

# tomasso

TRATTORIA · ENOTECA

## ANTIPASTI e INSALATE

### Grande Antipasto Tomasso

Chef's selection of Italian cured meats, cheeses, inspired vegetables and other small bites prepared daily  
**Individual 9 Medium (serves 2-3) 20 Large (serves 4-6) 30**

#### Arancini ai Porcini 7

golden risotto fritters, porcini sugo, mozzarella, honey, parsley, Grana Padano

#### Polpette di Carne 8

our signature beef & pork meatballs, pomodoro

#### Polpo Affogato 9

baby octopus, spicy red wine sugo, grilled Pugliese bread

#### Fritto Misto 11

crispy calamari, fried zucchini spears, peperonata aioli

#### Bruschetta Fonduta 8

grilled Pugliese bread, melted fontina, honey, truffle oil, aged balsamic, micro greens

#### Insalata Finocchio 9

arugula, Sicilian blood oranges, shaved fennel, toasted almonds, mint, blood orange vinaigrette

#### Insalata Caprino 9

mixed greens, candied walnuts, local goat cheese, roasted beets, sherry vinaigrette

#### Burrata e Prosciutto 12

Mozzarella House burrata mozzarella, prosciutto, arugula, pistachios, basil oil

#### Melanzane Ripiene 10

Turkish style stuffed eggplant, caramelized onions, tomatoes, pine nuts

## PASTA

*Gluten free pasta available for certain items upon request*

#### Tagliatelle alla Bolognese 15/25

classic meat ragù from Emilia-Romagna

#### Trenette al Pesto Genovese 13/22

thin spinach noodles, basil pesto, green beans, pine nuts

#### Spaghetti alla Carbonara 14/23

guanciale, onion, egg, Pecorino Romano D.O.P.

#### Gnocchi con Funghi e Gorgonzola 14/23

hand-crafted potato dumplings, wild mushrooms, gorgonzola cream, Grana Padano D.O.P., toasted breadcrumbs

#### Risotto al Tartufo e Salsiccie 14/23

white wine-parmesan risotto, preserved Italian black truffle, house made crumbled sausage, truffle cheese

#### Pennette al Pasticcio di Legumi 13/22

penne pasta, sautéed spinach, wild mushrooms, creamy roasted red pepper pesto

#### Pasta Trio 35/60

choose three different pastas for your table to share

## *La Famiglia 39*

Chef's selection of family style appetizers, pasta, entrees, and desserts for the entire table  
ask your server for details, price is per person

We proudly use sustainably/humanely raised, and organically grown ingredients from local farms and fisheries whenever possible.

20% gratuity is added for parties of 6 or more. Gratuity is not included on parties under 6 people.

There is an increased risk of illness due to eating undercooked or raw animal foods.

Before placing your order, please inform your server if a person in your party has a food allergy

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## SECONDI

### **Salmone al Pistacchio 24**

grilled Black Pearl Scottish salmon, pistachio-horseradish crust, roasted beets with guanciale

### **Vitello alla Saltimbocca 28**

veal scaloppini, prosciutto, sage, white wine butter sauce, polenta fries, sautéed green beans

### **Fricassea di Capesante 29**

white bean “cassoulet”, Calabrese sausage, pan seared sea scallops, roasted fennel

### **Anatra “Marco Polo” 29**

pan roasted duck breast, Asian-Italian marinade, sweet potato puree, crispy kale chips

### **Merluzzo alla Piccata 23**

pan seared cod, lemon caper butter sauce, sautéed spinach, roasted fingerling potatoes

### **Pollo alla Parmigiana 19**

panko crusted chicken cutlets, pomodoro, fresh local mozzarella, penne pomodoro, Grana Padano D.O.P.

### **Bistecca alla Griglia MKT**

grilled steak of the day, roasted fingerling potatoes, broccoli rabe, vin cotto

## CONTORNI

### **Spinaci 6**

wilted baby spinach, garlic, golden raisins, pine nuts

### **Fagiolini 7**

sautéed green beans, toasted almonds, garlic, lemon zest

### **Patate Arrosto 6**

roasted fingerling potatoes, fresh herbs

### **Rapini 7**

sautéed broccoli rabe, garlic, chili flake, olive oil

### **Barbabietole 7**

roasted beets, guanciale, onions

## PIZZA

### **Margherita 11/19**

pomodoro, fresh local mozzarella, basil

### **Calabrese 13/22**

pomodoro, house made crumbled sausage, roasted red peppers, fresh local mozzarella

### **Funghi 15/25**

roasted garlic, wild mushrooms, Fontina Valdostana, ricotta, truffle oil, arugula

### **Mostro Verde 13/22**

roasted garlic, spinach, kale, fontina, mozzarella

### **Soppressata 13/22**

pomodoro, fresh local mozzarella, spicy salami, chili flake, pickled jalapenos

Executive Chef – Daniele Baliani

Chef de Cuisine – Joao Neto

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