

PASTA BAR
TORCHIO

EST. 2019

APPETIZERS

TOMATO TARTARE WITH CROSTINIS & BURRATA	\$15
<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>	
SHRIMP & CALAMARI SCAMPI	\$24
<i>Jumbo shrimp, calamari, garlic, olive oil, butter, white wine & toasted breadcrumbs</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, sausage, cannellini beans, ditalini pasta & escarole topped with melted fontinella cheese on 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>	
ANTIPASTO SALAD	\$16
<i>Cubed salami & pepperoni, celery, red onion, artichoke hearts, cherry tomatoes, chick peas, mozzarella, provolone, pepperoncini, olives & oregano in a red wine vinaigrette dressing</i>	

RISOTTO

SPICY TOMATO & SAUSAGE RISOTTO	\$30
<i>Plum tomato sauce, crushed Calabrian chillis & spicy Italian sausage, topped with whipped Calabrian chilli burrata</i>	
ROASTED MUSHROOM RISOTTO	\$28
<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	\$32
<i>Seared & roasted boneless half chicken, lemon, garlic & white wine, served with sautéed broccoli rabe</i>	
SHRIMP & SPINACH SAUTÉ	\$29
<i>Jumbo shrimp, sautéed spinach, garlic, white wine & tomatoes</i>	

SIDES

BROCCOLI RABE	\$10
<i>Sautéed with garlic, olive oil & red pepper flakes</i>	
ASPARAGUS	\$10
<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% credit card 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 FETTUCINE	\$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	\$33
<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>	
PUTTANESCA WITH SAUSAGE & PROSCIUTTO	\$32
<i>Bucatini with olives, capers, garlic, red onion, plum tomato sauce, white wine, spicy sausage, prosciutto & Parmigiano-Reggiano</i>	
MIDNIGHT PASTA WITH SHRIMP	\$29
<i>Spaghetti, garlic, olive oil, puréed anchovy, parsley, chopped Calabrian chillis & 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>	
CAPELLINI & MUSSELS OREGANATO	\$34
<i>Capellini, mussels, oregano, garlic, white wine, lemon juice, capers & Parmigiano-Reggiano, topped with seasoned breadcrumbs</i>	
BÉCHAMEL BOLOGNESE LASAGNA	\$32
<i>Our bolognese with béchamel, mozzarella & Parmigiano-Reggiano topped with whipped burrata & nutmeg</i>	
RADIATORE WITH SCALLOPS & BACON	\$36
<i>Radiatore pasta with pan-seared scallops, smoked bacon & Pecorino Romano in a roasted red pepper & sun-dried tomato purée</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	\$39
<i>Spaghetti with mussels, shrimp & calamari in a spicy red tomato sauce</i>	
BUCATINI CARBONARA*	\$32
<i>Bucatini with pancetta, guanciale, smoked bacon, Parmigiano-Reggiano & egg yolks</i>	
CACIO E PEPE	\$27
<i>Capellini with Pecorino Romano & coarse black pepper (Vegetarian)</i>	
GARLIC TOMATO GEMELLI & FENNEL SAUSAGE	\$29
<i>Gemelli pasta, garlic plum tomato sauce, sliced fennel sausage & Pecorino Romano</i>	
RADIATORE AL TELEFONO	\$29
<i>Radiatore pasta with plum tomato sauce, melted mozzarella & baby meatballs</i>	
RIGATONI & CHICKEN WITH PESTO CREAM	\$29
<i>Rigatoni with chicken, pesto cream, sun-dried tomatoes & toasted pine nuts</i>	
RIGATONI ALLA VODKA	\$27
<i>Rigatoni pasta in a pink vodka sauce (Vegetarian)</i>	

Add protein: Shrimp or Scallops \$15, Mussels \$10, Sautéed Chicken \$7, Meatballs \$9

Gluten-Free Pasta: Rigatoni or Spaghetti