

# 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

ARTICHOKE 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

CALAMARI FRITTI 18  
with cherry peppers and dipping sauce

CRAB CAKE 17  
housemade crab cake  
with fresh tarter sauce

### SOUP OF THE DAY (MP)

### 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 14  
arugula, endive, radicchio with olive oil  
and balsamic vinaigrette

INSALATA DI CESARE 14  
traditional caesar salad

INSALATA DI BARBABIETOLE 16  
baby arugula with red and golden beets,  
tomatoes, red onion,  
goat cheese and balsamic glaze

INSALATA INDIVIA 16  
endive with apples, walnuts, gorgonzola  
in champagne vinaigrette

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### PASTA

SPAGHETTI CON VONGOLE 29

baby clams in garlic and oil  
served with red or white sauce

LOBSTER RAVIOLI 29

in spicy pink sauce

PENNE A LA VODKA 26

in pink sauce

BURRATA RAVIOLI 27

in tomato sauce with touch of mascarpone cheese

RIGATONI BOLOGNESE 27

homemade pasta with meat sauce

LINGUINE FRUTTA DI MARE 34

in spicy marinara sauce

SHRIMP SCAMPI 34

over fettuccini

PAPPARDELLE MILANZANE 27

fresh tomatoes and eggplant  
topped with fresh mozzarella

RISOTTO DI FUNGHI 28

risotto with porcini mushrooms  
in a truffle cream sauce

### POLLO

POLLO MARTINI 27

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

POLLO PIZZAIOLA 27

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

POLLO SCARPARELLO 27

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

POLLO FIORENTINA 27

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

POLLO TORCELLO 27

chicken breast topped with applewood bacon and  
melted fresh mozzarella in a bourbon mushroom 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  
eggplant and fontina cheese  
in a cognac sauce

### FROM THE GRILL

FILET MIGNON 44

12 oz filet served with  
peppercorn brandy sauce

LAMB CHOPS 44

roasted in a herb garlic butter sauce

VEAL CHOP 48

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