

Torcello

RISTORANTE

APPETIZERS

TUNA TARTARE 18
with avocado served with our homemade chips

MOZZARELLA CAPRESE 16
beefsteak tomato with
fresh mozzarella and roasted peppers

BEEF CARPACCIO 17
Arugula, olive oil, shaved parmigiana cheese

BURRATA 16
with arugula, grape tomatoes, balsamic glaze

ARTICHOKES ROMAN STYLE 15
roasted baby artichokes, garlic, herbs, extra virgin olive oil

EGGPLANT ROLLATINI 15
with ricotta and spinach in a light tomato sauce

SHRIMP COCKTAIL 18

CLAMS OREGANATA 17
fresh baked clams on half shell
with seasoned bread crumbs

MUSSELS POSILLIPO 15
in a fresh, lightly spiced plum tomato sauce

CRAB CAKE 17
housemade crab cake
with fresh tarter sauce

CALAMARI FRITTI 16
with cherry peppers and dipping sauce

SOUPS

STRACCIATELLA 10
eggs, spinach, chicken broth

MINISTRONE 10
beans, pasta, vegetables

PIADINA/FLAT BREAD

FIG FLAT BREAD 16
figs, goat cheese, walnuts
with honey and virgin olive oil

PEAR FLAT BREAD 16
pears, gorgonzola, pecans,
arugula, balsamic glaze

SALADS

INSALATA DI CASA 13
mixed greens with oil and vinegar

INSALATA DI TRE COLORE 13
arugula, endive, radicchio with olive oil
and balsamic vinaigrette

INSALATA DI CESARE 13
traditional caesar salad

INSALATA DI BARBABIETOLE 14
baby arugula with red and golden beets,
tomatoes, red onion,
goat cheese and balsamic glaze

INSALATA INDIVIA 14
endive with apples, walnuts, gorgonzola
in champagne vinaigrette

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PASTA

SPAGHETTI CON VONGOLE 27
baby clams in garlic and oil
served with red or white sauce

PENNE PRIMAVERA 26
vegetables, prosciutto, green peas
in mascarpone sauce

BURRATA RAVIOLI 26
in a light pink sauce

RIGATONI BOLOGNESE 26
homemade pasta with meat sauce

LINGUINE FRUTTA DI MARE 30
in spicy marinara sauce

SHRIMP SCAMPI 28
over fettuccini


PAPPARDELLE MILANZANE 26
fresh tomatoes and eggplant
topped with fresh mozzarella


RISOTTO DI FUNGHI 26
risotto with porcini mushrooms
in a truffle cream sauce

POLLO


POLLO MARTINI 26 
chicken breast lightly breaded with parmesan
in a lemon and white wine sauce

POLLO GOLD 26 
chicken breast topped with diced fresh asparagus,
prosciutto and mozzarella in a light marsala sauce
with wild mushrooms


POLLO PIZZAIOLA 26 
chicken breast with peppers, mushrooms,
onions, in a fresh tomato sauce

POLLO SCARPARELLO 26 
boneless chicken with sausage and
cherry peppers in garlic lemon and white wine


POLLO TORCELLO 26 
chicken breast topped with applewood
bacon and melted fresh mozzarella
in a bourbon mushroom sauce

POLLO FIORENTINA 26 
chicken breast, spinach, fontina cheese
in a lemon and white wine sauce

VEAL

VEAL MARTINI 30 
veal scallopini lightly breaded
with parmesan cheese
in a lemon and white wine sauce

VEAL PORCINI 30 
veal scallopini with mushrooms
and shallots in a cognac sauce

VEAL SORRENTINO 30 
veal scallopini topped with
prosciutto and fontina cheese
in a cognac sauce

FROM THE GRILL

FILET MIGNON 42
12 oz filet served with
peppercorn brandy sauce

LAMB CHOPS 42
roasted in a herb garlic butter sauce

VEAL CHOP 46
with sautéed shiitake mushrooms

SHELL STEAK 38
grilled and served with sautéed
peppers, mushrooms, onions

FRESH FISH SERVED DAILY MP

SIDES 8

Asparagus | Broccoli Rabe | Baby Spinach | Artichokes | Mushrooms | Peppers | Onions | Roasted Potatoes

– All entrees served with mixed vegetables of the day –

if you have a food allergy, please speak to owner, manager, chef or server