

COLD ANTIPASTI

TUNA NAPOLEON*
TOMATO / AVOCADO / OLIVES / HARICOT VERTS / EGGS
CAPER REMOULADE / PARMESAN CRISP
25

POACHED SHRIMP [GF]
CHILLED SHRIMP / TRADITIONAL COCKTAIL SAUCE
GRILLED LEMON
27

LOBSTER BRUSCHETTA
POACHED LOBSTER / CITRUS AIOLI / GRILLED FOCACCIA
PICKLED FENNEL / DILL
27

SALUMI E FORMAGGI

CHARCUTERIE BOARD
SELECTION OF CURED MEATS / MARINATED OLIVES
ALMONDS / WHOLE GRAIN DIJON / CIABATTA
40

FORMAGGIO BOARD [V]
SELECTION OF ARTISANAL CHEESES / FIG JAM
ALMONDS / MARINATED OLIVES / CRACKERS
35

BURRATA [V]
CHARRED HEIRLOOM TOMATO / ROASTED GARLIC
SICILIAN PESTO / BALSAMIC GASTRIQUE
22

HOT ANTIPASTI

NDUJA LAMB MEATBALLS
POMODORO / PARMESAN / GRILLED CIABATTA
19

GARLIC PRAWNS
CALABRIAN CHILI / PARSLEY / FOCACCIA
23

TARTUFI FLATBREAD [V]
HAND-PULLED DOUGH / WILD MUSHROOMS
FONTINA / PARMIGIANO TRUFFLE CREAM
FRISÉE / ARUGULA / CHIVE
28

ZUPPE E INSALATE

CARABACCIA ONION SOUP
BEEF CONSOMMÉ / CARAMELIZED VIDALIA ONION / CIABATTA / PROVOLONE / CHIVE
15

GEM LETTUCE CAESAR SALAD
CIABATTA / PARMESAN / CURED EGG YOLK / HOUSE-MADE ANCHOVY CAESAR DRESSING
19

HERB ROASTED BEETROOT [GF]
CRISPY PROSCIUTTO / TOMATOES / CITRUS / ENDIVE / TREVISO / TARRAGON CRÈME FRAICHE
19

ARUGULA SALAD [V] [GF]
SUN KISSED TOMATO / ORANGE / FENNEL / PICKLED ONION / GORGONZOLA / APPLE CIDER VINAIGRETTE
23

SALAD ENHANCMENTS

*ADD GRILLED CHICKEN BREAST **11**

*ADD GRILLED SHRIMP **15**

*ADD GRILLED SALMON **19**

*ADD GRILLED SKIRT STEAK **21**

TORALI SIGNATURE

VEGETABLE RISOTTO* [V] [GF]
ROASTED CORN / ENGLISH PEAS / SUN KISSED TOMATOES / MUSHROOMS / POACHED EGGS / PARMESAN
32

SPAGHETTI CARBONARA
CRISPY PANCETTA / EGG YOLK / PECORINO ROMANO / TOASTED BLACK PEPPE
33

SQUID INK CASARECCE SCAMPI
SHRIMP / SNAP PEAS / BROCCOLINI / MUSHROOM RAGU / PECORINO ROMANO
37

RED PEPPER PESTO GNOCCHI
YELLOW TOMATOES / HARICOT VERTS / BURRATA / BASIL / RICOTTA SALATA
32

TORALI MAFALDE BOLOGNESE
BEEF, VEAL, & PORK RAGU / TOMATO / GARLIC CREAM / ALEPPO PEPPER / OREGANO / PARMESAN
34

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST

ALTRO

BIG GLORY BAY KING SALMON* [GF]
RAINBOW CHARD / FENNEL / CHICKPEAS / TOMATOES / VERJUS
40

LUPO DI MARE*
HARICOT VERTS / CITRUS / SHAVED FENNEL / FRIED CAPERS
HERB SALAD / BASIL OIL / KALAMATA OLIVES
40

BRAISED SHORT-RIB
TOASTED ORZO PASTA / SPINACH / SUCCOTASH / EGGPLANT
38

ROASTED GREEN CIRCLE FARMS HALF CHICKEN [GF]
TRUFFLE POLENTA / RATATOUILLE / GARLIC SPINACH / MARSALA JUS
37

GRILGLIA

GRILLED ANGUS BEEF NEW YORK STRIP STEAK* [GF]
10 OZ STEAK / WILD MUSHROOM JUS
56

GRILLED PRIME TENDERLOIN STEAK* [GF]
8 OZ STEAK / BAROLO JUS
71

GRILLED PRIME COWBOY RIBEYE STEAK* [GF]
22 OZ BONE-IN STEAK, TRUFFLE JUS
96

GRILLED LAMB CHOPS* [GF]
HALF RACK / BLACK GARLIC JUS
52

**ALL ITEMS SERVED WITH MASHED POTATOES / ROASTED CARROTS
GRILLED ASPARAGUS / SUMMER SQUASH**

DOLCE

BAKED RICOTTA CHEESECAKE [V]
ROSEMARY MACERATED BLUEBERRIES / MANUKA HONEY / CRÈME FRAICHE / LIME
12

TORALI TRIPLE CHOCOLATE LAYER CAKE [V]
DARK CHOCOLATE CRÉMEUX / WHIPPED GANACHE / FUDGE FROSTING / VANILLA BEAN
CHANTILLY / SALTED CARAMEL SAUCE
14

SPUMONI TARTUFO [V]
PISTACHIO SEMIFREDDO / AMARENA CHERRY GELATO / PISTACHIO SPONGE CAKE
HOT FUDGE SAUCE
12

CHOCOLATE HAZELNUT BUDINO [V] [GF]
MILK CHOCOLATE MOUSSE / HAZELNUT DRAGÉE / WARM HAZELNUT ESPUMA
14

TANGERINE ALMOND TIRAMISU 12 [V] [GF]
MASCARPONE MOUSSE / AMARETTI COOKIES / ESPRESSO CARAMEL / ALMOND PRALINE
12

LIMONCELLO MERINGUE CROSTATA 12 [V]
RHUBARB JAM / LIMONCELLO LEMON CURD / TORCHED MERINGUE / STRAWBERRIES
12

GELATO AND SORBET [V]
5 PER SCOOP
INQUIRE ABOUT OUR SEASONAL SELECTION

GF = GLUTEN-FREE

V = VEGETARIAN

*CONSUMING RAW OR UNDERCOOKED MEATS / POULTRY / SEAFOOD / SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS