

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, Mullet Bottarga.....	13
MANILA CLAM ACQUACOTTA Nueske's Bacon, Tomato, Anchovy.....	14
SYLVETTA Condimento Balsamico, Cucumber, Parmesan.....	15
MARKET SALAD Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Grana Padana.....	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
TROMPETTI Lemon Cream, Spring Vegetables, Basil Flowers.....	20
RIGATONI Trumpet Royale, Mushroom Beurre Blanc, Colatura.....	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