

## HEALTHY START

**SEASONAL BERRIES**  
\$14

**SEASONAL FRESH FRUIT**  
\$17

**HOUSE MADE GRANOLA**  
sicilian pistachio  
\$12

**YOGURT PARFAIT**  
granola, seasonal berries  
\$12

**OATMEAL**  
hazelnut brittle, raisins  
\$12

## STARTERS

**ZUPPA**  
\$11

**BRUSCHETTA OF THE DAY**  
chefs daily selection  
\$11

**MEATBALLS**  
pancetta, pork and beef, breadcrumbs, parmesan  
\$14

**POLENTA FRIES**  
taleggio fonduta  
\$12

**SHRIMP COCKTAIL**  
cocktail sauce, lemon  
\$22

## SMOOTHIES

**ANTIOXIDANT**  
blueberry & acai  
\$9

**GREEN GOODNESS**  
spinach, kiwi, cucumber, soy milk  
\$9

**CLASSIC**  
banana, mango, almond milk  
\$9

## CLASSICS

**CORNED BEEF HASH**  
house cured & braised, olive oil fried eggs, chives  
\$20

**SMOKED SALMON**  
toasted bagel, cream cheese  
\$24

**WAFFLES**  
mixed berries, chocolate sauce, whipped cream  
\$19

**PANCAKES**  
blueberry or nutella  
\$17

**TORALI TOAST**  
brioche, mascarpone, macerated strawberries,  
balsamic reduction  
\$19

## SIDES

**BACON** \$9

**TURKEY BACON** \$9

**SMOKED PORK LOIN** \$9

**PORK SAUSAGE** \$9

**SPICY CHICKEN SAUSAGE** \$9

**PANCETTA** \$12

**PARMESAN REGGIANO HASH BROWNS** \$7

**HAAS AVOCADO** \$8

**SMOKED SALMON** \$16

## EGGS

*all egg dishes are served with choice of toast*

**THREE EGG OMELET**  
make it your own, parmesan reggiano hash browns  
\$21

**TWO FARM FRESH ORGANIC EGGS**  
choice of breakfast meat,  
parmesan reggiano hash browns  
\$18

**POACHED EGGS**  
pancetta, polenta cake, grana padano, pesto,  
asparagus, hollandaise, parmesan reggiano hash browns  
\$23

**CRAB CAKE BENEDICT**  
\$23

**TRADITIONAL BENEDICT**  
\$23

**SICILIAN SCRAMBLE**  
eggplant, peppers, onions, olives, mascarpone,  
parmesan, cherry tomato sauce, basil pesto  
\$21

**EGG WHITE FRITTATA**  
farm vegetables, capriole farms goat cheese,  
cherry tomatoes  
\$23

**AVOCADO TOAST**  
haas avocado, red onion, cherry tomato,  
arugula, olive oil fried egg  
\$19

**TORALI**  
broiled signature sirloin steak, two organic eggs,  
parmesan reggiano hashbrowns,  
\$34

## MAIN

**FILET MIGNON**  
rosemary potatoes, black truffle butter, asparagus  
\$36

**SHRIMP AND SUMMER SQUASH SPAGHETTI**  
grana padana, basil, olive oil  
\$22

## ENTRÉE SALADS

*add marinated chicken breast \$10, grilled prawns \$12,  
hanger steak \$14, or salmon \$14*

**CAESAR**  
little gem lettuce, parmesan,  
focaccia crouton, white anchovy  
\$19

**CRAB LOUIE**  
jumbo lump crab, bibb lettuce, cucumber, radish, asparagus,  
avocado, tomato, hardboiled egg  
\$24

## SANDWICHES

*choice of chips, fries, or side salad*

**TORALI BURGER**  
balsamic onions, mortadella, fontina, calabrian chili aioli  
\$19

**CHEF'S FISH SANDWICH**  
lettuce, tomato, red onion, pepperoncini aioli  
\$17

**CHICKEN PARMESAN SANDWICH**  
arugula, house tomato sauce  
\$17

**GRILLED VEGETABLE PANINO**  
pesto, mozzarella, arugula, ciabatta  
\$16