

COLD ANTIPASTI

OCTOPUS GRIGLIATO (GF)
CANNELLINI BEANS, CITRUS FENNEL SALAD, RADISH,
ITALIAN SALSA VERDE
18

ITALIAN BURRATA
POMEGRANATE, TOASTED PISTACHIO, MINT, AGED
BALSAMIC, GRILLED BREAD
18

POACHED COLOSSAL SHRIMP (GF)
1/2 LB, LEMON, COCKTAIL SAUCE
22

SALUMI E FORMAGGI

ARTISANAL CHEESE BOARD
SELECTION OF FIVE IMPORTED ITALIAN CHEESE,
MARINATED OLIVES, INFUSED HONEY, FRUIT PRESERVE,
DRIED FRUIT CRISPS
22

SALUMI BOARD
PROSCIUTTO, COPPA, SOPRESSATA, FINACCHIONA, LARDO,
PICKLED VEGETABLES, HOUSE MADE MUSTARD, SMOKED
ALMONDS, GRILLED BREAD
22

HOT ANTIPASTI

MEDITERRANEAN MUSSELS
SALAMI PICANTE, FENNEL, GARLIC BUTTER, FRESH BASIL,
CHARRED LEMON, GRILLED BREAD
18

CRISPY ARANCINI
ROASTED CHICKEN, KALE, FONTINA BESCIAMELLA,
AUSTRIAN WINTER PEAS, FOREST MUSHROOM SALAD
15

SAUTEED KING CRAB
WHITE WINE BUTTER, GARLIC, CHILI, LEMON, PARSLEY,
GRILLED BREAD
48

ZUPPE E INSALATE

TUSCAN KALE (GF)
HONEY CRISP APPLE, DRIED CRANBERRY, TOASTED PINE NUTS, RICOTTA SALATA, LAVENDER VINAIGRETTE
16

CESARE
BABY ROMAINE, SHAVED CROUTON, PARMESAN REGGIANO, ANCHOVY DRESSING, CURED EGG YOLK
16

KING CRAB SALAD (GF)
AVOCADO, HEIRLOOM TOMATO, RADISH, ASPARAGUS, CUCUMBER, CHIVE, EGG, LOUIS DRESSING
32

ROASTED PARSNIP BISQUE (GF)
BASIL GREMOLATA, WILD MUSHROOM, CRISPY ARTICHOKE
17

HOUSE MADE PASTA

LOBSTER LOVE LETTERS
SWEET PEA, GUANCIALE, SAUCE AMÉRICAINNE
36

LORIGHITTIAS
POMODORO, BASIL, PARMESAN PDO, OLIVE OIL
28

SHRIMP RISOTTO
AUSTRIAN WINTER PEAS, ROASTED BABY ZUCCHINI, RADISH, SHAVED PARMESAN
32

RIGATONI BOLOGNESE
BEEF, VEAL, PORK, GRATED PARMESAN REGGIANO
30

POTATO GNOCCHI
FOREST MUSHROOM, CRISPY BRUSSEL SPROUTS, WINTER TRUFFLE, SHERRY CRÈME
34

HOUSE MADE RICOTTA AGNOLOTTI
ROASTED BUTTERNUT SQUASH, TUSCAN KALE, BROWN BUTTER, TOASTED HAZELNUT
32

ITALIAN - STEAK

ALTRO

SUSTAINABLE SALMON FILLET (GF)
ROASTED FINGERLING, OREGANO, MINT, CAPERS,
LEMON ZEST, OLIVE OIL
38

DIVER SCALLOPS (GF)
MARINATED CANNELLINI BEANS, FENNEL, TOMATO,
CHARRED LEMON, ARUGULA
36

PASTURE RAISED CHICKEN VESUVIO (GF)
WHITE WINE, GARLIC, BASIL, OREGANO, CHILI, LEMON,
FINGERLING POTATO, SWEET PEAS
28

TORALI PRIME BEEF BURGER
DOUBLE PATTIES, AGED CHEDDAR, TOMATO, LETTUCE,
HOUSE PICKLES, DIJONNAISE, PARMESAN HERB FRIES
22

GRIGLIA

ALL ITEMS FROM THE GRILL COME WITH
ONE CHOICE OF SIDE AND SAUCE

MISHIMA WAGYU TENDERLOIN (GF)
8OZ
70

MISHIMA WAGYU STRIPLON (GF)
12OZ
75

DRY AGED BONE-IN PRIME ANGUS BEEF RIBEYE (GF)
22OZ
80

TOMAHAWK PRIME ANGUS BEEF RIBEYE (GF)
5 PER OZ

SAUCES
BÉARNAISE, HORSERADISH GREMOLATA,
HERB BUTTER, TORALI STEAK SAUCE

CONTORNI

BROCCOLINI (GF)
CALABRIAN CHILE, PINE NUT, EVOO
10

SEARED ASPARAGUS (GF)
HOUSE MADE LEMON RICOTTA, PISTACHIO
10

FOREST MUSHROOM (GF)
GARLIC, WHITE WINE, HERB, PARMESAN
10

FINGERLING POTATOES (GF)
BONE MARROW, ROSEMARY, ROASTED GARLIC,
SMOKED SEA SALT
9

ROASTED BRUSSEL SPROUTS (GF)
CRISPY PANCETTA, ORANGE, PICKLED CHILI
10

HOUSE MADE SHELLS "MAC & CHEESE"
WISCONSIN AGED CHEDDAR, BASIL ITALIAN BREAD
CRUMBS
12

GF = GLUTEN FREE

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