

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

CHILLED ASPARAGUS Avocado, Sesame Seeds, Cured Tuna Heart.....	13
SF ANCHOVY FRITTO Chili-Caper Sauce, Lemon.....	14
MANILA CLAM ACQUACOTTA Nueske's Bacon, Tomato, Anchovy.....	14
MARKET SALAD Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Parmesan.....	17
ROASTED BABY CARROTS Stracchino, Hazelnut and Sunflower Seed Granola, Chocolate Mint.....	17

SECOND

BUCATINI Tomato, Guanciale, Chili.....	20
GEMELLI Roasted Cauliflower, Fontina, Pine Nuts.....	20
RIGATONI Sage Cream, Chicken Livers, Balsamic Vinegar.....	20
SPAGHETTI ALLA CHITARRA Calabretta Rosso, Maitake Mushrooms, Rainbow Chard, Oil-Poached Egg Yolk.....	20
GRILLED POLENTA Roasted Mushrooms, Mascarpone, Parmesan.....	18

THIRD

MCFARLAND SPRINGS TROUT Turnip, Asparagus, Radish, Bagna Cauda.....	29
SPANISH OCTOPUS Italian Butter Beans, Tomato, Farro, Parsley Mayonnaise.....	35
BERKSHIRE PORK CHOP Fingerling Potatoes, Whole Grain Mustard, Michigan Ramps.....	32
GRILLED 28-DAY DRY-AGED PRIME STRIP STEAK FOR 2 Sunchoke Puree, Vinegar Roasted Shallots, 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 BABY BEETS Walnut Pesto, Red Wine Vinegar, Grilled Beet Greens.....	10
SWISS 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