

PASTA BAR

TORCHIO

EST. 2019

APPETIZERS

TOMATO TARTARE WITH CROSTINIS & BURRATA	\$16
<i>Chopped tomatoes, basil, red onion, capers & oregano served with burrata on toasted crostinis</i>	
SAFFRON ARANCINI	\$18
<i>Saffron rice arancini stuffed with bolognese & mozzarella, served with a Calabrian chili garlic tomato sauce</i>	
PROSCIUTTO WRAPPED ASPARAGUS	\$15
<i>Asparagus wrapped with prosciutto & provolone, lightly seared, topped with a balsamic glaze & Parmigiano-Reggiano</i>	
SEMOLINA GNOCCHI	\$16
<i>Semolina gnocchi baked in marinara sauce & topped with mozzarella</i>	
FRIED ARTICHOKE HEARTS	\$17
<i>Fried artichoke hearts with lemon caper butter sauce, served with a side arugula salad</i>	
MEATBALLS	\$14
<i>Beef & veal meatballs served in house-made tomato sauce</i>	
TUSCAN SOUP	\$14
<i>Chicken broth, Italian fennel sausage, garlic, cannellini beans, escarole & ditalini pasta topped with melted fontinella cheese on a sliced baguette</i>	

SALADS

ARUGULA SALAD	\$14
<i>With shaved mushrooms & Pecorino Romano, dressed in lemon & olive oil</i>	
CAESAR SALAD*	\$14
<i>With house-made Caesar dressing, house-made croutons & shaved Parmigiano-Reggiano</i>	
TORCHIO SALAD	\$17
<i>Chopped romaine with shrimp, crispy pancetta, mozzarella, celery, cherry tomatoes, chickpeas & red onion tossed with grated Parmigiano-Reggiano & a light red wine vinaigrette dressing</i>	

RISOTTO

PESTO PARMESAN RISOTTO WITH BABY SHRIMP	\$30
<i>Our house-made pesto, Parmigiano-Reggiano & baby shrimp</i>	
ROASTED MUSHROOM RISOTTO	\$29
<i>Cremini, shitake & button mushrooms with Pecorino Romano topped with white truffle-infused olive oil</i>	
PECORINO & LEMON RISOTTO	\$28
<i>With Pecorino Romano, lemon juice & black pepper, topped with lemon zest</i>	

ENTREES

TUSCAN CHICKEN	\$34
<i>Seared & roasted boneless half chicken, lemon, garlic & white wine, served with sautéed broccoli rabe</i>	
EGGPLANT PARMESAN	\$32
<i>Breaded & fried eggplant, our house-made tomato sauce & Parmigiano-Reggiano, topped with melted mozzarella cheese (Vegetarian)</i>	

SIDES

BROCCOLI RABE	\$12
<i>Sautéed with garlic & olive oil</i>	
ASPARAGUS	\$12
<i>Sautéed with lemon & Parmigiano-Reggiano</i>	

*Items can be served raw or undercooked, or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

A 3% processing fee is added to all payments made with credit cards.

PASTA

“TORCHIO” PASTA	\$30
<i>Radiatore pasta with sausage & cremini mushrooms in a brandy-thyme cream sauce</i>	
GIOVANNA’S BOLOGNESE	\$32
<i>Pappardelle with bolognese in a parmesan basket</i>	
BRAISED SHORT RIB & PAPPARDELLE	\$38
<i>Pappardelle served with red wine-braised beef short rib</i>	
ORECCHIETTE, SAUSAGE & BROCCOLI RABE	\$29
<i>Spicy Italian sausage & broccoli rabe in a garlic white wine sauce</i>	
TRUFFLE & FRIED BURRATA FETTUCCINE	\$36
<i>Fettuccine with roasted shitake & cremini mushrooms, parmesan truffle cream, truffle mushroom purée topped with fried, panko-breaded burrata (Vegetarian)</i>	
“LITTLE LION” FUSILLI	\$32
<i>Fusilli, guanciale, cherry tomatoes, garlic, white wine, black olives, fava beans, Pecorino Romano & a touch of plum tomato sauce</i>	
SUNDAY MEAT SAUCE	\$34
<i>A meat ragu made with ground beef, braised pork shoulder, pancetta, plum tomato sauce & Parmigiano-Reggiano served with rigatoni & topped with whipped ricotta</i>	
MUSHROOM PAPPARDELLE	\$32
<i>Pappardelle with cremini, shitake & oyster mushrooms with shallots, garlic, white wine, heavy cream & Parmigiano-Reggiano</i>	
MIDNIGHT PASTA WITH SHRIMP	\$30
<i>Spaghetti, garlic, olive oil, puréed anchovy, parsley, chopped Calabrian chilis & sautéed shrimp</i>	
PASTA ALLA ZOZZONA*	\$38
<i>Rigatoni, guanciale, egg yolks, sausage, red onion, crushed Calabrian chillis, plum tomatoes, white wine & Parmigiano-Reggiano</i>	
FETTUCCINE VEAL MILANESE	\$36
<i>Fettuccine with ground veal, shallots, white wine, saffron, heavy cream & Pecorino Romano topped with buffalo milk burrata cream</i>	
BÉCHAMEL BOLOGNESE LASAGNA	\$34
<i>Our bolognese with béchamel, mozzarella & Parmigiano-Reggiano topped with whipped burrata & nutmeg</i>	
LASAGNA ARRABBIATA	\$34
<i>Lasagna with spicy sausage, béchamel, mozzarella, Parmigiano-Reggiano & our house-made arrabbiata tomato sauce, topped with whipped burrata, chili-infused olive oil & red pepper flakes</i>	
FETTUCCINE, NDUJA CREAM & SEAFOOD	\$38
<i>Fettuccine with a garlic, white wine sauce, shrimp & mussels on a bed of nduja cream sauce</i>	
BUCATINI ARRABBIATA BURRATA	\$32
<i>Bucatini pasta, Calabrian chili tomato sauce, red onion, garlic & red pepper flakes topped with burrata cheese & chili-infused olive oil (Vegetarian)</i>	
SEAFOOD FRA DIAVOLO	\$40
<i>Spaghetti with mussels, shrimp & calamari in a spicy red tomato sauce</i>	
SPAGHETTI CARBONARA*	\$32
<i>Spaghetti with pancetta, guanciale, Parmigiano-Reggiano & egg yolks</i>	
CACIO E PEPE	\$28
<i>Spaghetti with Pecorino Romano & coarse black pepper (Vegetarian)</i>	
FETTUCCINE & SHRIMP WITH GARLIC CREAM	\$30
<i>Fettuccine with shrimp in a creamy garlic parmesan cream sauce with a touch of crushed Calabrian chili peppers</i>	
RADIATORE AL TELEFONO	\$30
<i>Radiatore pasta with plum tomato sauce, melted mozzarella & baby meatballs</i>	
RIGATONI WITH PESTO CREAM & MOZZARELLA	\$29
<i>Rigatoni with pesto cream & mozzarella ciliegine (Vegetarian)</i>	
RIGATONI ALLA VODKA	\$27
<i>Rigatoni pasta in a pink vodka sauce (Vegetarian)</i>	

Add protein: Shrimp \$15, Mussels \$12, Sautéed Chicken \$7, Meatballs \$9

Gluten-Free Pasta: Rigatoni or Spaghetti