

PASTA BAR
TORCHIO

EST. 2019

APPETIZERS

- BURRATA & PESTO**.....\$16
Burrata cheese served with pesto, heirloom tomatoes, olive oil & Maldon salt
- SAFFRON ARANCINI**.....\$17
Saffron rice arancini stuffed with bolognese & mozzarella, served with a Calabrian chili garlic tomato sauce
- BLACK TRUFFLE BURRATA & PROSCIUTTO SAN DANIELE**....\$27
Served with crostinis & olives
- WHIPPED RICOTTA & TOMATO FIG JAM CROSTINIS**.....\$12
Crostinis topped with plum tomato fig jam, ricotta & honey
- SEMOLINA GNOCCHI**.....\$14
Baked in marinara sauce & topped with mozzarella
- FRIED ARTICHOKE HEARTS**.....\$17
Fried artichoke hearts with lemon caper butter sauce, served with side of arugula salad
- MEATBALLS**.....\$13
Beef & veal meatballs served in house-made tomato sauce

SALADS

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

RISOTTO

- ASPARAGUS RISOTTO**.....\$23
With parmesan/pecorino cream & lemon zest
- ROASTED MUSHROOM RISOTTO**.....\$25
Cremini, shitake & button mushrooms with Pecorino Romano topped with white truffle infused olive oil
- PANCETTA & SAUSAGE RISOTTO**.....\$23
With Calabrian chili, tomato & Parmigiano-Reggiano

ENTREES

- TUSCAN CHICKEN**.....\$26
Seared & roasted boneless half chicken, lemon, garlic & white wine, served with sautéed broccoli rabe
- "WEEKEND SUPPER" (Friday & Saturday only)**.....\$34
Paccheri pasta in a tomato braised pork ragu with prosciutto & provolone stuffed beef brasciole & braised sausage, topped with whipped ricotta

SIDES

- BROCCOLI RABE**.....\$8
Sautéed with garlic, olive oil & red pepper flakes
- ASPARAGUS**.....\$8
Grilled with lemon & Parmigiano-Reggiano

PASTA

- "TORCHIO" PASTA**.....\$26
Torch-shaped pasta with sausage & cremini mushrooms in a brandy-thyme cream sauce
- GIOVANNA'S BOLOGNESE**.....\$27
Pappardelle with bolognese in a parmesan basket
- BRAISED SHORT RIB & SPINACH PAPPARDELLE**.....\$33
Spinach pappardelle served with red wine braised beef short rib
- ORECCHIETTE, SPICY SAUSAGE & BROCCOLI RABE**.....\$25
Orecchiette pasta, hot Italian sausage with Basque paprika, broccoli rabe in a garlic tomato oil sauce
- BUCATINI ALL'AMATRICIANA**.....\$25
Bucatini in a plum tomato sauce with guanciale, garlic, red onion, chili flakes & Pecorino Romano
- SPAGHETTI, GUANCIALE & FAVA BEANS**.....\$27
Spaghetti, guanciale, red onion, garlic, Calabrian chili, fava beans & Pecorino Romano
- FRESH VEGETABLE PAPPARDELLE**.....\$24
Pappardelle, asparagus, peas, zucchini & yellow squash in a lemon butter sauce topped with Pecorino Romano
- POLPO NERO**.....\$37
Squid ink bucatini, mussels, sautéed octopus, calamari, garlic & shallots in a Nduja tomato sauce
- SPAGHETTI CARBONARA***.....\$23
Spaghetti with pancetta, Parmigiano-Reggiano & egg yolks
- CACIO E PEPE**.....\$22
Spaghetti with Pecorino Romano & coarse black pepper (Vegetarian)
- CAMPANELLE, TALEGGIO CREAM & TRUFFLE OIL**.....\$29
Campanelle pasta, taleggio cheese, heavy cream, roasted mushrooms & spinach topped with black & white truffle infused olive oil
- BUCATINI ARRABBIATA BURRATA**.....\$28
Bucatini pasta, tomato sauce, red onion, garlic & red pepper flakes topped with burrata & chili infused olive oil (Vegetarian)
- MAFALDINE WITH BEEF & VEAL RAGU**.....\$24
Ribbon-shaped pasta, beef, veal, garlic, red wine & Parmigiano-Reggiano
- RADIATORE AL TELEFONO**.....\$24
Radiatore pasta with plum tomato sauce, melted mozzarella & baby meatballs
- SCALLOPS & FETTUCCINE**.....\$26
Fettuccine, pan-seared scallops with garlic, butter, white wine, lemon juice, chili flakes & parsley
- RIGATONI & CHICKEN WITH PESTO CREAM**.....\$24
Rigatoni with chicken, pesto cream, semi-dried tomatoes & toasted pine nuts
- SEAFOOD FRA DIAVOLO**.....\$29
Spaghetti with mussels, shrimp & calamari in a spicy red tomato sauce
- SPAGHETTI & GARLIC SHRIMP**.....\$25
Spaghetti with garlic, shrimp, basil, white wine & grape tomatoes, topped with toasted bread crumbs
- RIGATONI ALLA VODKA WITH PEAS & HAM**.....\$23
Rigatoni pasta in a pink vodka sauce with peas & ham

Add protein: Shrimp \$10, Grilled Chicken \$6, Meatballs \$8

Gluten-Free: Penne, Spaghetti or Fettuccine

**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.*