

TAKE IT HOME!

Spezzatino (beef brisket)...\$15.95 Pint
Serves Two Guest

Gorgonzola Sauce...\$15.95 Pint
Serves Three Guest

Arrabbiata Sauce...\$ 13.95 Pint 
Serves Three Guest

Pesto...\$15.95 Pint
Serves Five - Six Guest

Torinos Fresh Pasta of the Day...\$6.50

Our Home Made Vinaigrette...\$9.95

Our Home Made Jam of the Month...\$6.50 1/2 Pint
\$9.50 take the whole Pint

Torinos Famous Granola...\$13.95 lb

Focaccia of the Day...\$3.00/Person

Now Open for Dinner Friday & Saturday Nights!

5:30 PM - 9:00 PM



Private Events • Special Dinners
We Cater Breakfast & Lunch

www.TorinosFoods.com



Breakfast, Lunch & Dinner

Tuesday - Friday
Breakfast: 8:00am - 10:45am
Lunch: 11:00am - 2:30pm

Saturday
Breakfast: 9:00am - 10:45am
Lunch: 11:00am - 2:30pm

Friday & Saturday Dinners
5:30pm - 9:00pm

7600 Jefferson Street
(Journal Center)
Albuquerque, New Mexico 87109

Phone 505-797-4491
Fax 505-797-4564

www.TorinosFoods.com

LUNCH MENU

11:00AM to 2:30PM

Our vegetables, herbs and tomatoes are seasonally local.

ANTIPASTI, SALADS & SOUPS

✓"OUR" HOUSE SALAD...\$4.95

Crisp baby greens mix, cherry tomatoes, Nicoise olives, caramelized chili pecans and Torinos' raspberry vinaigrette.

✓CAPRESE SALAD...\$7.95

Juicy tomato slices and fresh mozzarella, topped with home made pesto.

Add organic baby green mix...\$1.50

SPINACH AND CALAMARI...\$11.95

Baby spinach salad, orange, spicy chili pecans, home made croutons, fried calamari Torinos' raspberry vinaigrette.

"TORINOS" FAMOUS" DUCK CONFIT SALAD..."YUM" ...\$13.95

Baby spinach, hard boiled egg, goat cheese, cherry tomatoes, green onions, home made croutons, caramelized chili pecans and Torinos' raspberry vinaigrette.

ANTIPASTO FAMILY STYLE (FOR 2)...\$14.95

Prosciutto di Parma (Italian ham), Spek (Italian smoked ham), duck confit, fresh tomatoes, and mozzarella with balsamic vinegar and goat cheese crouton.

✓THE SOUP

Oven roasted tomatoes, extra virgin olive oil and fresh basil (NO CREAM, NO CHICKEN BROTH) Cup...\$3.99 Bowl...\$4.99



SOUP & SALAD COMBO...\$9.95

ADD TO YOUR SALAD

Hard Boiled Egg...\$1.50 • Prosciutto (Italian Ham Cured in Salt)...\$2.00

Spek (Italian Ham Smoked & Cured with Juniper)...\$2.00

Cheeses: Gorgonzola, Mozzarella, Fontina, Goat Cheese...\$2.00

Grilled Chicken...\$4.00

Torinos' Vinaigrette:

Raspberry vinegar, dijon mustard, raspberry puree & salad oil.

18% GRATUITY INCLUDED FOR PARTY OF FIVE AND ABOVE. KITCHEN DOES NOT SPLIT PLATES.

TORINOS' PASTA

DEAL! Add Our House Salad...\$3.75

✓PAPPARDELLE AL PESTO...\$10.95

Yes pesto is made in the house as well, fresh basil, garlic, walnuts, parmigiano and E.V.O.O.

BUCATINI ALL AMATRICIANA...\$10.95

Tomato sauce with guanciale (cured pork), Nicoise olives, onion, garlic and fresh basil.

✓GNOCCHI AL GORGONZOLA, FOR YOU BLUE CHEESE HATERS!...\$12.25

Torinos' home made potato gnocchi topped with real Gorgonzola cheese, cream and parmigiano.

BUCATINI AND SAUSAGES...\$13.95

Hand crafted italian sausages, served with tomato sauce and red chile.

SPEZZATINO RAVIOLI...\$14.95

Hand made ravioli filled with beef brisquet and fresh ricotta. Served with a red wine sauce and parmigiano.

✓BUTTERNUT SQUASH RAVIOLI...\$14.95

Hand made ravioli filled with roasted butternut squash, almonds and fresh ricotta. Topped with fresh sage and garlic sauce.

TORINOS' ENTREES

CHICKEN MARSALA...\$11.95

Served with Torinos' fresh pasta.

BEEF BRISQUET (SPEZZATINO)...\$13.75

Slowly braised beef brisquet served with a thick red wine sauce over polenta.

POLENTA ALLA PARMIGIANA...\$13.95

Seared corn grits with homemade marinara sauce, melted mozzarella and parmesan cheese. Served with organic house salad

STUFFED CALAMARI...\$14.95

With Pancetta (bacon), garlic, fresh herbs, bread and fresh ricotta. Served with a tomato concasee, balsamic reduction and our organic house salad.

DUCK CONFIT IS STILL HERE!...\$15.75

It means cooked in its' own fat for several hours.

Served with seared polenta.

SANDWICH COMBOS

Choose Your Panini:

Hot or Cold

See List & Descriptions Below

Choose Your Side:

Soup of the Day
Organic House Salad
Fresh Cut Fries
Any Dessert

Choose Your Drink:

Iced Tea
or
Pepsi Products

✓CAPRESE...\$6.50 / COMBO...\$10.20

Tomatoes, fresh mozzarella and home made pesto (walnuts).

GENOVESE...\$6.50 / COMBO...\$10.20

Tomatoes, hard boiled egg, anchovies and tapenade.

ANITRA...\$9.50 / COMBO...\$13.20

Duck confit, red onions, goat cheese and home made fruit preserve.

PROSCIUTTO...\$8.25 / COMBO...\$11.95

Prosciutto from Parma (Italian Ham), tomato, fresh mozzarella, and home made mayo.

HAM...\$6.50 / COMBO...\$10.20

Ham, tomato, provolone and home made mayo.

POLLO...\$6.50 / COMBO...\$10.20

Poached chicken, tarragon aioli, tomatoes and fresh mozzarella.

DESSERTS \$5.75

CHOCOLAT MI-CUIT

Ice cream and amarena cherries.

DANIELA'S TIRAMISU'

Not too sweet just good enough to make you come back for it!

PANNA COTTA

With fresh vanilla and apricot coulis.

AFFOGATO AL CAFFE

3 scoops of vanilla ice cream drowning in espresso coffee, whipped cream and a cookie.

AFFOGATO ALL' AMARENA

3 scoops of ice cream with amarena cherries, their syrup, whipped cream and a cookie.