

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

SMOKED MEDITERRANEAN MUSSELS AND SEMOLINA “SOUP”	
Red Flint Polenta, Marjoram, Chili Oil.....	14
DELICATA SQUASH	
Huckleberry-Pomegranate Relish, Pumpkin Seed Puree, Mozzarella, Brown Butter.....	17
CAULIFLOWER FRITTO	
Red Onions, Puttanesca, Lemon, Parsley.....	15
MARKET SALAD	
Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Parmesan.....	16
BABY KALE SALAD	
Beet Vinaigrette, Toasted Hazelnuts, Aged Provolone.....	17

SECOND

BUCATINI	
Tomato, Guanciale, Chili.....	20
GEMELLI	
Roasted Cauliflower, Fontina, Pinenuts.....	20
SPAGHETTI ALLA CHITARRA	
Calabretta, Maitake Mushrooms, Rainbow Chard.....	20
RIGATONI	
Sage Cream, Chicken Livers, Balsamic Vinegar.....	20
GRILLED POLENTA	
Roasted Mushrooms, Mascarpone, Parmesan.....	18

THIRD

PORK LIVER SAUSAGE	
Pumpkin Smash, Brown Butter, Pomegranate.....	23
HERITAGE PORK SHOULDER STEAK	
Baby Savoy Cabbage, Apple Cider Vinegar, Juniper.....	27
SPANISH OCTOPUS	
Tiger’s Eye Beans, Tomato, Farro, Parsley Mayonnaise.....	35
GRILLED 28-DAY DRY-AGED PRIME STRIP STEAK FOR 2	
Sunchoke Puree, Vinegar Roasted Spring Onions, Grilled Lemon.....	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
BRUSSELS SPROUTS	
Nameko Mushrooms, Anchovy Cream, Pancetta, Parmesan Breadcrumbs.....	10

Consuming raw or undercooked meats, seafood & eggs may increase your risk of foodborne illness
 A 5.25% SF business mandate is added to your bill to help cover the cost of doing business