

# Dinner

## PASTA

### FRESH LOBSTER RAVIOLI ~

Fresh lobster ravioli in a lobster cognac cream sauce topped with a lobster claw - 26

### FRESH SEAFOOD CANNELLONI ~

Served in a brandy cream sauce with basil and parmesan cheese - 24

### FRESH THREE CHEESE RAVIOLI ~

Served in Torino's marinara Sauce, with shaved parmesan cheese and basil - 18

### FRESH FUSILLI ~

Served in "That Sauce" Amatriciano, pancetta, onion and basil marinara tossed with fresh fusilli and parmesan - 22

### FRESH TORTELLINI CARBONARA ~

Pancetta in a parmigiano cream sauce tossed with fresh tortellini - 23

### PAPPARDELLE BOLOGNESE ~

Veal, beef, and pork bolognese, served with homemade fresh pappardelle and shaved parmesan - 23

### SHRIMP FRA DIAVOLO ~

Sautéed shrimp, simmered in a spicy marinara served over linguini - 26

### SHRIMP SCAMPI ~

Sautéed shrimp, garlic and white wine in a lemon butter sauce served over angel hair pasta - 26

### LINGUINI & CLAM SAUCE ~

Clams, with a choice of Torino's marinara or white wine garlic butter, served with grilled Tuscan bread - 24

### PARMESAN ~

Baked with Italian breadcrumbs, Torino's marinara and mozzarella cheese, served with linguini  
Eggplant - 24 Chicken - 25 Veal - 27 Shrimp - 26

### MARSALA ~

Sautéed with mushrooms and shallots in a marsala wine sauce served with angel hair pasta  
Chicken - 25 Veal - 27

### PICCATA ~

Sautéed with shallots and capers in a lemon butter white wine sauce served over angel hair pasta  
Salmon - 26 Chicken - 25 Veal - 27

### PENNE A LA VODKA ~

Marinara cream sauce with prosciutto, vodka, and a blend of cheeses, tossed with penne - 20

### PENNE ARABIATTA ~

Crispy pancetta, garlic and crushed red peppers in a pomodoro sauce tossed with penne pasta - 20

### SPAGHETTI and MEATBALLS or ITALIAN SAUSAGE ~

Meatballs- 21 Sausage - 21 Both - 26

### LINGUINI PUTTANESCA ~

Garlic, capers and kalamata olives in a basil white wine tomato sauce - 20

### CHICKEN BROCCOLI ALFREDO ~

Chicken and broccoli tossed in an alfredo sauce over penne pasta topped with shaved parmesan cheese - 22

## SIDES

### FRENCH FRIES ~ 7

### YUKON GOLD MASHED POTATOES ~ 8

### ROASTED YUKON GOLD POTATOES ~ 9

### SAUTEED SPINACH ~ 8

### PARMESAN RISOTTO ~ 10

### SAUTEED ASPARAGUS ~ 9

### PASTA MARINARA ~ 8

\* Before placing your order please inform your server if a person in your party has a food allergy.

\* The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.

A gratuity of 18% will be added to parties of six or more.

## LAND

### NEW YORK SIRLOIN\* ~

12 oz peppercorn encrusted New York sirloin topped with a brandy demi glaze served with yukon gold mashed potatoes and roasted seasonal vegetables - 36

### TORINO SIGNATURE FILET\* ~

8 oz tenderloin topped with a lobster meat cognac cream sauce served with a lobster claw, yukon gold mashed potatoes and seasonal vegetables - 39

### GRILLED RIBEYE\* ~

14 oz ribeye topped with a lobster meat cognac cream sauce and a lobster claw served with yukon gold mashed potatoes and seasonal vegetables - 37

### ROAST STUFFED PORK LOIN ~

Pork loin stuffed with spinach, fontina cheese and sundried tomatoes topped with a Kahlua demi glaze served with yukon gold mashed potatoes. - 26

### CHICKEN MILANESE ~

Pan sautéed chicken served with an arugula salad drizzled with a citrus vinaigrette topped with shaved parmesan cheese - 26

### MARINATED TENDERLOIN TIPS\* ~

8 oz of tenderloin tips in a sweet bourbon marinade served with yukon gold mashed potatoes and seasonal vegetables - 29

## SEA

### FRUTTI DI MARE ~

Steamed littleneck clams, mussels, Shrimp, and scallops in a spicy marinara sauce over linguini - 34

### CAPE COD FISH & CHIPS ~

Fresh cod, shoestring fries, coleslaw, and spicy remoulade - 22

### CIOPPINO ~

Clams, shrimp, mussels, cod, salmon and calamari simmered in olive oil, fresh fennel and oregano, finished with pernod in a light tomato sauce, garnished with parmesan croutons - 36

### BASIL PESTO COD ~

Local cod topped with basil pesto cracker crumbs and fresh tomatoes served with roasted yukon gold potatoes and seasonal vegetables - 25

### LOBSTER MAC N CHEESE ~

Lobster baked in penne pasta, brandy cream sauce and white cheddar cheese - 26

### TORINO STUFFED SALMON ~

Stuffed with scallops, crabmeat and baby arugula baked in a lemon white wine saffron sauce served with roasted yukon gold potatoes and spinach - 28

### SEA SCALLOPS ~

Local scallops baked in a beurre blanc sauce topped with Ritz cracker crumbs served with roasted yukon gold potatoes and seasonal vegetables - 29

### LOBSTER ROLL ~

Maine lobster, red onion, celery & lemon aioli served on an artisan roll with house made chips - 29

### SOLE FRANCAISE ~

Sole pan seared in an egg batter with white wine lemon butter sauce served over angel hair pasta - 26

### FRIED FISHERMAN'S PLATTER ~

Shrimp, scallops, clams, calamari, cod, and oysters Served with french fries, onion rings and coleslaw - 30

### BOILED LOBSTER ~

1 1/2 Pound lobster served with roasted yukon gold potatoes, vegetable of the day and drawn butter - Market Price

### BAKED STUFFED LOBSTER ~

1 1/2 pound lobster stuffed with Ritz cracker crumbs, crabmeat and scallops in a sherry wine lemon butter sauce served with roasted yukon gold potatoes, seasonal vegetables and drawn butter - Market Price

 Torino signature item