



STARTERS

ZUPPA

\$11

MARINATED OLIVES

\$8

BRUSCHETTA OF THE DAY

chefs daily selection

\$11

MEATBALLS

pancetta, pork and beef, breadcrumbs, parmesan

\$14

POLENTA FRIES

taleggio fonduta

\$12

SHISHITO PEPPERS

tuna, black garlic, crème fraiche,

lime, parmesan cheese

\$18

SHRIMP COCKTAIL

cocktail sauce, lemon

\$22

FORMAGGIO

mostarda, house giardiniera, olives

\$12

NDUJA ARTISANS SALAME

house pickles, crostini

\$14

MAIN

ORA KING SALMON

romanesco, capers, arugula

\$38

FILET MIGNON

rosemary potatoes, black truffle butter, asparagus

\$36

PEA RAVIOLI

peas, mint, ricotta, pink peppercorn,

brown butter crumble

\$22

SHRIMP AND SUMMER SQUASH SPAGHETTI

grana padana, basil, olive oil

\$22

ENTRÉE SALADS

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

TORALI CHOPPED

greens, ceci bean, salami, mozzarella, olives,
pasta, red onion, asparagus, roasted chicken,

hardboiled egg, red wine vinaigrette

\$19

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

TOMATO SALAD

assortment of tomatoes, arugula, ricotta salata,
honey and poppy seed vinaigrette

\$18

MIXED GREENS

mixed greens, cucumber, tomato, radish,

house dressing

\$15

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

GRILLED VEGETABLE PANINO

pesto, mozzarella, arugula, ciabatta

\$16

CHICKEN PARMESAN SANDWICH

arugula, house tomato sauce

\$17

TORALI ITALIAN SUB

mortadella, salami, aged provolone, lettuce,

tomato, olives, red wine vinaigrette

\$17

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*