

PASTA BAR
TORCHIO

EST. 2019

APPETIZERS

BURRATA & PESTO	\$16
<i>Burrata cheese served with pesto, heirloom tomatoes, olive oil & Maldon salt</i>	
SAFFRON ARANCINI	\$17
<i>Saffron rice arancini stuffed with bolognese & mozzarella, served with a Calabrian chili garlic tomato sauce</i>	
BLACK TRUFFLE BURRATA & PROSCIUTTO SAN DANIELE	\$27
<i>Served with crostinis & olives</i>	
WHIPPED RICOTTA & TOMATO FIG JAM CROSTINIS	\$12
<i>Crostinis topped with plum tomato fig jam, ricotta & honey</i>	
SEMOLINA GNOCCHI	\$14
<i>Baked in marinara sauce & topped with mozzarella</i>	
MEATBALLS	\$13
<i>Beef & veal meatballs served in house-made tomato sauce</i>	

SALADS

ARUGULA SALAD	\$12
<i>With shaved mushrooms & Pecorino Romano, dressed in lemon & olive oil</i>	
CAESAR SALAD *	\$12
<i>With house-made Caesar dressing, house-made croutons & shaved Parmigiano-Reggiano</i>	
TORCHIO SALAD	\$15
<i>Chopped salad, shrimp, crispy pancetta, mozzarella, celery, chickpeas, cherry tomatoes & red onion in a light red wine vinaigrette dressing</i>	

RISOTTO

ASPARAGUS RISOTTO	\$22
<i>With parmesan/pecorino cream & lemon zest</i>	
ROASTED MUSHROOM RISOTTO	\$24
<i>Cremini, shitake & button mushrooms with Pecorino Romano topped with white truffle infused olive oil</i>	
PANCETTA & SAUSAGE RISOTTO	\$22
<i>With Calabrian chili, tomato & Parmigiano-Reggiano</i>	
CACIO E PEPE RISOTTO	\$22
<i>With Pecorino Romano & coarse black pepper</i>	

ENTREE

TUSCAN CHICKEN	\$26
<i>Seared & roasted boneless half chicken, lemon, garlic & white wine, served with sautéed broccoli rabe</i>	

SIDES

BROCCOLI RABE	\$8
<i>Sautéed with garlic, olive oil & red pepper flakes</i>	
ASPARAGUS	\$8
<i>Grilled with lemon & Parmigiano-Reggiano</i>	

PASTA

“TORCHIO” PASTA	\$26
<i>Torch-shaped pasta with sausage & cremini mushrooms in a brandy-thyme cream sauce</i>	
GIOVANNA’S BOLOGNESE	\$27
<i>Pappardelle with bolognese in a parmesan basket</i>	
FETTUCINE & LEMON BASIL CREAM	\$22
<i>Fettuccine with lemon, heavy cream, basil & Parmigiano-Reggiano (Vegetarian)</i>	
ORECCHIETTE, SPICY SAUSAGE & BROCCOLI RABE	\$25
<i>Orecchiette pasta, hot Italian sausage with Basque paprika, broccoli rabe in a garlic tomato oil sauce</i>	
BUCATINI ALL’AMATRICIANA	\$25
<i>Bucatini in a plum tomato sauce with guanciale, garlic, red onion, chili flakes & Pecorino Romano</i>	
FRESH VEGETABLE PAPPARDELLE	\$21
<i>Pappardelle, asparagus, peas, zucchini & yellow squash in a lemon butter sauce topped with Pecorino Romano</i>	
POLPO NERO	\$37
<i>Squid ink bucatini, mussels, sautéed octopus, calamari, garlic & shallots in a Nduja tomato sauce</i>	
SPAGHETTI CARBONARA *	\$23
<i>Spaghetti with pancetta, Parmigiano-Reggiano & egg yolks</i>	
CACIO E PEPE	\$22
<i>Spaghetti with Pecorino Romano & coarse black pepper (Vegetarian)</i>	
BUCATINI ARRABBIATA BURRATA	\$28
<i>Bucatini pasta, tomato sauce, red onion, garlic & red pepper flakes topped with burrata & chili infused olive oil (Vegetarian)</i>	
MAFALDINE WITH BEEF & VEAL RAGU	\$24
<i>Ribbon-shaped pasta, beef, veal, garlic, red wine & Parmigiano-Reggiano</i>	
RADIATORE AL TELEFONO	\$24
<i>Radiatore pasta with plum tomato sauce, melted mozzarella & baby meatballs</i>	
SCALLOPS & FETTUCINE	\$26
<i>Fettuccine, pan-seared scallops with garlic, butter, white wine, lemon juice, chili flakes & parsley</i>	
RIGATONI WITH PLUM TOMATO SAUCE	\$17
<i>Rigatoni pasta, plum tomato sauce, topped with Parmigiano-Reggiano & fresh basil (Vegetarian)</i>	
RIGATONI & CHICKEN WITH PESTO CREAM	\$24
<i>Rigatoni with chicken, pesto cream, semi-dried tomatoes & toasted pine nuts</i>	
SEAFOOD FRA DIAVOLO	\$29
<i>Spaghetti with mussels, shrimp & calamari in a spicy red tomato sauce</i>	
SPAGHETTI & GARLIC SHRIMP	\$25
<i>Spaghetti with garlic, shrimp, basil, white wine & grape tomatoes, topped with toasted bread crumbs</i>	
RIGATONI ALLA VODKA WITH PEAS & HAM	\$23
<i>Rigatoni pasta in a pink vodka sauce with peas & ham</i>	

Add protein: Shrimp \$10, Grilled Chicken \$6, Meatballs \$8
Gluten-Free: Penne, Spaghetti or Fettuccine

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.