

TOSCA CAFE

ANTIPASTI

MARINATED OLIVES.....	6	BAR PANINO.....	11
GIARDINIERA.....	6	CRISPY PIG TAILS.....	10
FENNEL.....	5	PRESSED PIG EARS.....	7
EGG TONNATO.....	7	CHEESE BOARD.....	20
MOSCARDINI.....	11	CURED MEATS.....	25

FIRST

SF ANCHOVY FRITTO Chili-Caper Sauce, Lemon.....	15
CHICKEN HEART SPIEDINI Salsa Verde, Balsamic and Marsala Vinaigrette, Grilled Ciabatta.....	13
WILD ITALIAN ARUGULA 10-Year Aged Condimento Balsamico, Persian Cucumber, Parmesan.....	15
MARKET SALAD Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Grana Padano.....	17
ROASTED BABY CARROTS Stracchino, Hazelnut and Sunflower Seed Granola, Bergamot Mint.....	17

SECOND

BUCATINI Tomato, Guanciale, Chili.....	20
TROMPETTI Lemon Cream, Spring Vegetables, Basil Flowers.....	20
LUMACONI Trumpet Royale, Mushroom Beurre Blanc, Colatura, Point Reyes Farmstead Blue.....	20
RIGATONI Pig Cheek Ragu, Fennel Fronds, Pecorino Sardo.....	20
GRILLED POLENTA Roasted Mushrooms, Mascarpone, Parmesan.....	18

THIRD

FORT BRAGG BLACK COD Turnip, Asparagus, Radish, Bagna Cauda.....	31
SPANISH OCTOPUS Italian Butter Beans, Tomato, Farro, Parsley Mayonnaise.....	35
RED WATTLE PORK CHOP Fingerling Potatoes, Whole Grain Mustard, Michigan Ramps.....	32
GRILLED 28-DAY DRY-AGED PRIME STRIP STEAK FOR 2 Sunchoke Puree, Vinegar Roasted Red Burger Onions, Gremolata.....	76
ROASTED CHICKEN FOR 2 (allow for approximately 1 hour) Ricotta, Pine Nuts, Marsala.....	48

VEGETABLES

CRISPY POTATOES Pork Fat, Garlic, Rosemary.....	8
ROASTED ASPARAGUS Toasted Almond Vinaigrette, Grana Padano.....	10
RAINBOW CHARD Garlic, Chili, Taggiasca Olives.....	10
BROCCOLI DI CICCIO Rosemary-Anchovy Vinaigrette	10

SERVING FULL MENU DAILY UNTIL 1AM

Consuming raw or undercooked meats, seafood & eggs may increase your risk of foodborne illness
A 5.5% SF business mandate is added to your bill to help cover the cost of doing business