

TEASERS



STEAMED MUSSELS OR CLAMS

Local shellfish simmered in a lemon and herb white wine sauce or Torino's marinara sauce, served with grilled Tuscan bread

Mussels ~ 19 Clams ~ 22

TRUFFLE FRIES

Crispy fries tossed with truffle sea salt, truffle oil and parmesan cheese served with kalamata aioli ~ 15

TORINO GARLIC BREAD

Italian Ciabatta bread , coated in garlic butter served with house-made marinara and parmesan cheese ~ 11

FISH BITES

Beer battered cod bites served with tartar sauce and lemon ~ 19



SHRIMP CROSTINI

Three jumbo shrimp, pan-seared and simmered in garlic, white wine, lemon, basil and freshly-chopped tomatoes, served on house-made crostini with fresh sliced buffalo mozzarella ~ 25



TORINO'S CHICKEN TENDERS

Chicken tenders tossed in Torino's garlic butter sauce or house-made buffalo sauce with blue cheese dressing ~ 15



EGGPLANT ROLLATINI

Eggplant stuffed with prosciutto, ricotta and spinach, topped with Torino's house-made marinara and mozzarella ~ 16



CALAMARI FRITTI

Tender calamari, cherry peppers and homemade marinara sauce ~ 18

CRAB CAKES

Crab, mango pineapple salsa and spicy herb remoulade ~ 24



MEATBALLS

House-made beef, veal and pork meatballs in homemade marinara sauce, served with fresh ricotta cheese and finished with shaved parmesan ~ 14

BRUSCHETTA

Toasted ciabatta bread, Stracciatella, roasted pine-nuts, cherry tomatoes ,basil oil ~ 16

RAW BAR

RAW BAR SAMPLER*

Oysters, shrimp cocktail, tuna sashimi, and a seaweed salad

For One ~ 28 For Two ~ 45

WELLFLEET OYSTERS*

Served with homemade cocktail sauce and mignonette

Half-Dozen ~ 21 One Dozen ~ 35

SHRIMP COCKTAIL

Five jumbo shrimp served with cocktail sauce ~ 20

ARANCI-NO TUNA TARTARE*

Breaded saffron and parmigiano Risotto bites, sashimi grade Tuna, burrata ~18

SALADS

CAESAR SALAD

Romaine hearts, parmesan-dusted croutons and parmesan cheese ~ 13
Add anchovies ~ 2

ARUGULA SALAD

Arugula, spring mix leaves, red onion, carrot, mix cherry tomatoes, orange segments, red wine vinaigrette ~16

WEDGE SALAD

Iceberg lettuce, crispy bacon, bleu- cheese crumbles, crispy house-made onion strings, and bleu cheese dressing ~ 14

CHOPPED SALAD

Chopped iceberg, avocado, bacon, lettuce, tomatoes, red onions, cucumbers and hard-boiled eggs finished with an Italian Vinaigrette ~ 18

CAPRESE SALAD

Beefsteak tomatoes, fresh buffalo mozzarella, basil pesto and E.V.O.O. topped with a balsamic glaze ~ 18



TORINOS HOUSE SALAD

Burrata, Organic spring mesclun, cherry tomatoes, fresh raspberries and vinaigrette ~15



WATERMELON SALAD

Sliced watermelon served over a bed of field greens topped with a wedge feta cheese drizzled with a balsamic glaze ~ 17

ADD TO ANY SALAD

Chicken ~ 8

Salmon* ~ 13

Grilled Shrimp ~ 15

Steak Tips*~ 18

Lobster Salad~ 27

CHILDREN'S MENU

12 years and under

PENNE WITH BUTTER ~ 6

PENNE WITH MEATBALL ~ 10

CHICKEN TENDERS & FRIES ~ 10

HAMBURGER & FRIES* ~ 10
Add cheese ~ 2

SOUPS

CAPE COD CLAM CHOWDER

Cup ~ 9 Bowl ~ 11

LOBSTER BISQUE

Cup ~ 11 Bowl ~ 15



Torino Signature Dish

*Before placing your order, please inform your server if a person in your party has a food allergy. Allergen, ingredient and calorie information available upon request.
*Served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. * A gratuity of 20% will be added to parties of six or more.
*All prices are subject to change.

PASTA

CHICKEN PARMESAN

Baked with Italian breadcrumbs, Torino's house-made marinara and mozzarella, served over penne pasta ~ 25

CHICKEN BROCCOLI ALFREDO

Chicken, broccoli and penne pasta tossed in a house-made Alfredo cream sauce topped with shaved parmesan cheese ~ 25

PAPPARDELLE BOLOGNESE

House-made veal, beef and pork Bolognese served with fresh pappardelle and shaved parmesan cheese ~ 29

PENNE A LA VODKA

Penne tossed in a tomato cream sauce with prosciutto and vodka, finished with shaved parmesan cheese ~ 24

CHICKEN MARSALA

Sautéed with mushrooms and shallots in a marsala wine sauce, served over fresh angel hair pasta ~ 26

CHICKEN PICCATA

Sautéed shallots and capers in a lemon butter white wine sauce, served over fresh angel hair pasta ~26

FRESH LOBSTER RAVIOLI

Fresh lobster ravioli in a lobster cognac cream sauce ~ 30

HAND-ROLLED POTATO GNOCCHI

Heirloom tomato velouté, Parmigiano fondue, basil oil ~ 24

BLACK-TIE ALA FIORENTINA

Squid ink pasta, Lobster, Shrimp, spinach tomato cream sauce ~29

Gluten Free Pasta add ~ 5

SEA

GRILLED SALMON

Served with mashed potato, sautéed spinach and finished with a lemon white wine saffron sauce ~ 28

PAN SEARED SCALLOPS

Fresh scallops in a raspberry beurre blanc sauce served with Parmigiano risotto and spinach ~ 35

SEARED AHI TUNA*

Ahi tuna encrusted in black and white sesame seeds , served rare with rice, pickled ginger, soy sauce and Julienne vegetables ~ 34

GRILLED OCTOPUS AL'OREGANO

Mashed potatoes, Tuscan cannellini beans, citronette ~ 28

FISH & CHIPS

Beer battered Cod served with shoestring fries, Coleslaw and tartar sauce ~ 26

HALIBUT AND LITTLE NECK CLAMS

Slow poached Halibut, asparagus, Shallots, cherry tomatoes, parsley in a white wine & garlic sauté ~39

KING LOBSTER ROLL

Lobster, celery & lemon aioli served on a brioche roll with house-made chips ~ MP

LOBSTER MAC & CHEESE

Fresh lobster meat and penne pasta tossed in a rich brandy and cheddar cheese cream sauce topped with Italian seasoned bread crumbs ~ 36

MAMA’S BAKED LOBSTER ~ MP

Whole baked Maine Lobster, broiled Shrimp, creamy spinach and roasted potatoes

SEAFOOD SAMBUCA

Lobster, shrimp and scallops simmered in a sambuca cream sauce, served over fresh angel hair pasta ~ 39

LAND

TORINO PRIME BURGER*

Prime black angus topped with white cheddar cheese, lettuce, tomato, red onion and a pickle, served on a brioche bun with French fries ~ 21

CHICKEN MILANESE

Lightly breaded and sautéed chicken served with an arugula salad, drizzled with a citrus vinaigrette and topped with shaved parmesan cheese ~ 28

TORINO TIPS*

Steak Tips marinated in our Chef’s secret sauce served with Yukon gold mashed potatoes and seasonal vegetables ~ 35

NEW YORK SIRLOIN*

Peppercorn-encrusted New York Sirloin topped with brandy demi-glaze, served with mash potatoes and vegetables ~ MP

LAMB RACK “SCOTTADITO”

Grilled to medium, fresh mint demi-Glazed mash potatoes, seasonal vegetables ~36

BRICK OVEN THIN CRUST PIZZA

CHEESE ~ 19 add Pepperoni +\$2

MAINE LOBSTER ~ MP

Mascarpone cheese, wilted spinach, cherry tomatoes, garlic oil and mozzarella fior di late ~ MP

MEATBALL & RICOTTA ~ 23

SHRIMP SCAMPI ~ 28

Shrimp, fresh tomato, spinach, garlic and mozzarella cheese

MARGHERITA ~ 24

White pizza, fresh tomatoes, mozzarella and basil

BUFFALO CHICKEN ~ 24

Chicken, buffalo sauce, cheddar and mozzarella cheese

Cauliflower Crust
Gluten Free Pizza add ~ 5

FIG, PROSCIUTTO & ARUGULA ~ 28

White pizza with fig, prosciutto, arugula, mozzarella and shaved parmesan

BARBECUE CHICKEN ~ 25

Chicken, barbecue sauce, caramelized, onions, bacon and cheddar cheese

VEGETARIAN ~24

Oven-roasted veggies, topped with mozzarella cheese and grated parmesan



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