

# TORNATORE'S WINTER LUNCH MENU



CHEF/OWNER: DENNY TORNATORE

## STARTERS/SIDES

<b>6 Legendary Garlic Knots</b>	10
<b>Crispy Brussels Sprouts</b>	12
Cayenne Infused Honey   Seasonal Berries	
<b>Caprese</b>	12
Fresh Mozzarella   Tomatoes   Pesto   Basil	
Kalamata Olives   Maldon Salt   Olive Oil	
Balsamic Glaze	
<b>Eggplant Rollatini</b>	14
Herbed Ricotta   Fire Roasted Tomatoes   Basil	
Spinach   Artichokes   Marinara   Mozzarella	
<b>10 Wings</b>	18
Brined and Fried   Carrots   Celery   Blue Cheese	
Sauces: Hot   Mild   BBQ   Teriyaki   Tornatore's	
<b>House-Made Meatballs</b>	10
Marinara   Herbed Ricotta	
<b>House-Made Sausage</b>	10
Peppers   Onions   Marinara	
<b>Utica Greens</b>	10
Pancetta   Calabrian Chili Peppers	
Parmigiano Reggiano   Panko	
<b>Pasta Marinara</b>	10
<b>Fries</b>	5

## SANDWICH/SUBS

<b>Tony Bourdain</b>	9
Warm Mortadella   Melted Provolone   Mayonnaise	
Dijon Mustard   Toasted House-Made Italian Roll	
<b>(House-Made Italian Sub Rolls)</b>	<b>Half Whole</b>
<b>Wise Guy</b>	14 18
Prosciutto   House-Made Mozzarella   Red Onions	
Roasted Red Peppers   Olive Oil   Balsamic Glaze	
<b>Italian</b>	10 15
Capicola   Mortadella   Prosciutto   Salami	
Provolone   Lettuce   Onions   Tomatoes	
Roasted Red Peppers   Oil & Vinegar	
<b>Pauly Walnuts</b>	10 15
Capicola   Provolone   Roasted Red Pepper   Red Onion	
Calabrian Hot Peppers   Lettuce   Oil and Vinegar	
<b>Buffalo Chicken</b>	10 15
Blue Cheese   Lettuce   Tomato	
<b>Chicken Parmesan</b>	10 15
<b>Eggplant Parmesan</b>	10 15
<b>Meatball Parmesan</b>	10 15
<b>Sausage, Peppers &amp; Onions Parmesan</b>	10 15
<b>Grilled Sausage, Peppers &amp; Onions</b>	10 15

## ENTRÉES

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

<b>Pasta w/ Marinara or Garlic &amp; Oil</b>	12
Fettuccine   Pappardelle   Rigatoni   Spaghetti	
<b>Fettuccine Alfredo</b>	15
Creamy Parmesan Sauce	
<b>Rigatoni Alla Vodka</b>	16
Creamy Vodka Sauce   Pancetta   Peas	
<b>Rigatoni Alla Pesto</b>	16
Creamy Basil Parmesan Sauce	
Fire Roasted Tomatoes	
<b>Spaghetti Carbonara</b>	16
Guanciale   Shallots   Egg Yolk   Pecorino Romano	
<b>Tortellini Tornatore</b>	18
Cheese Tortellini   Alfredo Sauce   Ham   Peas	
<b>Pappardelle Bolognese</b>	18
Meat Sauce   Herbed Ricotta   Touch of Cream	
<b>Chicken Riggies</b>	18
Mushrooms   Onions   Hot Peppers   Sweet Peppers	
Spicy Marinara   Touch of Cream	
<b>Eggplant Parmesan</b>	18
Over Spaghetti	
<b>Truffle Pecorino Romano Ravioli</b>	18
Guanciale   Escarole   Roasted Garlic   Shallots	
Shaved Truffles   Grated Romano   Olive Oil	
<b>Chicken Marsala, Parmesan or Picatta</b>	20
Over Spaghetti	
<b>Seafood Fra Diavolo</b>	20
Calamari   Mussels   Shrimp   Cherry Tomatoes	
Calabrian Hot Peppers   Marinara   Basil	
Squid Ink Linguine	

**Add: Chicken 5 | Shrimp 8**  
**Meatball or Italian Sausage 4**

## SOUP & SALADS

<b>Tomato Basil Soup 8</b>
House-Made Croutons   Parmesan   Basil
<b>Side Salad 8</b>
Greens   Tomatoes   Carrots   Cucumbers
Red Onions   Roasted Red Peppers
<b>Caesar Small 8 Large 14</b>
Romaine   Parmesan   House-Made Croutons
<b>Greek 16</b>
Greens   Black Olives   Pepperoncini   Red Onions Tomatoes   Cucumbers   Kalamata Olives   Feta
<b>Add: Anchovies 2   Chicken 5   Shrimp 8</b>
<b>House-Made Dressings:</b> House Italian   Greek
Caesar   Blue Cheese

CONSUMING RAW OR UNDERCOOKED MEATS,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE  
YOUR RISK OF FOODBORNE ILLNESS.

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SPECIAL THANKS TO OUR GREAT FRIEND  
CHEF ROBERT IRVINE!

# TORNATORE'S



**Cheese Slice** \$4 Toppings \$.50/\$1.00

## Calzone or Stromboli

Small \$12 | fillings \$1/\$2 | Large \$18 | fillings \$2/\$4

	10"	18"
<b>Cheese Pizza</b>	12	22
<b>White Pizza</b>	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

**Drizzle of Truffle Honey or White Truffle Oil** \$5  
**Gluten Free | Cauliflower Crust (10" only)** \$4

## Specialty Pizza

	10"	18"
<b>Marias's Pie</b>	15	28

Cup & Char Pepperoni | Calabrian Hot Peppers  
Artichokes | Basil

<b>Leah's Pie</b>	15	28
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Sausage | Roasted Red Peppers | Caramelized Onions

<b>Isabella's Pie</b>	15	28
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Cup & Char Pepperoni | Bacon | Sausage  
Caramelized Onions

<b>Joe Gibbs' Pie</b>	15	28
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Pepperoni | Sausage | Mushrooms | Green Peppers  
Onions

<b>Vegetable Pie</b>	15	28
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Spinach | Onions | Mushrooms | Green Peppers  
Black Olives | Eggplant | Tomatoes | Garlic

<b>Margherita</b>	15	28
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Marinara | Sliced Tomatoes | Olive Oil | Basil  
House-Made Mozzarella

<b>Diesel Pie</b>	16	30
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Bacon | Ham | Meatballs | Pepperoni | Sausage

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

<b>King's Pie</b>	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	140

## Italian Craft Beer 9

Torrente - Pale Ale | Nazionale - Pale Ale  
Issac - Wheat Beer | Nora - Ale | Wayan - Saison

## Beer 4

Stella Artois | 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

Grapefruit | Passion Fruit | 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