

PASTA BAR

TORCHIO

EST. 2019

APPETIZERS

BLACK TRUFFLE BURRATA.....	\$17
Black truffle burrata served on a bed of roasted shiitake mushrooms, with truffle-infused olive oil & Maldon salt served with toasted crostinis	
SAFFRON ARANCINI.....	\$18
Saffron rice arancini stuffed with bolognese & mozzarella, served with a Calabrian chili garlic tomato sauce	
TOMATO TARTARE WITH CROSTINIS & BURRATA.....	\$14
Chopped tomatoes, basil, red onion, capers & oregano served with burrata on toasted crostinis	
ROMAN STYLE GNOCCHI.....	\$15
Semolina gnocchi baked in béchamel sauce, butter & Parmigiano-Reggiano, topped with a nutmeg dusting	
FRIED ARTICHOKE HEARTS.....	\$17
Fried artichoke hearts with lemon caper butter sauce, served with a side arugula salad	
MEATBALLS.....	\$13
Beef & veal meatballs served in house-made tomato sauce	
EGGPLANT CAPRESE.....	\$14
Fried eggplant topped with basil, heirloom tomatoes, whipped burrata, olive oil, balsamic glaze & Maldon salt	

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

LEEK & PARMIGIANO-REGGIANO RISOTTO.....	\$28
Sautéed leeks, garlic & Parmigiano-Reggiano	
POMODORO RISOTTO.....	\$28
Garlic plum tomato sauce, Parmigiano-Reggiano, Pecorino Romano & chopped basil, topped with whipped burrata & basil-infused olive oil	
PECORINO & LEMON RISOTTO.....	\$28
With Pecorino Romano, lemon juice, black pepper, topped with lemon zest	

ENTREES

TUSCAN CHICKEN.....	\$32
Seared & roasted boneless half chicken, lemon, garlic & white wine, served with sautéed broccoli rabe	
SHRIMP & SPINACH SAUTÉ	\$29
Jumbo shrimp, sautéed spinach, garlic, white wine & heirloom tomatoes	

SIDES

BROCCOLI RABE.....	\$10
Sautéed with garlic, olive oil & red pepper flakes	
ASPARAGUS.....	\$9
Grilled with lemon & Parmigiano-Reggiano	

*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% credit card processing fee is added to all payments made with credit cards.

PASTA

“TORCHIO” PASTA.....	\$30
Radiatore pasta with sausage & cremini mushrooms in a brandy-thyme cream sauce	
GIOVANNA’S BOLOGNESE.....	\$32
Pappardelle with bolognese in a parmesan basket	
BRAISED SHORT RIB & PAPPARDELLE.....	\$37
Pappardelle served with red wine-braised beef short rib	
ORECCHIETTE, SAUSAGE & BROCCOLI RABE.....	\$28
Spicy Italian sausage & broccoli rabe in a garlic white wine sauce	
TRUFFLE & FRIED BURRATA FETTUCCINE.....	\$36
Fettuccine with roasted shitake & cremini mushrooms, parmesan truffle cream, truffle mushroom purée topped with fried, panko-breaded burrata (Vegetarian)	
SAUSAGE & PEPPERONI “PIZZA” PASTA.....	\$32
Spaghetti, sausage, pepperoni, plum tomato sauce, garlic, Parmigiano-Reggiano, topped with fried burrata & oregano	
SUNDAY MEAT SAUCE.....	\$33
A meat ragu made with ground beef, braised pork shoulder, pancetta, plum tomato sauce & Parmigiano-Reggiano served with rigatoni & topped with whipped ricotta	
PUTTANESCA WITH SAUSAGE & PROSCIUTTO.....	\$29
Bucatini with olives, capers, garlic, red onion, plum tomato sauce, white wine, spicy sausage, prosciutto & Parmigiano-Reggiano	
MIDNIGHT PASTA WITH SHRIMP	\$29
Spaghetti, garlic, olive oil, puréed anchovy, parsley, chopped Calabrian chilis & sautéed shrimp	
BÉCHAMEL BOLOGNESE LASAGNA	\$32
Our bolognese with béchamel, mozzarella & Parmigiano-Reggiano topped with whipped burrata & nutmeg	
RADIATORE WITH SCALLOPS & BACON.....	\$34
Radiatore pasta with pan-seared scallops, smoked bacon & Pecorino Romano in a roasted red pepper & sun-dried tomato purée	
SPAGHETTI CARBONARA*.....	\$27
Spaghetti with pancetta, Parmigiano-Reggiano & egg yolks	
CACIO E PEPE.....	\$25
Capellini with Pecorino Romano & coarse black pepper (Vegetarian)	
GARLIC TOMATO CAVATAPPI & FENNEL SAUSAGE.....	\$29
Cavatappi pasta, garlic plum tomato sauce, sliced fennel sausage & Pecorino Romano	
FETTUCCINE & SHRIMP WITH GARLIC CREAM.....	\$29
Fettuccine with shrimp in a creamy garlic parmesan cream sauce with a touch of crushed Calabrian chili peppers	
BUCATINI ARRABBIATA BURRATA.....	\$32
Bucatini pasta, Calabrian chili tomato sauce, red onion, garlic & red pepper flakes topped with burrata cheese & chili-infused olive oil (Vegetarian)	
RADIATORE AL TELEFONO.....	\$28
Radiatore pasta with plum tomato sauce, melted mozzarella & baby meatballs	
SEAFOOD FRA DIAVOLO.....	\$39
Spaghetti with mussels, shrimp & calamari in a spicy red tomato sauce	
RIGATONI & CHICKEN WITH PESTO CREAM.....	\$28
Rigatoni with chicken, pesto cream, sun-dried tomatoes & toasted pine nuts	
FETTUCCINE & LEMON BASIL CREAM.....	\$25
Fettuccine with lemon, heavy cream, basil & Parmigiano-Reggiano (Vegetarian)	
RIGATONI ALLA VODKA.....	\$27
Rigatoni pasta in a pink vodka sauce (Vegetarian)	

Add protein: Shrimp or Scallops \$15, Mussels \$10, Sautéed Chicken \$7, Meatballs \$9
Gluten-Free Pasta: Rigatoni or Spaghetti