



# Lunch



11AM-3PM

## Appetizers

### GF CHEESE BOARD 10

Seasonal Cheeses | Membrillo | Olives | Walnuts

### ANTIPASTO PLATTER 12

Prosciutto | Salami | Red Bell Pepper Tonno  
Dried Tomato Petals | Goat Cheese Crostini  
Grilled Vegetables

### FRITTO DI MARE 12

Fried Calamari | Fried Shrimp | Fried Vegetables  
Lemon Aioli

### MUSSELS ARRABBIATA 10

Prince Edward Island Mussels | Spicy Arrabbiata

### BURRATA 11

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

## Fresh Greens

Add

Chicken 6, Salmon 6, Shrimp 6  
Duck Confit 6, Rare Ahi Tuna 8

### GF VG SIMPLE SALAD 8

Mixed Greens | Shaved Carrots | Purple Cabbage  
Red Onion | Spring Onion | Walnuts | House  
Dressing

### GOAT CHEESE SALAD 12

Spinach | Cranberries | Walnuts | Goat Cheese  
Crostinis | Olives | Carrot | Onion | Lemon Maple  
Dressing

### RARE AHI TUNA 16

Farro | Brussel Sprouts | Carrots | Kale  
Sesame Dressing

### TORINOS CHOPPED 10

Romaine | Radicchio | Chickpea | Salami  
Provolone | Pepperoncini | Oregano Vinaigrette  
Dressing

### INSALATE TRICOLORE 10

Frisee | Radicchio | Arugula | Hazelnuts  
Parmesan Anchovy Dressing

## Chicken & Fish

### POLLO AL LIMONE 14

Roasted Chicken | Lemon | Nicoise Olives  
Pan Jus | Thyme | Seasonal Vegetable

### STEAMED LITTLE NECK CLAMS 18

Homemade Sausage | Bacon | Tomato Concasse  
White Wine

### SALMON 18

Parmesan Risotto | Honey Glaze | Carrots

## Homemade Pasta

### PAPPARDELLE BOLOGNESE 13

House Bolognese | Shredded Basil | Herbs

### PORCINI RAVIOLI 16

Porcini Mushroom | Parmesan | Black Truffle  
Cream Sauce

### PESTO SHRIMP 16

Spaghetti | Shrimp | Pesto | Pine Nuts

### NERO DI SEPIA 18

Squid Ink Tagliatelle | Clams | Calamari | Shrimp  
Cherry Tomato | Anisette

### SPINACH LASAGNA 13

House Marinara | Ricotta | Parmesan |  
Besciamella

### MEAT LASAGNA 14

Beef Ragu | House Marinara | Mozzarella |  
Parmesan | Besciamella

### BEEF CHEEK MANICOTTI 16

Braised Beef Cheek | Parmesan | Ricotta  
Besciamella

## Sandwiches

Simple Salad, Soup, French Fries, or Grilled  
Seasonal Vegetables.

### v PORTOBELLO 13

Portobello | Grilled Eggplant | Grilled Zucchini |  
Roasted Bell Peppers | Monterey Jack | Pesto |  
Balsamic Drizzle | Brioche

### TUSCAN CHICKEN 13

Grilled Chicken | Provolone | Avocado | Tomato |  
Italian Aioli | Ciabatta Roll

### SMOKED TURKEY 14

Mozzarella | Tomato | Avocado  
Roasted Garlic Aioli | Sour Dough

### BLACKENED SALMON 15

Red Cabbage | Pickles | Arugula | Calabrian Chili  
Chipotle Aioli | Brioche Bun

### ITALIAN BLT 12

Smoked Pork Belly | Tomato | Lettuce  
Roasted Garlic Aioli | Sour Dough

### RIBEYE SANDWICH 12

Caramelized Onion | Provolone | Aioli  
Salsa Verde | Arugula | Brioche Bun

## TORINOS AT HOME ITALIAN TRATTORIA

### *Drinks*

#### ITALIAN SODA 3.50

Flavors- Mango | Mixed Berry | Coconut | Watermelon | Vanilla | Chocolate | Almond | Caramel. (Pure Cane Sugar Syrups).

#### PEPSI SODA 2

Pepsi | Diet Pepsi | Sierra Mist | Dr. Pepper

#### LEMONADE 2

Tropicana

#### SAN PELLEGRINO SODA 2.50

Limonata

#### ICE TEA 2

Organic- un-sweetened

#### SAN PELLEGRINO SPARKLING WATER

Large 5 | Small 3.50

### *Espresso Bar*

Lavazza Espresso Beans

Half & Half, Whole Milk & Almond Milk are Available.

#### ESPRESSO SHOT 2.50

Single Shot

#### AMERICANO 3.50

Shot of Espresso & Hot Water

#### CAPPUCCINO 3.50

Shot of Espresso, Steamed Milk, Foam & Cocoa Powder.

#### LATTE 3.50

Shot of Espresso & Steamed Milk.

#### MOCHACCHINO 4.50

Shot of Espresso, Mocha, Steamed Milk, Foam and Cocoa Powder.

#### ICED COFFEE 3.50

Shot of Espresso & Milk or Almond Milk.

#### EXTRA SHOT OF ESPRESSO 1.00

#### ADD A FLAVOR TO ANY ESPRESSO DRINK .50

Vanilla, Caramel, Mocha, Almond or Coconut, (Pure Cane Sugar).

### *Desserts*

#### TIRAMISU 7

Lady Fingers | Mascarpone Cream | Espresso | Cocoa Powder

#### PANNA COTTA 7

Sweet Madagascar Vanilla | Sweet Cream | Seasonal Couli

#### BISCOTTO COOKIE JAR 7

Chocolate Mouse | Whip Cream | Caramel Drizzle | Biscotto

#### CROSTATA 7

Cinnamon Baked Apples | Vanilla Bean Ice Cream Whipped Cream | Caramel

### *Gelato & Sorbet*

#### GELATO 6

Two Scoops of our Monthly Flavor

#### **VG** SORBET -NON-DAIRY 6

Two Scoops of our Monthly Flavor

#### VANILLA BEAN ICE CREAM 5

Two Scoops

### *Thank you,*

FROM THE OWNERS,  
Chef Daniel & Jenna John

GF - Gluten Free v - vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please let your server know about any food allergies prior to ordering.

