

# TOSCA CAFE

## SNACKS

MARINATED OLIVES.....	5
EGG TONNATO .....	7
MOSCARDINI .....	9
CRISPY PIG TAILS .....	8
GIARDINIERA .....	6

## DINNER

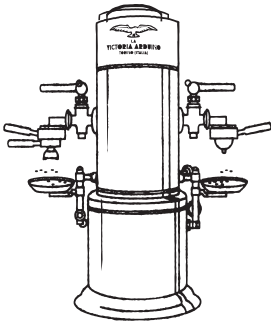
<b>YELLOWFIN CRUDO</b> Dry Cured Black Olives, Orange, Chervil-Mint, Fried Capers .....	17
<b>CAESAR SALAD</b> Little Gems, Fresno Chili, Lemon Breadcrumb .....	12
<b>MARKET SALAD</b> Wild Oregano Vinaigrette, Toasted Pumpkin Seeds, Parmesan .....	14
<b>GRILLED POLENTA</b> Roasted Mushrooms, Mascarpone, Parmesan .....	19
<b>BUCATINI</b> Tomato, Guanciale, Chili .....	19
<b>RIGATONI</b> Puttanesca, Garlic, Marjoram, Chili .....	18
<b>GEMELLI</b> Black Pepper, Pecorino Toscano, Pecorino Sardo .....	18
<b>LUMACONI</b> Prosciutto Cream, Lemon Breadcrumbs .....	20
<b>RED SNAPPER</b> Cannellini Beans, Escarole, Pea Tendrils, Chili, Olives .....	32
<b>FLANNERY 30 DAY DRY AGED RIBEYE</b> Horseradish Crème Fraîche, Grilled Little Gems .....	MP
<b>ROASTED CHICKEN FOR 2</b> (allow for approximately 1 hour) Ricotta, Pine Nuts, Marsala .....	48
<b>CRISPY POTATOES</b> Pork Fat, Garlic, Rosemary .....	7
<b>MARKET BROCCOLI</b> Bagna Cauda, Lemon .....	11

## DESSERT

<b>TIRAMISU</b> Cognac, Marsala, Grated Orange Zest .....	10
<b>CANNOLI</b> Ricotta, Chocolate, Hazelnuts .....	7
<b>BOCA NEGRA</b> Dandelion Chocolate, Amaretto, Crème Fraîche .....	8

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.



## SIGNATURES

### HOUSE “CAPPUCCINO” 1919 .....12

BERTOUX Brandy, Dandelion Chocolate Ganache, Organic Milk

### WHITE NUN .....12

BERTOUX Brandy, Nola Coffee Liqueur, Coffee Syrup, Organic Milk

### SCARBOROUGH FAIR .....13

Gin, Bonal, Lemon, Italian Herbs, Soda

### GODFATHER No. 2 .....12

Scotch, Amontillado, Maraschino, Amaretto, Bitters

### TOSCA MARTINI .....14

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

### MOBSTER’S VACATION .....15

Jamaican Rum, Spiced Coconut Cream, Lime, Almond, Bitters

### ROMA NORTE .....13

Reposado Tequila, Granada Vallet, Hibiscus, Cinnamon, Lime

## CLASSICS

### OLD PAL .....13

Bourbon, Campari, Dry Vermouth

### JACK ROSE .....12

Apple Brandy, Grenadine, Lime

### REMEMBER THE MAINE .....13

Rye, Cherry Heering, Sweet Vermouth, Absinthe

### AVIATION .....12

Gin, Lemon, Maraschino, Creme De Violette

## DRAFT BEER

FORT POINT KSA 4.7% San Francisco .....6

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

KILN’ EM ALL AMBER 5% San Francisco ....7

OLD RASPUTIN STOUT 9% Fort Brag .....8

## BOTTLES & CANS

SCRIMSHAW PILSNER 4.7%, Fort Bragg .....6

MISSION HEFEWEIZEN 5.3%, San Diego .....6

GOLDEN STATE CIDER 6.9%, Sebastopol .....8

ALMANAC STRAWBERRY HOPCAKE 6.7%, CA .....14

## WINES BY THE GLASS

### SPARKLING

CHARDONNAY/PINOT NOIR Contratto, *Metodo Classico* Brut Piemonte 2012 .....17 / 68

LAMBRUSCO Paltrinieri ‘*Radice*’ Lambrusco di Modena Emilia Romagna 2017..... 14 / 56

PROSECCO Ruge, ‘*Primario*’ Prosecco di Valdobbiadene Veneto 2017 .....13 / 52

### WHITE

HOUSE WHITE Črnko, ‘*Jareninčan*’ Stajerska Slovenia 2017 .....12 / 48

CHARDONNAY Scribe, Carneros 2016 .....16 / 64

PINOT GRIGIO Venica & Venica, ‘*Jesera*’ Collio Friuli-Venezia Giulia 2017 .....14 / 56

GRILLO Alessandro Viola, ‘*Note de Bianco*’ Sicilia 2017 .....15 / 60

PECORINO Cirelli, ‘*Colline Pescaresi*’ Abruzzo 2017 .....14 / 56

### ROSÉ

SCHIAVA/BARBERA/SANGIOVESE Arcari e Danesi, ‘*Grace*’ Lombardia 2017 .... 14 / 56

### RED

MONTEPULCIANO/SANGIOVESE San Lorenzo, ‘*Il Casolare*’ Le Marche 2017 .....13 / 52

NEBBIOLO Le Strie, *Rosso di Valtellina* Lombardia 2014 ..... 18 / 72

MOURVÈDRE Claire Hill, *Del Barba Vineyard* Oakley 2017 ..... 16 / 64

SANGIOVESE Monte Bernardi, ‘*Retromarcia*’ Chianti Classico Toscana 2016.....15 / 60

BARBERA Andrea Scovero, ‘*Ciapin*’ Barbera d’Asti Piemonte 2017 .....19 / 76

### DESSERT

MARSALA SUPERIORE ORO Marco de Bartoli, ‘*Vigna La Miccia*’.....12

PORT Graham’s, ‘*Six Grapes*’ Reserve .....10

VERDELHO The Rare Wine Co. Madeira ‘*Savannah*’.....11