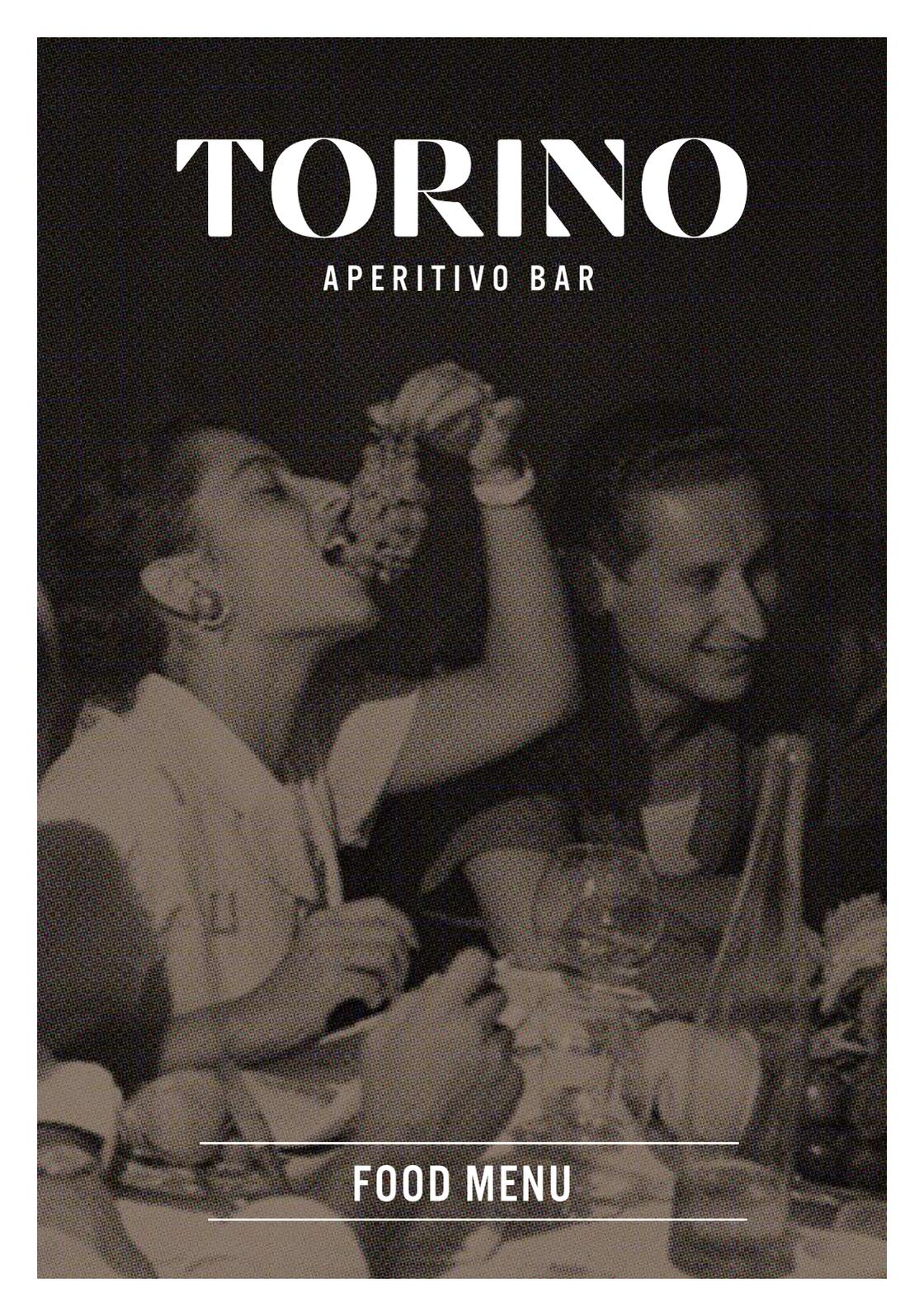


TORINO

APERITIVO BAR



FOOD MENU

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.

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**

Continued on next page..

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.

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

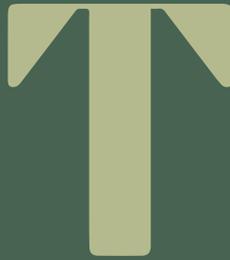
Handmade, fresh orecchiette pasta, octopus, kalamata olives, parsley.

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

Pickled salad of cauliflower, capsicum, carrot and olives.

Cannoli **\$7ea**

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



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