

## Torino Dinner

### APPETIZERS

<b>Polenta</b> , Crispy, Alla Bolognese, Sage Pecorino Cheese	6.95
<b>Calamari</b> Fried Or Sautéed in Spicy Tomato Sauce	10.95
<b>Eggplant Rollatini</b> With Ricotta Cheese and Tomato Sauce	10.95
<b>Grilled Shrimp</b> , Served Over Chefs Daily Vegetables	13.95
<b>Grilled Sea Food</b> Portuguese Baby Octopus, Calamari, Shrimp, Scallop in Spinach & Beans	13.95
<b>Pan Seared Sea Scallops</b> , Served Over Sauté Spinach	13.95
<b>Stuffed Mushroom</b> , Root Vegetables	6.95
<b>Beef Carpaccio</b> , Thinly Sliced Filet Mignon, Mustard Pesto Sauce, Shaved Pecorino Cheese	10.95
<b>Chilled Seafood Salad</b> , Calamari, Octopus, Shrimp, Avocado, White Sherry Vinaigrette	12.95
<b>Beet and Goat Cheese Salad</b> , with White Sherry Vinaigrette Dressing	10.95
<b>Grilled Portobello</b> , Over Mixed Greens, Melted Mozzarella Cheese	10.95
<b>Fresh Mozzarella</b> , Roasted Red Peppers, Sliced Tomato, Pesto Sauce	10.95
<b>Mixed Field Greens</b> with Pine Nut Balsamic Dressing	6.95
<b>Baby Greens</b> , Walnuts, Blue Cheese	7.95
<b>Caesar Salad</b>	6.95
<b>Lobster Bisque</b>	6.95
<b>Fresh Vegetable Soup</b>	5.95
<b>Pasta e Fagioli Soup</b>	5.95
<b>Escarole and Cannellini Bean Soup</b>	5.95

Inquire About Our Party Menu  
Please Keep Your Cellular Phones Shut Off in the Dining Area

## PASTA

<b>Linguini Torino</b> , Shiitake Mushrooms, Diced Tomato, Spinach, Broccoli, Carrots Oil Garlic	15.95
<b>Linguini</b> White or Red Clams Sauce	17.95
<b>Capellini Alla Puttanesca</b> , Capers, Olives in Fresh Tomato and Basil Sauce	14.95
<b>Rigatoni</b> , Oil & Garlic, Grilled Sausage, Broccoli, Sun Dry Tomato, Mushroom, Eggplant	15.95
<b>Rigatoni Torino</b> Ground Sweet Sausage and Peas in Light Pink Vodka Sauce	16.95
<b>Penne Eggplant</b> , Light Tomato Sauce and Mozzarella Cheese	15.95
<b>Penne Arrabiatta</b> , in Traditional Ricotta Cheese and Tomato Sauce	15.95
<b>Ravioli Bolognese</b> , Beef Ravioli, Topped with Meat, Tomato Sauce	15.95
<b>Three Cheese</b> Raviolis In Pink Vodka Sauce	16.95
<b>Organic Whole Grain Rotini Bolognese</b> , Grounded Beef, in Light Tomato Sauce	16.95
<b>Goat Cheese Gnocchi</b> , Green Peas, Pancetta, Light Pink Sauce	17.95
<b>Tortellini Carbonara</b> , Pancetta, Onions, in Light Cream Sauce	16.95
<b>Eggplant Parmigiano</b> , Topped with Mozzarella Cheese, Served With Linguini	16.95

## ENTRÉE

<b>Chicken Scarpariello</b> , White and Dark, Mushrooms, Sausage, Spicy Cherry Peppers	17.95
<b>Chicken Francese</b> , Lemon and White Wine Sauce	17.95
<b>Chicken Paillard</b> , Grilled Double Breast, Roasted Peppers, Balsamic Vinaigrette	17.95
<b>Chicken Parmigiano</b> , Served with Linguini Tomato Sauce	17.95
<b>Chicken Florentina</b> , Spinach, Melted Fontina Cheese in White Wine Sauce	17.95
<b>Chicken Milanese</b> , Breaded, Pan Fried Served Over Chopped Salad	17.95
<b>Veal Scaloppini</b> , Domestic Top Round Scaloppini with Mushroom, Red Wine Sauce	23.95
<b>Veal Sorrentino</b> , Top Round Scaloppini, Eggplant, Prosciutto, Mozzarella Tom. Sauce	22.95
<b>Shrimp Scampi</b> , Herb Crumbs, Chilies, Lemon, Garlic, Served with Linguini Oil & Garlic	26.95
<b>Pan Seared Sea Scallops</b> Served with Sautéed Spinach	26.95
<b>Arborio Risotto Seafood</b> , Shrimp, Clams, Scallop, Calamari and Baby Octopus	26.95
<b>Atlantic Pan Seared Salmon</b> , Served with Dijon Mustard Sauce	23.95
<b>Tilapia Livernese</b> , Olives, Capers and Light Tomato Sauce	22.95
<b>Grilled Seafood</b> , Octopus, Calamari, Shrimp, Scallops, Over Spinach, Cannellini Beans	25.95
<b>Grilled Black Angus Rib Eye Steak</b>	26.95

