

TORINO

APERITIVO BAR

CIAO!

IMMERSE YOURSELF IN THE RITUAL
OF APERITIVO CULTURE AT TORINO APERITIVO

> EMAIL FRANCESCA@TORINOAPERITIVO.COM.AU <



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THE TORINO APERITIVO EXPERIENCE

Torino Aperitivo is a place where connections are forged and memories are woven. The intimate seating arrangements encourage lively conversations, while cozy nooks offer the perfect backdrop for intimate gatherings. The European electro-jazz tunes, strummed, provide the perfect auditory backdrop, further enhancing the atmosphere of sophistication and charm.

Whether you're seeking an escape for a tête-à-tête with a loved one or aiming to host an exclusive event that leaves a lasting impression, Torino Aperitivo promises a luxurious casual experience like no other.

This function space also captures the essence of Melbourne's laneway culture – a fusion of creativity, culinary prowess, and conviviality – all hidden behind an unassuming façade, waiting to be discovered by those who crave the allure of aperitivo in a setting that truly enchants the senses.



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RAISE A GLASS TO LA DOLCE VITA AT OUR STYLISH APERITIVO BAR

Torino Aperitivo's concept revolves around the Italian tradition of aperitivo, a cherished ritual that celebrates the interplay of flavours and camaraderie. As the sun dips beneath the horizon, the space comes alive, setting the stage for an unforgettable evening. The centrepiece of the venue is an exquisite bar that boasts an impressive collection of spirits, carefully curated wines, and even a Negroni Fountain!

This elegantly designed space is suitable for a range of events and occasions. Whether you're organising a corporate gathering or arranging an engagement party, our staff will work with you to create a memorable evening that is tailored to your needs.

Venue hire can be arranged as a small group (20 pax booth) or full venue hire (max capacity 110 standing) for either half night (until 10 pm) or full night (until 1am).

PRICES VARY WEEKDAYS/WEEKENDS – PRICE ON ENQUIRY



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DRINK PACKAGES

All drinks packages are based on a 3 hour initial time allocation with the option of extending if required. In conjunction to the packages listed below our staff can work with you to tailor your package and include personalised extras such as a cocktails and spritzes on arrival, a round of mini cocktails or an end-of-evening digestif.

Bar tab options available.

Basic Wine Package 60

La Zona Prosecco
Endless Summer Pinot Grigio
Range Life Pinot Nero
Beer and cider
Soft Drinks

Premium Wine Package 75

La Zona Prosecco
Endless Summer Pinot Grigio
Colomba Bianca Grillo
Mutual Promise Nebbiolo Rose
Range Life Pinot Nero
Boccantino Nero D'Avola
Beer and Cider
Soft Drinks

Extras

Cocktails on arrival from \$16pp
Add Basics to any package \$10pp



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FOOD MENU

The menu at Torino Aperitivo is a tantalizing symphony of small plates, designed to pique the appetite and elevate the senses. Guests are invited to indulge in an array of mouthwatering culinary creations, ranging from delicate small bites to share, to decadent antipasto platters that celebrate the art of local produce. Each dish is a work of art, a harmonious blend of textures and flavours that awaken the palate.

Depending on the style of your function and seasonal produce available, our in house chef will create a selection of freshly made, high quality options to match your drink selections. If you have dietary requirements or special orders then our team will happily work with you to meet your needs.



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FOOD OPTIONS

Antipasto 25 pp

Chef's Selection of salumi, cheeses, bella di cerignola olives, warm nduja with crostini. Designed to share, served with mix breads and others antipasto delicacies.

Canapés (individual bites - \$ per piece)

Rustica spelt sourdough with coffee koji butter - 4

Mozzarella in carossa, basil mayo - 5

Arancini Cacio e Pepe - 6

Nonna's Meatballs - 5

Crostini with Cream cheese, ricotta and olive Jam - 4

Freshly shucked oysters with mignonette and lemon - 6

Cannoli, ricotta, pistachio - 7

Scallops, pan seared, mint and lemon butter - 6.5

Medium (to share)

Crudites (baby carrots, witloafs, cucumber, snowpeas), thick tomato sauce - 14

Beetroot tartare - 15

Warm Nduja - 15

Kingfish crudo, Negroni cured, orange - 24

Heirloom tomatoes, mini burrata, lemon and olive oil dressing - 16

If you would like assistance arranging a cake we are more than happy to assist



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CHEF'S SELECTION

Feed Me Menu 65 pp

Rustica spelt bread and coffee koji butter (VEG)

Cacio e pepe Arancini, black garlic aioli, parmesan (VEG)
Nonna's Meatballs - Beef, pork and pork lard, tomato sugo, parmesan (GF)
Cured Kingfish, Negroni drops, orange vinaigrette, Cape gooseberries (GF)
Seasonal Heirloom Tomato and fresh Burrata Salad, olive oil, lemon dressing (GF/VEG)

Orecchiette pasta, octopus, parsley, kalamata olives (GF available) (VG available)
Mixed leaves salad, citrus vinaigrette, parmesan (GF) (VEG)
Potatoes, olive oil, signature dressing (GF) (VEG)

Cannoli, ricotta, dark chocolate, pistachio
Option of gelato on request (dietary requirement)



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ADDITIONALS

Celebrating your 30th, 40th 50th, EOY or an Engagement party?

Surprise your guests with a round of Negronis, or a cocktail on arrival like a Bellini or a Spritz from the Fountain. Add a grazing table for your corporate event, styling for your engagement party or get a dj and saxophonist to have your own personal jazz show on the evening. Talk to our function manager, and add your personal touch, we look forward to helping you personalise your event.

In the heart of Melbourne's vibrant laneways, Torino Aperitivo invites you to unlock a hidden gem where the art of relaxation converges with the magic of Aperitivo. Come, raise your glass to an experience that transcends time, offering a timeless space for connection, celebration, and the simple joy of sipping and savoring life's finer moments.



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GET IN TOUCH NOW AND BE THE FIRST
TO EXPERIENCE THIS NEW CONCEPT

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