

TOSCA CAFE

ANTIPASTI

GIARDINIERA.....	5	PRESSED PIG EARS.....	6
MARINATED OLIVES.....	5	BAR PANINO.....	.9
FENNEL.....	4	CRISPY PIG TAILS.....	.8
EGG TONNATO.....	7	CHEESE BOARD.....	20
MOSCARDINI.....	9	CURED MEATS.....	25

FIRST

SF ANCHOVY FRITTO	
Chili-Caper Sauce, Lemon.....	7
CHICKEN SOUP	
Spinach Malfatti, Crispy Chicken Skin, Dill, Chili Oil.....	13
CHARRED SUMMER SQUASH	
Parmesan Breadcrumbs, Botarga, Labneh.....	14
MOZZARELLA DI BUFALA	
Pea and Fava Smash, Mortadella, Edible Scoolyard Bread.....	15
MARKET SALAD	
Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Parmesan.....	14

SECOND

BUCATINI	
Tomato, Guanciale, Chili.....	19
LINGUINI	
Capezzana Olio Nuovo, Turnips, Parmesan.....	18
TROMPETTI	
Morel Cream, Sherry, Favas.....	22
RIGATONI	
Beef and Pork Ragu, Aged Provolone.....	20
GRILLED POLENTA	
Roasted Mushrooms, Mascarpone, Parmesan.....	19

THIRD

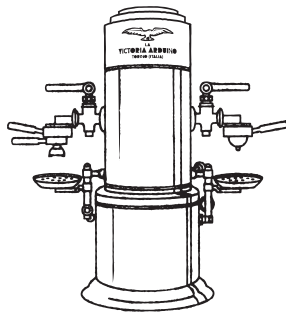
PACIFIC ROCK COD	
Garlic Scape, Preseved Lemon, Caper.....	26
BERKSHIRE PORK CHOP	
Baby Carrots, Pistachio Gremolata.....	28
GRILLED 28-DAY DRY-AGED NY STRIP FOR 2	
Pt. Reyes Farmstead Blue Cheese, Bruleed Onions, Spring Vegetables.....	75
ROASTED CHICKEN FOR 2 (allow for approximately 1 hour)	
Ricotta, Pine Nuts, Marsala.....	48

VEGETABLES

CRISPY POTATOES	
Pork Fat, Garlic, Rosemary.....	7
TOKYO TURNIPS	
Turnip Greens, Confit Garlic, Marjoram.....	8
ROASTED EGGPLANT	
Tahini, Cured Sumac, Barberry.....	8
MARKET BROCCOLI	
Prosciutto, Salt Cod, Garlic.....	8

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



HOUSE "CAPPUCCINO" 1919

Chateau Laubade Armagnac, Bourbon, Dandelion Chocolate
Ganache, Organic Milk..... 12

WHITE NUN

Chateau Laubade Armagnac, St. George Nola Coffee Liqueur,
Trieste Coffee Syrup, Organic Milk..... 12

COCKTAILS

12 each

LINE IN THE SAND

Mezcal, Passion Fruit, Ancho Verde Chile,
Violette, Lime, Egg White

BANANA STAND

Spiced Rum, Amontillado, Banana,
Chocolate Bitters, Orange

HOTEL LOBBY

Bonal Amer, Amontillado Sherry, Sweet
Vermouth

DONATELLA'S YACHT CLUB

Genepy, Dry Vermouth, Rum, Mint, Lemon,
Soda

TOSCA MARTINI

Frozen Gin, Dry Vermouth, Lemon Zest,
Hand-Cut Cube

CYNAR SWIZZLE

Cynar, Orgeat, Falernum, Lime, Mint

COAT CHECK

Scotch, Sloe Gin, Gran Classico Bitter,
Grapefruit, Lemon

THE GOLDEN HOUR

Rye Whiskey, Yellow Chartreuse, Lager,
Bitters, Itaian Flower Water

CLASSICS

REMEMBER THE MAINE

Rye Whiskey, Cherry Heering, Sweet
Vermouth, Absinthe

CHICAGO FIZZ

Jamaican Rum, Tawny Port, Lemon, Sugar,
Egg White, Soda

ROSITA

Reposado Tequila, Campari, Sweet
Vermouth, Dry Vermouth, Bitters

PEGU CLUB

Gin, Curacao, Lime, Bitters

DRAFT BEER

ANCHOR LAGER - 4.9%, San Francisco.....6

VILLAGER IPA- 6.5%, San Francisco.....6

ANKLE BREAKER - Draft & Shot.....11

BOTTLES AND CANS

MILLER HIGH LIFE 7oz - 4.2%, Milwaukee... 3

PERONI LAGER - 4.7%, Lombardy..... 5

OMMEGANG WITTE - 5.2% New York.....7

WINES BY THE GLASS

SPARKLING

Andreola 'Verv' PROSECCO, Veneto 2017.....12

Cordero di Montezemolo Metodo Classico Brut CHARDONNAY, Piemonte NV.....16

Case Harusame Rosato PINOT NOIR, Emilia Romagna 2015.....16

WHITE

Gino Pedrotti NOSIOLA, Trentino Alto-Adige 2015.....15

Montenidoli 'Tradizionale' VERNACCIA DI SAN GIMIGNANO, Toscana 2015.....14

Bisson 'U Pastine' BIANCHETTA GENOVESE, Liguria 2016.....16

San Lorenzo 'di Gino' VERDICCHIO DEI CASTELLI DI JESI, Marche 2016.....12

Scribe CHARDONNAY, Carneros 2014.....16

ROSÉ

Scribe 'Estate' Rose of PINOT NOIR, Sonoma 2017.....14

Bisson CILIEGILO Rosato, Liguria 2016.....15

RED

Scarpa 'Casa Scarpa' BARBERA D'ASTI, Piemonte 2014.....12

Monte Dall'Ora 'Camporengo' VALPOLICELLA CLASSICO SUPERIORE, Veneto 2014.....17

La Ca Nova BARBARESCO, Piemonte 2013.....19

La Stoppa 'Trebbiolo Rosso' BONARDA/BARBERA, Emilia Romagna 2015.....14

Monte Bernardi CHIANTI CLASSICO, Toscana 2015.....15

Bonny Doon Vineyard 'Le Cigare Volant' RHONE BLEND, Central Coast 2012.....16