Truffle Cream Sauce
- Veal Parmesan** 30
Spaghetti

**Add: Chicken 5 | Shrimp 8 | Meatball 8
Italian Sausage 8 | Black Truffle 10**

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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