



Dinner



TORINOS' TRATTORIA ITALIANA & CAFFE'

Antipasti

^{GF} CHEESE BOARD 16

Seasonal Variety of Imported Cheeses

ANTIPASTO BOARD 20

Prosciutto | Salami | Red Bell Pepper | Tonno
Dried Tomato Petals | Goat Cheese Crostini
Grilled Eggplant | Cipollini Onion | Nicoise Olives

^{GF} GRILLED OCTOPUS 14

Celery | Fingerling Potatoes | Chile Oil | Balsamic

FRITTO DI MARE 19

Calamari | Shrimp | Vegetables | Lemon Aioli

FOIE GRAS TORCHON 16

Toasted Apple | Crostini

MUSSELS ARRABBIATA 13

PEI Mussels | White Wine | Spicy Tomato Broth

BURRATA 11

Cherry Tomato | Artichoke Hearts | Fig Jam |
Prosciutto di Parma | White Balsamic

Primi

Homemade Pasta

PAPPARDELLE BOLOGNESE 13

Beef Ragu | House Marinara | Shredded Basil

MEAT LASAGNA 14

Beef Ragu | House Marinara | Besciamella
Parmesan | Mozzarella

SPINACH LASAGNA 13

House Marinara | Ricotta | Parmesan
Besciamella | Mozzarella

NERO DI SEPPIA 18

Squid Ink Tagliatelle | Shrimp | Clams | Calamari
Cherry Tomatoes | Basil

PORCINI MUSHROOM RAVIOLI 16

Black Truffle | Mushroom | Parmesan | Cream

BEEF CHEEK MANICOTTI 16

Braised Beef Cheek | Parmesan | Ricotta
Besciamella

PORK & WHOLE WHEAT CAVATELLI 15

Anise Braised Pork | Chard | Creme Fraiche

Insalata

Add protein to any salad: Chicken 6, Shrimp 8,
Duck Confit 6, or Salmon 8, Rare Ahi Tuna 8

^{GF} SIMPLE SALAD 8

Mixed Greens | Radish | Carrots | Red Cabbage
Red Onion | Tuscan Dressing.

INSALATE TRICOLORE 10

Frisee | Radicchio | Arugula | Hazelnuts
Parmesan Anchovy Dressing

GOAT CHEESE SALAD 12

Spinach | Cranberries | Walnuts | Goat Cheese
Carrots | Red Onion | Olives | Honey
Maple Lemon Dressing

CHOPPED SALAD 10

Romaine | Radicchio | Chickpeas | Salami
Provolone | Pepperoncini | Oregano Vinaigrette

KALE AND PEAR 11

Farro | Pear | Pecan | Gorgonzola
Honey Poppy Seed Dressing

Secondi

^{GF} MAPLE LEAF FARMS DUCK BREAST 26

Black Rice | Port Poached Apples | Demi Glaze

STEAMED LITTLE NECK CLAMS 18

Sausage | Bacon | Tomato Concasse | Herbs

POLLO LIMONE 18

Half Chicken | Garlic Mashed Potatoes | Green
Beans | Nicoise Olive | Lemon

HERITAGE PORK CHOP 24

Juniper Rosemary Rub | Sweet Potato | Roasted
Figs | Bacon | Sweet Onion

SEARED SCALLOPS 28

Leek Risotto | Lemon Brown Butter Sauce
Calabrian Chili

VENISON CHOPS 36

Celery Puree | Apple | Blackberry Pan Sauce
Crispy Parsley

^{GF} - Gluten Free

Menu items are cooked to order and may be served raw or under-cooked. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs, may increase the risk of food borne illness.
Please allow extra time for split checks