

BAR TORINO

RESTAURANT WEEK

SUMMER 2025

\$42/ PERSON

Course 1



FOCACCIA TOAST

SAUSAGE / BROCCOLI RABE

PECORINO / TRUFFLE OIL

TEMPURA ARTICHOKE (V)

MARINATED CHOKES / LEMON AIOLI / CASTELVETRANO OLIVE

PANZANELLA SALAD (V)

TOMATO / FOCACCIA / BASIL

Course 2



BLANCO CHICKEN PARM

WHITE CREAM SAUCE / ASPARAGUS /

MOZZARELLA

POTATO GNOCCHI (V)

CACIO E PEPE

BUSHWICK PIZZA

TOMATO / MOZZARELLA / SPECK / JALAPEÑO /

HOT HONEY / BASIL

BT BURGER

BRIOCHE / CHEDDAR / BT SAUCE / CARAMELIZED

ONIONS / GREENS

Course 3



LEMON PANNA COTTA

BLUEBERRY COMPOTE / WHIPPED CREAM / ZEST

OLIVE OIL CAKE

ORGANIC EVOO / ORANGE / WHIPPED CREAM /

ALMONDS

