

ANTIPASTI

OYSTERS ON THE HALF SHELL
mignonette
\$24 / \$48

SHRIMP COCKTAIL
cocktail sauce, lemon
\$22

BLACK TRUFFLE BEEF TARTARE
tenderloin, shallot, olives, egg yolk fudge
\$19

PORK BELLY
horseradish crema, butternut squash,
currants, pumpkin seeds
\$22

POLENTA FRIES
cheese fonduta, Calabrian chili
\$14

FRITTO MISTO
calamari, fish, lemon, vegetables,
sweet cherry peppers, marinara
\$19

INSALATE

INSALATA DI ARANCE E CARCIOFI
blood orange, baby artichoke, olives,
marinated anchovies, herb salad
\$22

BABY BEETS & BURATTA
pistachio crouton, lava salt, beet greens frisee
\$20

ENDIVE SALAD
endive, apple, almond, gorgonzola,
apple tarragon vinaigrette
\$20

CONTORNI

CREAMED SPINACH
parmesan crust
\$10.

MASHED POTATOES
\$10

FONDUTA TRUFFLE MASHED POTATOES
\$15

POLENTA
mascarpone, parsley
\$10

GORGONZOLA POTATO GRATIN
\$12

RAPINI
Calabrian chili, garlic
\$10



BISTECCA

*STEAKS ARE HAND CUT AND SERVED WITH GORGONZOLA
POTATO GRATIN, FARMERS MARKET VEGETABLES, HOUSE "SALE"
CHOICES OF Torali Steak Sauce, Red Wine Sauce add \$6.
Black Truffle - Garlic Butter, Foie Gras Butter*

PRIME FILET
5oz \$35
10oz \$70

HOUSE-MADE PASTA

CAVATELI
sausage, Calabrian peppers & rapini ragu, herb ricotta
\$28

BUTTERNUT SQUASH TORTELLONI
brown butter, sage, pumpkin seeds, parmesan
\$28

LINGUINE AL FRUTTI DI MARE
shrimp, scallop, clams, mussels,
nduja, tomato fennel brodo
\$36

ALTRO

ORA KING SALMON "AFFUMICATO"
lentil & bean ragu, arugula pesto, smoke
\$38

PRIMERIB
creamed spinach, gorgonzola pop overs, au jus
\$65

TURKEY
breast, leg, stuffing, mashed potatoes,
gravy, cranberry mostarda
\$46

ARAGOSTE
broiled lobster, spinach, lemon garlic butter
\$75

