

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

DELICATA SQUASH FRITTO Chili-Infused Marshall's Farm Honey, Fried Sage, Lemon.....	15
MARKET SALAD Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Piave Vecchio.....	17
ROASTED SQUASH AND PEAR SALAD Speck, La Tur, Pistachio, Pomegranate.....	16
MOZZARELLA DI BUFALA Puntarelle, Bagna Cauda, Roasted Chili.....	18
BRAISED PORK JOWL Shaved Brussels Sprouts, Apple Butter, 10-Year Condimento Balsamic Vinegar.....	19

SECOND

BUCATINI Tomato, Guanciale, Chili.....	20
TROMPETTI Pecorino Toscano, Pecorino Sardo, Black Pepper.....	20
LUMACONI Veal Sugo, Taggiasca Olives, Sultana Raisins.....	20
SPAGHETTI ALLA CHITARRA Bacon, Broccoli Di Cicco, Egg Yolk, Lemon Agrumato.....	20
GRILLED POLENTA Roasted Mushrooms, Mascarpone, Parmesan.....	18

THIRD

GRILLED HANGER STEAK Pickled Cherry Bomb Peppers, Italian Butter Beans, Green Coriander Chermoula.....	29
BERKSHIRE PORK CHOP Persimmon and Apple Relish, Roasted Cauliflower Puree.....	31
MT. LASSEN TROUT Brassica Rapa, Chimichurri, Black Mint, Bronze Fennel Fronds.....	29
ROASTED CHICKEN FOR 2 (allow for approximately 1 hour) Ricotta, Pine Nuts, Marsala.....	48

VEGETABLES

CRISPY POTATOES Pork Fat, Garlic, Rosemary.....	8
BABY TURNIPS Turnip Greens, Confit Garlic, Marjoram.....	10
BRASSICA RAPA Salsa Extra Vecchio.....	10
RAINBOW CHARD Garlic, Chili, Taggiasca Olives.....	10

SERVING FULL MENU NIGHTLY UNTIL 1AM

Consuming raw or undercooked meats, seafood & eggs may increase your risk of foodborne illness
A 5.5% surcharge will be added to your bill to help offset the cost of SF business mandates