

# TORINO

APERITIVO BAR



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FOOD MENU

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# FOOD



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Bella di Cerignola olives (GF) (VG).....	\$8
<i>Southern Italian green olives.</i>	
Bread and whipped butter (VEG).....	\$4
<i>Rustica spelt bread and coffee koji butter.</i>	
Warm Nduja (GFO).....	\$15
<i>De Palma, NSW. Calabrian style spicy pork sausage served with crostini.</i>	
Salumi Plate (GFO).....	\$28
<i>De Palma, NSW. MS7+ Australian Wagyu Bresaola and Prosciutto di Parma with crostini and pickles.</i>	
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Crudites (GF) (VG).....	\$14
<i>Seasonal vegetables, raw and pickled, thick tomato sugo dip.</i>	
Mozzarella in Carrozza (VEG).....	\$16
<i>Breadcrumbs and deep-fried mozzarella sandwich, basil mayo.</i>	
Arancini (VEG).....	\$7 or 3 for \$18
<i>Cacio e pepe, black garlic aioli, parmesan.</i>	
Nonna's Meatballs (GF).....	\$16
<i>Beef, pork and pork lard, tomato sugo, parmesan.</i>	
Heirloom Tomato and Burrata Salad (GF) (VEG).....	\$16
<i>Seasonal tomatoes and fresh burrata, olive oil and lemon dressing.</i>	

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# FOOD



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

*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

*Octopus, kalamata olives, parsley.*

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Side Salad (GF) (VEG).....\$12

*Mixed leaves, citrus vinaigrette, parmesan*

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Cannoli.....\$7ea

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



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