

COLD ANTIPASTI

POACHED SHRIMP [GF]
 CHILLED SHRIMP / TRADITIONAL COCKTAIL SAUCE
 GRILLED LEMON
24

WHIPPED RICOTTA [V]
 ARTICHOKE HEARTS / KALAMATA OLIVES
 PICKLED ONION / HONEY / CIABATTA
16

LOBSTER BRUSCHETTA
 TARRAGON / LEMON AIOLI / FOCACCIA
 PICKLED FENNEL
24

SALUMI E FORMAGGI

CHARCUTERIE BOARD
 SELECTION OF CURED MEATS / PICKLED GIARDINIERA / ALMONDS
 DRIED FRUIT MOSTARDA / CRACKERS
20

BURRATA & JAMON SERRANO
 COMPRESSED MELON / BASIL
 BALSAMIC PEARLS / CIABATTA
22

FORMAGGIO BOARD [V]
 SELECTION OF THREE ITALIAN CHEESES / FIG JAM / ALMONDS
 PICKLED GIARDINIERA / CIABATTA
20

HOT ANTIPASTI

CREAMED SPINACH CROQUETTE [V]
 TOMATO JAM / CALABRIAN CHILI AIOLI
16

ARRABIATA LAMB MEATBALLS
 SPICY TOMATO SAUCE / FRESH HERBS
 RICOTTA SALATA / EVOO
18

TARTUFI FLATBREAD [V]
 HAND-PULLED DOUGH / FONTINA / PARMIGIANO
 TRUFFLE CREAM / FRISÉE / ARUGULA / CHIVE
24

ZUPPE E INSALATE

CARABACCIA TUSCAN ONION SOUP
 BEEF CONSOMMÉ / CARAMELIZED VIDALIA ONION / CIABATTA / PROVOLONE / CHIVE
14

GEM LETTUCE CAESAR SALAD
 CIABATTA / PARMESAN / CURED EGG YOLK / HOUSE-MADE ANCHOVY CAESAR DRESSING
18

BURRATA SALAD [V] [GF]
 MARINATED CILIEGINE / VINE-RIPE TOMATOES / AVOCADO / AGED BALSAMIC VINEGAR / OLIVE OIL / BASIL
20

TORALI ARUGULA SALAD [V]
 CHICORY / SUN-KISSED TOMATO / ORANGE / FENNEL / PICKLED ONION / GORGONZOLA / SABA VINAIGRETTE
18

SALAD ENHANCEMENTS

*ADD GRILLED CHICKEN BREAST **8**
 *ADD GRILLED SALMON **16**

*ADD GRILLED SHRIMP **12**
 *ADD GRILLED SKIRT STEAK **18**

HOUSE-MADE PASTA

CREAMY PESTO POTATO GNOCCHI [V]
 BROCCOLI / ROASTED BELL PEPPERS / SPINACH / GARLIC CREAM
28

SPAGHETTI CARBONARA
 CRISPY PANCETTA / TOASTED BLACK PEPPER / EGG YOLK / PECORINO ROMANO
30

SQUID INK CASARECCE SCAMPI*
 GARLIC SHRIMP / CHERRY TOMATO / PEAS / GARLIC WHITE WINE / PARSLEY / LEMON PRESERVE
32

WHOLE WHEAT PENNE LAMB MEATBALL
 TOMATO VODKA CREAM / KALE / CALABRIAN CHILI / PARMESAN / OREGANO
30

TORALI PAPPARDELLE BOLOGNESE
 BEEF, VEAL & PORK TOMATO RAGU / GARLIC CREAM / FRESH HERBS / PARMESAN
30

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

ALTRO

GRILLED ORA KING SALMON* [GF]
 SMOKED CARROT / BRUSSELS SPROUT / GOLDEN RAISIN PINE NUT AGRODOLCE
40

STRIPED BASS*
 TOASTED FREGOLA / TOMATO / ARUGULA / LEMON / LOBSTER AMARETTO SAUCE
38

CHICKEN MARSALA [GF]
 GREEN CIRCLE FARMS HALF CHICKEN / YUKON TRUFFLE POTATOES
 CREMINI MUSHROOM RAGOUT / FRENCH BEANS
36

BALSAMIC BRAISED SHORT RIB* [GF]
 CREAMY MASCARPONE POLENTA / GRILLED ASPARAGUS
 CRISPY ONIONS / CITRUS GREMOLATA
38

GRILGLIA

GRILLED BEEF TENDERLOIN* [GF]
 ASPARAGUS / FONTINA CHEESE YUKON POTATO / PORCINI CREAM
58

GRILLED NEW YORK STRIP STEAK* [GF]
 PORCINI SALT / CHARRED CARROT / WHIPPED YAM / HERB ITALIAN SOFFRITTO
54

GRILLED BERKSHIRE PORKCHOP* [GF]
 BRAISED PARMESAN KALE / PANCETTA / BUTTERNUT SQUASH / PEDRO XIMÉNEZ SHERRY JUS
44

GRILLED AUSTRALIAN LAMB CHOPS*
 FENNEL RUB / EGGPLANT CAPONATA / TOASTED ROSEMARY FREGOLA
 APRICOT MOSTARDA JUS
48

DESSERT

STRAWBERRY RICOTTA CHEESECAKE [V]
 STRAWBERRY PRESERVES / BLACK PEPPER CANNOLI CRISP / BASIL
12

CROSTATA AL LIMONE [V]
 BUTTERMILK LEMON TART / LIMONCELLO CURD / TORCHED MERINGUE / RASPBERRIES
14

SPUMONI TARTUFO [V]
 PISTACHIO SEMIFREDDO / AMARENA CHERRY GELATO / PISTACHIO SPONGE CAKE
 HOT FUDGE SAUCE
12

TIRAMISU CREPE CAKE [V]
 MARSALA MOUSSE / DARK CHOCOLATE / WARM ESPRESSO CARAMEL
12

TORALI TRIPLE CHOCOLATE LAYER CAKE [V]
 DARK CHOCOLATE CRÉMEUX / WHIPPED GANACHE / FUDGE FROSTING / VANILLA BEAN
 CHANTILLY / SALTED CARAMEL SAUCE
14

CHOCOLATE HAZELNUT BUDINO [V] [GF]
 WARM CHOCOLATE OLIVE OIL CAKE / BANANA HAZELNUT GELATO / PRALINE CRUNCH
14

GF = GLUTEN-FREE

V = VEGETARIAN

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