



CORSO

TRATTORIA

Cucina Toscana
Chef Rodrigo da Silva

Dinner

ANTIPASTI

Olive marinate	Gaeta and Castel Veltrano olives, garlic, chilies, lemon, herbs	3
Trio di crostini	white bean purée/ chicken liver paté/ tuna conserva	7
Rucola	arugula, zucchini, fennel, parmesan, mint	8
Formaggi	Pecorino Toscano, Gorgonzola, Parmigiano Reggiano, honey, mostarda	8
Polpo alla griglia	grilled baby octopus, broccoli rabe, pickled red onions, lemon zest	9
Insalata caprese	house-pulled mozzarella, heirloom tomatoes, pesto, bread crumbs	10
Carpaccio	thin sliced beef tenderloin, grilled escarole and eggplant, capers, olive oil	10
Salumi fatti in casa	chef's selections	10/14

PRIMI

Trippa alla Fiorentina	tripe, cannellini beans, spicy tomato broth	5
Zuppa del giorno		6
Pennette	caramelized fennel and onions, pancetta, parmesan	10
Tagliatelle al sugo	pasta with braised beef and pork	13
Panzotti	ricotta, cherry tomatoes, basil, squash blossoms, parmesan	14
Spaghetti con gamberi	head-on shrimp, garlic, chili flakes, white wine, extra virgin olive oil	16

SECONDI

Pollo al burro alla Sostanza	pan-fried Hoffman Farms chicken breast, Plugra butter	12
Braciola di maiale	grilled Niman Ranch pork chop, pear agrodolce	19
Branzino alla griglia	grilled whole Mediterranean sea bass, olive oil, lemon marmalata	22
Anatra	pan roasted duck breast, wild mushrooms, baby chard, Marsala sauce	23
Bistecca alla Fiorentina	grilled 24oz T-bone, virgin olive oil (served medium rare)	34

CONTORNI

Polenta al forno con mascarpone	baked polenta, mascarpone, parmesan	5
Insalata mista	mixed lettuces, red wine vinaigrette	5
Lattuga Romana	romaine lettuces, anchovy-lemon vinaigrette, croutons	6
Spinaci	sautéed baby spinach, garlic, red chili flakes	6
Patate arrosto	duck fat roasted Yukon potatoes, garlic confit, rosemary	6

DOICCE

Gelato (per scoop)	vanilla or chocolate	2.5
Affogato	gelato, espresso	4.5
Amaretto cherry sundae	vanilla gelato, caramel and chocolate sauces, whipped cream, nut crumble	5
Panna cotta	vanilla bean custard, black and blueberry sauce	6
Semifreddo	house-made frozen custard with watermelon and lime, hazelnut crust	6
Budino al cioccolato	flourless chocolate cake, caramel and chocolate sauces, whipped cream	6
Affogato Corretto	chocolate gelato, espresso, Stranahan's Colorado whiskey	7
Gelato ubriaco	gelato, Limoncello di Sironi	7
Biscotti e Vin Santo	house-made pistachio biscotti, Vin Santo	12.5

18% gratuity added to parties of 6 or more

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