

PASTA BAR  
TORCHIO

EST. 2019

APPETIZERS

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

SALADS

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

RISOTTO

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

ENTREES

<b>TUSCAN CHICKEN</b> .....	\$26
<i>Seared &amp; roasted boneless half chicken, lemon, garlic &amp; white wine, served with sautéed broccoli rabe</i>	
<b>“WEEKEND SUPPER” (Friday &amp; Saturday only)</b> .....	\$34
<i>Paccheri pasta in a tomato braised pork ragu with prosciutto &amp; provolone stuffed beef brasciole &amp; braised sausage, topped with whipped ricotta</i>	

SIDES

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

PASTA

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

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.