

SALUMI E FORMAGGI

POACHED SHRIMP [GF]

CHILLED SHRIMP / TRADITIONAL COCKTAIL SAUCE / GRILLED LEMON

24

WHITE BEAN HUMMUS [V]

CANNELLINI BEANS / ARTICHOKE HEARTS / KALAMATA OLIVES / HAZELNUT DUKKAH / CIABATTA

14

DUCK RILLETTE

MAPLE LEAF FARMS CURED & CONFIT DUCK LEGS / CALABRIAN MARINATED OLIVES / CIABATTA

18

CHARCUTERIE BOARD

SELECTION OF CURED MEATS / PICKLED VEGGIES / ALMONDS / DRIED FRUIT MOSTARDA / CIABATTA

18

FORMAGGIO BOARD [V]

SELECTION OF THREE ITALIAN CHEESES / FIG JAM / ALMONDS / PICKLED VEGETABLES / CINNAMON RAISIN CRACKERS

18

HOT ANTIPASTI

TRUFFLE ARANCINI [V]

MUSHROOM / SPINACH / FONTINA CHEESE / ARTICHOKE BÉCHAMEL

16

ARRABIATA LAMB MEATBALLS*

SPICY TOMATO SAUCE / FRESH HERBS / RICOTTA SALATA / EVOO

18

PEPPERONI FLATBREAD

HAND PULLED DOUGH / SPICY TOMATO SAUCE / MOZZARELLA / PEPPERONI / ARUGULA / SHAVED PARMESAN

20

ZUPPE E INSALATE

SHRIMP BISQUE

SAMBUCA MASCARPONE / TARRAGON OIL

14

CAESAR SALAD

FRESH ROMAINE / HOUSE MADE CAESAR DRESSING / CROUTONS / PARMESAN / CURED EGG YOLKS

16

BURRATA SALAD [V]

ARUGULA / GRILLED ZUCCHINI / HEIRLOOM TOMATOES / WHITE BALSAMIC VINEGAR / OLIVE OIL / BASIL

18

TORALI FIELD GREEN SALAD [GF]

FRISÉE / TOMATO / SHAVED RAW VEGETABLES / PICKLED RED ONION / ORANGE VINAIGRETTE

16

SALAD ENHANCMENTS

*ADD GRILLED CHICKEN BREAST 8
ADD GRILLED SALMON 16

ADD GRILLED SHRIMP 12
*ADD GRILLED SKIRT STEAK 16

HOUSE MADE PASTA

GARDEN POTATO GNOCCHI [V]

TOMATO / ZUCCHINI / BROCCOLI / PEPPERS / HERBS / GARLIC CREAM / RICOTTA SALATA

26

TORALI CAIO E PEPE [V]

BUCATINI NOODLE / PRESERVED LEMON / TOASTED BLACK PEPPER / PECORINO ROMANO

28

SAFFRON ACQUERELLO RISOTTO *

MARINATED SHRIMP / CRISPY GUANCIALE / MASCARPONE / FRESH BASIL

28

SPAGHETTI AL POMODORO [V]

ITALIAN PLUM TOMATO / EXTRA VIRGIN OIL / FRESH BASIL / PECORINO ROMANO

24

BOLOGNESE PASTA

BEEF, VEAL & PORK TOMATO RAGU / MEZZE PASTA / FRESH HERBS / PARMESAN

28

GLUTEN FREE PASTA AVIALABLE UPON REQUEST

PIATTO PRICIPALE

PAN SEARED SALMON *

TOASTED HERB ITALIAN FARRO / SAFFRON BRAISED FENNEL ROASTED MUSHROOMS / ITALIAN SOFFRITTO

34

ROASTED BRONZINO *[GF]

PARSNIP PUREE / PRESERVED LEMONS / ARTICHOKE MARINATED OLIVES

34

GRILLED AUSTRALIAN LAMB CHOPS *[GF]

COOKED TO TEMPERATURE / FINGERLING POTATOES / GREEN BEANS / ITALIAN SALSA VERDE

44

GRILLED SKIRT STEAK FRITES *[GF]

COOKED TO TEMPERATURE / CIPOLLINI ONIONS / GRILLED ASPARAGUS / GREMOLATA BUTTER / PARMESAN FRITES

36

GRILLED NEW YORK STRIP STEAK *[GF]

COOKED TO TEMPERATURE / HERB POLENTA / RATATOUILLE CONFIT GARLIC SANGIOVESE RED WINE JUS

48

CHICKEN CACCIATORE [GF]

GREEN CIRCLE FARMS / HERB POLENTA / TOMATO RAGU MUSHROOMS / PEPPERS / OLIVES / OREGANO

32

DOLCE

TIRAMISU CREPE CAKE [V]

MARSALA MOUSSE / DARK CHOCOLATE / WARM ESPRESSO CARAMEL

12

TORALI TRIPLE CHOCOLATE LAYER CAKE [V]

DARK CHOCOLATE CREMEUX / WHIPPED GANACHE / FUDGE FROSTING / VANILLA BEAN CHANTILLY / SALTED CARAMEL SAUCE

14

WARM APPLE CROSTATA [V]

PISTACHIO SEMI-FREDDO / GREEN APPLE PRESERVES / WHIPPED ROBIOLA / BLACK PEPPER

14

CHOCOLATE HAZELNUT CREMA [V]

CINNAMON CHOCOLATE CRUNCH / COCOA MARSHMALLOW / HAZELNUT CREME FRAICHE GELATO

14

COCONUT CREAMCICLE TARTUFO [GF] [V]

COCONUT GELATO / TANGERINE ROSEMARY SORBETTO / COCONUT CAKE / LIMOCHELLO CURD

14

RASPBERRY RICOTTA CHEESECAKE [V]

CANNOLI CRISPS / RASPBERRY ORANGE BLOSSOM JAM / CANDIED FENNEL

12

GF = GLUTEN FREE V = VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS