

Antipasti - Starters

PROSCIUTTO & BURRATA \$15.95

SLICES OF PREMIUM ITALIAN PROSCIUTTO AND A LIGHTLY SEASONED BURRATA. SERVED WITH EXTRA VIRGIN OLIVE OIL AND FRESH ITALIAN HERBS

GNOCCHI AU GRATIN \$10.95

OUR POTATO GNOCCHI WITH 3 CHEESE SAUCE AU GRATIN

BLACK TRUFFLE RAVIOLI SIDE \$12.95

4 PIECES OF RAVIOLI FILLED WITH BLACK TRUFFLE AND CHEESE. SERVED WITH EXTRA VIRGIN OLIVE OIL, BLACK PEPPER AND GARLIC

FRESH RICOTTA W/ BREAD \$6.95

RICOTTA LIGHTLY SEASONED WITH SIDE OF BREAD

ANTIPASTI CLOTHESLINE \$27.95

PREMIUM ITALIAN PROSCIUTTO DI PARMA, GENOA SALAMI, PARMIGGIANO REGGIANO AGED 24 MONTHS, FRESH BURRATA CHEESE, MARINATED MUSHROOMS, RED CERIGNOLA OLIVES, PESTO GENOVESE AND BREAD

Insalata - Salad

BURRATA & PESTO CAPRESE SALAD \$12.95

FRESH BURRATA OVER PESTO SAUCE, CHERRY TOMATOES, BASIL LEAVES. SERVED WITH BALSAMICO DI MODENA AND EXTRA VIRGIN OLIVE OIL

HOUSE SALAD \$9.95

SPRING MIX, CHERRY TOMATOES SERVED W/ BALSAMICO DI MODENA AND EXTRA VIRGIN OLIVE OIL (ADD A BURRATA +\$5.95)

Chef Turci's Signatures Dishes

FRESH FETTUCCINE & MEATBALLS \$18.95

LONG THIN CUT PASTA AND MARINARA SAUCE MADE IN HOUSE SERVED WITH 4 MEATBALLS

PEAR RAVIOLI WITH POACH PEAR IN WINE \$24.95

PEAR AND CHEESE RAVIOLI SERVED WITH 3 CHEESE HOMEMADE SAUCE WITH POACH PEAR IN WINE AND CRUSHED PISTACHIO

PESTO POTATO GNOCCHI BURRATA \$19.95

OUR FRESH POTATO GNOCCHI SERVED WITH PESTO GENOVESE SAUCE AND A DELICIOUS BURRATA ON TOP

SQUID INK SHRIMP AGLIO E OLIO \$22.95

OUR BLACK PASTA MADE WITH SQUID INK SERVED WITH SHRIMP, GARLIC AND EXTRA VIRGIN OLIVE OIL

PURPLE SWEET POTATO STUFFED GNOCCHI \$24.95

HANDMADE SWEET POTATO GNOCCHI STUFFED WITH MOZZARELLA CHEESE. SERVED WITH 3 CHEESE SAUCE AND TOPPED WITH BREADCRUMBS, EXTRA VIRGIN OLIVE OIL AND BLACK PEPPER

LAMB SHANK PAPPARDELLE \$34.95

LAMB SHANK SEASONED WITH HONEY & DIJON MUSTARD, HERBS. SERVED WITH PAPPARDELLE PASTA & RED SAUCE

LIMITED AVAILABILITY

(PLEASE ALLOW 20 MINUTES FOR PREPARATION)

BEEF WELLINGTON \$39.95

BEEF TENDERLOIN FILLET (MEDIUM RARE) COATED WITH MUSTARD, PROSCIUTTO, WRAPPED IN PUFF PASTRY AND BAKED. SERVED WITH GNOCCHI 3 CHEESE

LASAGNA BOLOGNESE \$20.95

LAYERS OF FRESH LASAGNA SHEETS, FRESH MOZZARELLA, OUR AUTHENTIC BOLOGNESE SAUCE AND BECHAMEL

POINT YOUR
PHONE'S
CAMERA AT
THE QR CODE
TO SEE ALL
SIGNATURE
DISHES
PHOTOS



OUR FRESH PASTAS AND SAUCES ARE HOMEMADE FROM SCRATCH. WE USE THE FINEST SEMOLINA FLOUR AND FRESH INGREDIENTS.

WE CAN POLITELY DECLINE ANY MENU MODIFICATIONS AND SUBSTITUTIONS

KITCHEN CLOSSES 30 MINUTES BEFORE CLOSING TIME

TURCI PASTA

- ★ BEST ITALIAN BY YELP ORLANDO 2020
- ★ 2ND BEST ITALIAN BY ORLANDO SENTINEL 2021
- ★ 2ND BEST ITALIAN RESTAURANTS BY USA TODAY
- ★ 25 BEST RESTAURANTS BY ORLANDO WEEKLY
- ★ 26 BEST RESTAURANTS BY TIME OUT

BUILD YOUR OWN PASTA

1- Choose the pasta

-  **FRESH FETTUCCINE**
-  **FRESH TAGLIATELLE**
-  **FRESH PAPPARDELLE**
-  **POTATO GNOCCHI +\$2**
-  **CHEESE RAVIOLI +\$2**
[NOT AVAILABLE WITH PESTO GENOVESE SAUCE]

2 - Choose the sauce

- AGLIO E OLIO** **\$12.95**
[OLIVE OIL & GARLIC]
- TOMATO BASIL** **\$13.95**
[RED MARINARA]
- ARRABBIATA**  **\$14.95**
[SPICY MARINARA]
- 3 CHEESE** **\$15.95**
[PARMIGIANO-REGGIANO, ASIAGO AND PECORINO ROMANO]
- PESTO GENOVESE** **\$17.95**
[BASIL, OLIVE OIL, PARMESAN CHEESE, BLACK PEPPER, PINE NUTS]
- BOLOGNESE** **\$17.95**
[AUTHENTIC MEAT SAUCE, ALL BEEF]

3- Add a side (optional)

- MEATBALLS** **\$9.95**
MARINATED IN RED SAUCE [5 UNITS]
- SPECIAL SAUSAGES** **\$9.95**
PORK SAUSAGES FILLED WITH PECORINO CHEESE AND SUNDRIED TOMATO [3 UNITS]
- FRESH BURRATA** **\$5.95**
A FRESH ITALIAN CHEESE MADE FROM MOZZARELLA AND SOFT TEXTURE CREAM
- BREADED CHICKEN** **\$4.95**
A CRISPY AND JUICY BREADED CHICKEN BREAST

Beverages

- COCA-COLA GLASS BOTTLE 12 OZ** **\$3.50**
- SODA CAN** **\$3.50**
COKE ZERO
SPRITE
- LEMONADE BOTTLE** **\$3.50**
- SWEET TEA BOTTLE** **\$3.50**
- UNSWEET TEA BOTTLE** **\$3.50**
- SAN PELLEGRINO SODA (BLOOD ORANGE)** **\$3.50**
- SAN PELLEGRINO SPARKLING WATER GLASS BOTTLE** **\$6.95**
- ACQUA PANNA GLASS BOTTLE 750ML** **\$4.95**

LAVAZZA Coffees

TORINO, ITALIA, 1895

- ESPRESSO SINGLE** ONE ESPRESSO SHOT **\$1.95**
- ESPRESSO DOUBLE** TWO ESPRESSO SHOTS **\$2.95**
- CAPPUCCINO** DOUBLE ESPRESSO + MILK + FOAM **\$3.95**
- MACHIATTO** DOUBLE ESPRESSO + FOAM **\$2.95**
- LATTE** SINGLE ESPRESSO + MILK + FOAM **\$4.95**
- AMERICANO** DOUBLE ESPRESSO + HOT WATER **\$2.95**
- AFFOGATO** DOUBLE ESPRESSO + VANILLA GELATO **\$7.95**
- HOT TEA** **\$2.95**

*EXTRA MILK \$0.95

*DECAF +\$0.95