

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 Riviera 8

saffron risotto fritters, mozzarella, tomato coulis, basil oil

Polpette di Carne 8

our signature beef & pork meatballs, pomodoro

Polpo alla Griglia 14

grilled octopus salad, celery, red onion, Gaeta olives, red potatoes, cherry tomatoes, arugula

Fritto Misto 12

crispy calamari, fried zucchini spears, peperonata aioli

Insalata Crescione 10

watercress salad, orange vinaigrette, radishes, ricotta salata

Asparagi con Prosciutto 13

asparagus and prosciutto "wrap", mixed greens, toasted almonds, aged balsamic

Insalata Caprino 10

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

Burrata Nord e Sud 13

Mozzarella House burrata mozzarella, grilled bread, Speck prosciutto, seasonal fruit

La Zucchiniata 9

grilled zucchini strips, grilled bread, lemon aioli, cracked black pepper, shaved Pecorino Toscano D.O.P.

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 13/23

thin spinach noodles, basil pesto, zucchini, pine nuts

Spaghetti "Sciue Sciue" 13/23

cherry tomatoes, garlic, basil, chili flake, toasted breadcrumbs

Gnocchi 14/24

hand-crafted potato dumplings, brown butter, garlic, asparagus, peas, mushrooms, Grana Padano D.O.P.

Spaghetti alla Carbonara 14/24

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

Pasticcio di Legumi 13/23

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

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SECONDI

Salmone Scirocco 26

grilled salmon, sweet & spicy orange glaze, Moroccan style cous cous, golden raisins, pine nuts, swiss chard

La Trentina 24

grilled center cut pork loin, Asiago, speck prosciutto, basil, olive oil potato, watercress salad

Risi e Bisi 29

pan seared sea scallops, guanciale, sweet pea risotto

Agnello Sardo 31

grilled lamb loin chops, Sardegna fregola, crispy onions, vin cotto

Pesce Spada 25

grilled swordfish, brown lentils, grilled asparagus, basil aioli

Pollo alla Parmigiana 19

chicken parm served with penne pomodoro

Bistecca alla Griglia MKT

grilled steak of the day, roasted red bliss potatoes, sautéed broccolini, aged balsamic

CONTORNI 7

Spinaci

wilted baby spinach, garlic, golden raisins, pine nuts

Asparagi

grilled asparagus, olive oil, lemon zest

Patate Arrosto

roasted red bliss potatoes, fresh herbs

Broccolini

sautéed broccolini, garlic, chili flake, olive oil

Barbabietole

roasted beets, guanciale, onions

PIZZA

Margherita 12/21

pomodoro, fresh local mozzarella, basil

Calabrese 14/24

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 13/23

roasted garlic, spinach, swiss chard, fontina, mozzarella

Soppresata 14/24

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

Triestina 14/24

roasted garlic, speck prosciutto, caramelized onions, fontina, aged balsamic

Executive Chef – Daniele Baliani

Chef de Cuisine – Joao Neto

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