

# TORINO

APERITIVO BAR



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FOOD MENU

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# FOOD



Bella di Cerignola olives (GF) (VG)..... **\$8**  
Southern Italian green olives. add Stracciatella + **\$5**

Homemade Potato Focaccia (VG)..... **\$5**  
Our homemade Focaccia served with olive oil, baked daily.

Warm Nduja (GFO)..... **\$15**  
De Palma, NSW. Calabrian style spicy pork sausage served with crostini.

Selection of cured meats (GFO)..... **\$28**  
A selection of our current cured meats and pickles.  
Please ask staff about todays selection.

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King Oyster Mushroom 'Scallops' (GF) (VG)..... **\$14**  
Pan seared King oyster mushroom 'scallop' with Salsa Verde

Mozzarella in Carrozza (VEG)..... **(2) \$11**  
Breadcrumbs and deep-fried mozzarella sandwich, basil mayo. Extra +**\$5.5**

Arancini (VEG)..... **\$7 or 3 for \$18**  
Cacio e pepe, black garlic aioli, parmesan.

Nonna's Meatballs (GF)..... **\$16**  
Beef, pork and pork lard, tomato sugo, parmesan.

Heirloom Tomato and Burrata Salad (GF) (VEG)..... **\$18**  
Seasonal tomatoes and fresh burrata, olive oil and lemon dressing.

Beetroot Tartare (GF) (VG)..... **\$15**

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# FOOD



*With Dijon, shallot, chive, capers, and avocado crema.  
Served with sweet potato chips.*

Negroni Cured Kingfish (GF) ..... **\$24**

*Cured Kingfish, Negroni drops, orange vinaigrette, Cape gooseberries.*

Pan Seared Scallops (GF) ..... **\$6.50ea**

*Pan seared scallops served in the shell with mint and lemon butter.*

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Orecchiette Pasta (GFO) (VGO) ..... **\$35**

*Handmade, fresh orecchiette pasta, octopus, kalamata olives, parsley.*

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Insalata di rinforzo (GF) (VEG) ..... **\$12**

*Pickled salad of cauliflower, capsicum, carrot and olives.*

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Cannoli ..... **\$7ea**

*Cannoli, ricotta, pistachio. Daily flavours, please ask.*



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