

LUNCH

RAW BAR

WELLFLEET OYSTERS* ~

Served with cocktail sauce or mignonette
Half Dozen - 16 1 Dozen - 28

LOCAL LITTLENECK CLAMS* ~

Served with cocktail sauce
Half Dozen - 12 1 Dozen - 22

SHRIMP COCKTAIL ~ (4)

Served with cocktail sauce - 14

SEAFOOD SAMPLER* ~

2 Cocktail Shrimp, 2 Oysters and 2 Local Littleneck Clams
Served with cocktail sauce - 16

TEASERS

CALAMARI FRITTI ~

Tender calamari, cherry peppers and marinara - 14

TRUFFLE FRIES ~ 10

FRIED GREEN BEANS ~

Lightly battered dipped green beans served with spicy aioli - 10

STEAMED MUSSELS OR CLAMS ~

Local shellfish, white wine lemon-butter and fresh herbs
or Torino's marinara sauce served with grilled Tuscan bread.
Mussels - 13 Clams - 16

MEATBALLS ~

2 House made beef, veal and pork meatballs in Torino's marinara
served with ricotta cheese finished with shaved parmesan - 12

EGGPLANT ROLLATINI ~

Eggplant stuffed with prosciutto, Italian ricotta, and spinach
topped with Torino's Marinara and mozzarella - 12

PAN ROASTED CRAB CAKES ~

Maine crab, pineapple salsa and
spicy herb remoulade - 16

ANTIPASTO ~

Chef's selection of imported Italian cold cuts and cheeses,
marinated roasted peppers, assorted olives,
Artichoke hearts and grilled Tuscan bread - 16

SOUPS

CAPE COD CLAM CHOWDER ~ Cup - 6 Bowl - 9

 LOBSTER BISQUE ~ Cup - 8 Bowl - 10

SALADS

ARUGULA SALAD ~

Arugula, toasted pine nuts, sliced tomato,
citrus vinaigrette and shaved parmesan - 12

CAESAR SALAD ~

Crispy romaine hearts, parmesan dusted croutons and
parmesan cheese - 11 add anchovies - 2

WEDGE SALAD ~

Iceberg lettuce, crispy bacon, bleu cheese crumbles,
crispy onions, tomatoes and bleu cheese dressing - 12

CAPRESE SALAD ~

Beefsteak tomatos, fresh burrata, basil pesto,
E.V.O.O. topped with a balsamic glaze - 14

BABY SPINACH SALAD ~

Baby spinach, candied walnuts, cranberries,
bleu cheese topped with balsamic dressing - 10

WATERMELON SALAD ~

Wedge of watermelon on watercress
with feta cheese finished with a balsamic glaze - 10

CHOPPED SALAD ~

Avocado, bacon, chopped iceberg lettuce,
tomatoes, red onions, cucumbers,
hard boiled eggs with anltalian vinaigrette - 10

ADD TO ANY SALAD ~

Chicken - 5	Steak Tips* - 9
3 Large Shrimp - 9	Salmon* - 8
Cajun Encrusted Tuna* - 7	Lobster Salad - 17

PIZZA

CHEESE ~ 15

PEPPERONI ~ 16

MEATBALL & RICOTTA ~ 18

VEGETARIAN ~

Onion, spinach, tomato, eggplant,
roasted red peppers, mushrooms,
Kalamata olives and basil pesto - 17

MARGHERITA ~

Fresh tomatoes,
mozzarella and basil - 16

BARBEQUE CHICKEN ~

Tender chicken, BBQ sauce,
caramelized onions, bacon
and cheddar cheese - 18

ENTREES

PENNE A LA VODKA ~

Marinara cream sauce with prosciutto, vodka
and a blend of cheeses tossed with penne - 16

CHICKEN BROCCOLI ALFREDO ~

Chicken and broccoli tossed in an alfredo sauce
over penne pasta topped with shaved parmesan cheese - 17

PAPPARDELLE BOLOGNESE ~

Veal, beef, and pork bolognese served with homemade
fresh pappardelle and shaved parmesan - 18

LINGUINI & CLAM SAUCE ~

Clams with your choice of Torino's marinara or white wine
garlic butter served with grilled Tuscan bread - 20

PARMESAN ~

Baked with Italian breadcrumbs, Torino's marinara and
mozzarella cheese served with linguini
Eggplant - 18 Chicken - 18

FRESH THREE CHEESE RAVIOLI ~

Served in Torino's marinara Sauce
topped with shaved parmesan cheese and basil - 16

CAPE COD FISH & CHIPS ~

Fresh cod, shoestring fries,
coleslaw and spicy remoulade - 20

FRIED CLAM ROLL ~

Fried whole belly clams served with french fries and coleslaw - 23

FRIED OYSTER ROLL ~

Fried oysters served with french fries and coleslaw - 19

PANINIS and SANDWICHES

APPLE BRIE GRILLED CHEESE PANINI ~

Granny Smith apples, brie and a hint of honey mustard - 14
"Delightful with a crisp pinot gris"

THE TORINO PANINI ~

Spicy grilled chicken breast with red onion,
cherry peppers, tomatoes and mozzarella - 16

THE ITALIAN PANINI ~

Fresh sliced cold cuts, provolone cheese,
lettuce, tomato, oil and vinegar - 16

THE VEGETARIAN PANINI ~

Roasted red peppers, eggplant, zucchini, red onions
and cherry peppers with a balsamic glaze - 14

CAPRESE ~

Sliced beefsteak tomatoes, fresh mozzarella and fresh basil
drizzled with E.V.O.O. and a balsamic glaze on a baguette - 13

CHICKEN PARMIGIANO ~

Chicken cutlet lightly breaded topped with Torino marinara sauce
and melted mozzarella on a baguette - 12

EGGPLANT PARMIGIANO ~

Eggplant cutlet lightly breaded topped with Torino marinara sauce
and melted mozzarella on a baguette - 12

MEATBALL PARMIGIANO ~

Homemade meatballs in Torino marinara sauce
topped with melted mozzarella on a baguette - 12

All paninis and sandwiches served with french fries

KING LOBSTER ROLL ~

Maine lobster, red onion, celery & lemon aioli
served on an artisan roll with house made chips - 28

LOBSTER BLT ~

Lobster meat, bacon, fresh sliced tomato, guacamole and lettuce
on house made foccacia bread with house made chips - 20

BURGERS

CLASIC TORINO BURGER* ~

10 oz. Prime angus beef topped with white cheddar cheese,
lettuce, tomato and red onion served on a brioche roll - 16

BLEU BACON BURGER* ~

10 oz. Prime angus beef topped with bleu cheese crumbles
and crisp bacon served on a brioche roll - 16

LAMBURGER* ~

8 oz. Lambburger, spinach and feta cheese
topped with pickled red onion served on a brioche roll - 18

All burgers served with french fries

CHILDREN'S MENU

PENNE WITH BUTTER ~ 9

SPAGHETTI WITH MEATBALL ~ 11

CHICKEN TENDERS AND FRIES ~ 10

HAMBURGER* AND FRIES ~ 14

Add Cheese - 2


PEPPERONI PIZZA ~ 14

CHEESE PIZZA ~ 11

* 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 food borne illness.

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

 Torino signature item