



APPETIZERS

GRILLED PORTOBELLO MUSHROOM, SAUTEED SHRIMP, WHITE WINE	\$10
GRILLED CALAMARI, CHICKPEAS, POTATOES, BELL PEPPER PUREE	\$10
MUSSELS AND CLAMS STEW, CHERRY TOMATOES, BABY KALE, WHITE WINE	\$12
BEEF CARPACCIO, BUFFALO MOZZARELLA, ARUGULA PESTO, SPICY MICRO GREENS	\$14
PROSCIUTTO DI PARMA, ROBIOLA CHEESE CROSTINI	\$10

SALADS & SOUP

SOUP OF THE DAY	\$9
TRI-COLOR SALAD, GOAT CHEESE, SUN DRIED TOMATOES, ALMONDS, LEMON VINAIGRETTE	\$9
IMPORTED BURRATA, ARUGULA PESTO, SAUTEED PEPPERONATA	\$9
SPINACH SALAD, HERBED GOAT CHEESE, RED ONIONS, CARAMELIZED NUTS, ORANGE DRESSING	\$9
ORGANIC MESCLUN SALAD, HEIRLOOM CHERRY TOMATOES, BALSAMIC DRESSING	\$9
TORTINO'S CAESAR SALAD, KALE & ROMAINE MIX, BELL PEPPERS, CROUTONS, CLASSIC DRESSING	\$9

RAW AND UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS

PLEASE, NO SUBSTITUTIONS OR CHANGES

A SERVICE CHARGE OF 20% WILL BE ADDED TO PARTIES OF SIX OR MORE

TWO BASKETS OF BREAD ARE COMPLIMENTARY, ADDITIONAL SERVINGS \$2



PASTA

<i>FETTUCINE ALLA BOLOGNESE</i>	<i>\$16</i>
<i>RIGATONI – ASPARAGUS, CHERRY TOMATOES, SMOKED MOZZARELLA</i>	<i>\$16</i>
<i>LINGUINI ALLE VONGOLE – GARLIC, WHITE WINE SAUCE</i>	<i>\$16</i>
<i>BRAISED LAMB RAVIOLI – MIXED MUSHROOMS, RED WINE REDUCTION</i>	<i>\$16</i>
<i>TRUFFLED ROBBIOLINA & BURRATA RAVIOLI – RAPINI PESTO</i>	<i>\$16</i>
<i>TAGLIERINI – SHRIMP, CHERRY TOMATOES, BASIL PESTO, SHAVED CACIOCAVALLO CHEESE</i>	<i>\$16</i>
<i>RISOTTO OF THE DAY</i>	<i>MP</i>

ENTREES

<i>GRILLED SALMON – SAMBUCA AND SCALLION SAUCE</i>	<i>\$16</i>
<i>VEAL SALTIMBOCCA – PROSCIUTTO, FRESH SAGE, MARSALA REDUCTION</i>	<i>\$20</i>
<i>CHICKEN PARMIGIANA – MOZZARELLA, LIGHT TOMATO SAUCE</i>	<i>\$18</i>
<i>ROASTED PORK CHOP – BALSAMIC REDUCTION</i>	<i>\$18</i>
<i>ROASTED CHICKEN BREAST – SMOKED MOZZARELLA, WHITE WINE & OLIVE SAUCE</i>	<i>\$17</i>

ALL ENTREES SERVED WITH DAILY VEGETABLES