

ANTIPASTI

Antipasti Clothesline 32

Premium Prosciutto di Parma, Genoa Salami, 24 month aged Parmigiano Reggiano, fresh burrata cheese, pesto Genovese, grilled Borettane Onions and Italian olives. To elevate your experience, this antipasti is presented on a wooden clothesline.

Black Truffle Ravioli Side 16

Our 4 piece Black Truffle Ravioli, rich cheese filling, drizzled with extra virgin olive oil, black pepper, and garlic, topped with a slice of truffle on top.

Burrata Fritta 19

Golden fried burrata, creamy inside, served with our rich homemade Bolognese sauce.

Octopus Carpaccio 22

Tender octopus slices served with arugula and semi-dried tomato.

Meatball Side 10

Five 100% beef meatballs served in our homemade tomato basil sauce.

Wild Shrimp Side 12

Served with extra virgin olive oil, black pepper and garlic.

Turci Bruschettas

Classic 15

Crafted on Ciabatta bread.
Fresh tomatoes, basil, and extra virgin olive oil, finished with glazed balsamic.

Truffle Honey 21

Crafted on Ciabatta bread.
Black truffle cream and honey.

Prosciutto & Burrata 20

Crafted on Ciabatta bread.
Fresh ricotta, prosciutto and burrata finished with extra virgin olive oil and black pepper.

Trio 25

Mix of the 3 Turci Bruschettas.
2 Prosciutto & Burrata, 1 Classic
and 1 Truffle Honey

INSALATA

Burrata & Pesto Caprese Salad 16

Fresh burrata over pesto sauce, cherry tomatoes, basil leaves, served with balsamico di modena and extra virgin olive oil.

House side Salad 10

Spring mix, cherry tomatoes served w/ balsamico di modena and extra virgin olive oil.
(add a Burrata +\$7.95)

Caesar Salad 12

Crisp Romaine lettuce, crunchy croutons and a rich Caesar dressing, topped with grated to a fine, cloud-like Parmesan Cheese.

Artichoke Salad 14

Artichoke hearts, sun-dried tomato, crushed red pepper over crisp arugula leaves.

PASTA ENTRÉES

- GO SIMPLE WITH OUR FRESH PASTA AND HOMEMADE SAUCES -

Fresh Fettuccine Aglio e olio 17

Long, thin pasta ribbons tossed in a mix of garlic and extra virgin olive oil.

Fresh Pappardelle Arrabbiata 18 🌶️

Long, wide pasta ribbons tossed in our homemade spicy red sauce Arrabbiata

Fresh Fettuccine 3 cheese 18

Long, thin pasta ribbons coated in our homemade creamy white sauce, made with Parmesan, Mozzarella and Asiago cheese.

Fresh Tagliatelle Bolognese 20

Long, medium cut pasta ribbons coated in our rich homemade Bolognese sauce.

Fresh Fettuccine & Meatballs 20

A classic and comforting combination! Long, thin pasta ribbons accompanied by four 100% beef meatballs, all coated in our homemade tomato-basil sauce.

Fresh Ravioli Tomato Basil 20

Cheese-filled Ravioli tossed in our homemade tomato basil sauce.

Gnocchi Pesto Burrata 22

Our handcrafted Potato Gnocchi (made with more potato and less flour, light soft pillows that melt in the mouth) paired with homemade pesto sauce and a creamy burrata on top.

ADD-ON (side)

Breaded Chicken 5

Special Sausages 10

Fresh Burrata 8

CHEF TURCI'S SIGNATURE DISHES

- LOOKING FOR A SUPERIOR EXPERIENCE? THESE ARE OUR HIGHEST RECOMMENDATIONS -

Smoked Duck Breast 28

Smoked and glazed duck breast served with fresh fettuccine with a hint of orange zest.

Pairs well with Pinot Noir and Merlot

Pappardele Verdi Ragu 25

Green Spinach long pasta (thick cut) served with ragu meat sauce (slow cooked for 6 hours)

Pairs well with Primitivo and Chianti

Pear Ravioli with Poach Pear in Wine 33

Pear and cheese ravioli served with 3 cheese homemade sauce with poach pear in wine and crushed pistachio

Pairs well with Prosecco

Squid Ink Shrimp 28

Our black pasta made with squid ink served with shrimp and our homemade tomato basil sauce

Pairs well with Chardonnay

Purple Sweet Potato Stuffed Gnocchi 25

Handcrafted sweet potato gnocchi stuffed with mozzarella cheese, served with 3 cheese sauce and topped with breadcrumbs, extra virgin olive oil and black pepper

Pairs well with Moscato

King Mushroom Pappardelle 25

Fresh long pasta (thick cut) and mushroom creamy sauce topped with king mushroom

Pairs well with Brunello and Barolo

Green Tortellacci Prosciutto 25

Handcrafted Jumbo Tortellini stuffed with a blend of prosciutto, burrata cheese & herbs, wrapped in our homemade green spinach pasta and served with 3 cheese sauce.

Pairs well with Pinot Noir

Limited availability

(PLEASE ALLOW AT LEAST 25 MINUTES FOR PREPARATION)

Seabass in Clay (tableside) 49

Tableside presentation of Clay-Baked Sea Bass, accompanied by our homemade purple sweet potato gnocchi in a blend of garlic, lemon and herb sauce.

Pairs well with Pinot Grigio and Chardonnay

Lamb Shank Pappardelle 45

Lamb shank seasoned with honey & dijon mustard, herbs. Served with pappardelle pasta & red sauce

Pairs well with Primitivo

Beef Wellington 49

Beef tenderloin fillet (medium rare), coated with mustard, prosciutto, wrapped in puff pastry and baked. Served with homemade gnocchi 3 cheese

Pairs well with Amarone and Barolo

Turci's Lasagna 25

Layers of fresh lasagna sheets, fresh mozzarella and our homemade bolognese, tomato basil and bechamel sauce.

Pairs well with Brunello

See photos



BEVERAGES

Coca-Cola (glass bottle 12 oz)	4	San Pellegrino Soda (blood orange)	4
Sprite (glass bottle 12 oz)	4	San Pellegrino Sparkling Water	8
Coke Zero can	4	(glass bottle 750ml)	
Lemonade bottle	4	Acqua Panna (glass bottle 750ml)	7
Sweet Tea bottle	4	Grape Juice bottle	5
Unsweet Tea bottle	4	Coconut Water bottle	5



See
photos

DESSERTS

Tiramisu 11

Rich & creamy flavor mixed with the coffee-soaked lady fingers. Served with a shot of espresso (to be poured over it)

Limoncello Delizia 10

Italian sponge cake filled with a lemon cream, brushed with Limoncello syrup and covered in a lemon and whipped cream glaze

Nutella Cheesecake 10

Creamy and flavorful cheesecake topped with a generous layer of Nutella®

Tablesides

Fresh Filled Cannoli 8 each

Large crunchy shell filled with ricotta & chocolate chips cream topped with chocolate chips or pistacchio. Substitute for all Nutella®

Crunch Praline Vanilla Gelato 10

French vanilla gelato over crushed almonds with a generous drizzle of Italian caramel sauce

Affogato 10

Vanilla gelato scoop served with a double shot of Lavazza® espresso

LAVAZZA COFFEES

TORINO, ITALIA. 1895

Espresso single one espresso shot	3	Latte single espresso + Milk + foam	6
Espresso double two espresso shots	4	Americano double Espresso + hot water	4
Cappuccino double espresso + Milk + foam	6	Affogato double espresso + vanilla gelato	10
Machiato double Espresso + Foam	5	Hot tea	4

*add Nutella® 2

*extra milk 1

*Decaf +1