

## ANTIPASTI

### OYSTERS ON THE HALF SHELL

mignonette  
\$24/\$48

### SHRIMP COCKTAIL

cocktail sauce, lemon  
\$22

### OCTOPUS CARPACCIO

lemon & burnt honey, rice puff, onion, arugula  
\$18

### BEEF TARTARE AL TARTUFO NERO

tenderloin, shallot, olive,  
black truffle, egg yolk fudge  
\$19

### PORK BELLY CROCANTE

horseradish crema, butternut squash,  
currant, pumpkin seed  
\$22

### POLENTA FRITTE

cheese fonduta, Calabrian chili  
\$14

### BRUSCHETTA DEL GIORNO

chef's daily selection  
\$14

### FRITTO MISTO

calamari, fish, lemon,  
sweet cherry pepper, marinara  
\$19

## INSALATE

### BARBIETOLE E BURATTA

baby beet, pistachio crouton,  
lava salt, beet green, frisee  
\$20

### CESARE

little gem lettuce, parmesan, white anchovy, focaccia  
\$16

### TORALI INSALATA DI CASA

greens, torn herbs, ceci beans, parmesan,  
toasted bread crumbs, balsamic dressing  
\$15

### INSALATA TRI COLORE

endive, little gem lettuce, apple, almond, gorgonzola,  
apple tarragon vinaigrette  
\$16

## CONTORNI

### CREAMED SPINACI

parmesan crisp  
\$10

### FONDOTA TRUFFLE MASHED POTATOES

\$15

### POLENTA

mascarpone, parsley  
\$10

### GORGONZOLA POTATO GRATIN

\$12

### RAPINI

Calabrian chili, garlic  
\$9

### BACON BRUSSELS SPROUTS

maple-mustard glazed  
\$12

## BISTECCA

*Steaks are hand cut and served with gorgonzola potato gratin,  
farmers market vegetables, house "sale". Choices of Torali steak sauce  
or red wine sauce.*

### PRIME FILET

5oz \$35  
10oz \$70

### PRIME BONE IN 35 DAY DRY AGED RIBEYE 22oz

\$75

### PIEDMONTESE BREED NEW YORK 16oz

\$70

### AMERICAN WAGYU FLAT IRON 8oz

\$40

*Add black truffle-garlic butter or foie gras butter, \$6 each.*

## HOUSE-MADE PASTA

### CAVATELLI

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

### TORTELLONI DI ZUCCA

butternut squash stuffed pasta, brown butter,  
sage, pumpkin seeds, parmesan  
\$28

### SPAGHETTI & POLPETTA

spaghetti & meatball, oregano, chili flake, parmesan  
\$28

### LINGUINE AL FRUTTI DI MARE

shrimps, scallops, clams, mussels, nduja, tomato fennel brodo  
\$36

### RISOTTO DI FUNGI

seasonal mushrooms, chive oil  
\$36

## ALTRO

### ORA KING SALMON "AFFUMICATO"

lentil & bean ragu, arugula pesto, thyme smoke  
\$38

### SEABASS

turnips, carrots, leeks, paprika oil, mushroom brodo  
\$48

### CELERY ROOT "BISTECCA"

fregola sarda, tomato chutney  
\$26

### DUCK DECONSTRUITO

breast, crispy skin, leg confit crepinette,  
turnip puree and greens, duck cherry jus  
\$36

### SLAGEL FARMS CHICKEN AL MATONE

potato & fontina croquettes, rapini,  
Calabrian peppers, roasted garlic rosemary jus  
\$29

### LAMB SHANK AL COTTO LENTO

faro, gremolata, natural jus  
\$36

### VEAL CHEEKS AL BRASATO

polenta, parsley, gold flake  
\$40