

# 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 del Bosco 8

porcini risotto fritters, caramelized onion puree, Grana Padano, honey

#### 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 Paesano 10

mixed greens, roasted pears, prosciutto, pine nuts, gorgonzola dolce

#### Bruschetta Affumicata 13

smoked salmon, avocado bruschetta, grapefruit vinaigrette, microgreens

#### Insalata Caprino 10

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

#### Burrata Girasole 12

Mozzarella House burrata mozzarella, toasted sunflower seeds, fig jam, sea salt grissini

#### Vongole Oreganate 10

stuffed quahog clams, spinach, garlic, guanciale, breadcrumbs

## 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 alla Bagna Cauda 14/24

roasted red peppers, anchovy butter sauce, garlic, shaved bottarga, lemon, breadcrumbs

#### Gnocchi alla Mantovana 14/24

hand-crafted potato dumplings, sage brown butter, roasted sweet potatoes, wild mushrooms, goat cheese

#### Campanelle ai Funghi 13/23

bell shaped pasta, mushroom-tomato puree, mascarpone, wild mushrooms, arugula

#### Risotto Autunno 13/23

white wine-parmesan risotto, butternut squash puree, roasted butternut squash, guanciale, crispy sage

#### Pasta Trio 35/60

choose three different pastas for your table to share (no multiples)

## *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 alla Greca 26**

grilled salmon, tzatziki yogurt sauce, arugula, paprika home fries

### **Porchetta 24**

herb roasted pork belly, grain mustard mashed potatoes, sautéed kale

### **Confit d'Anatra 27**

classic duck confit, Riviera couscous, orange demi-glaze

### **Agnello Cinque Cee 31**

grilled five spice lamb loin chops, mushroom farrotto, vin cotto

### **Galletto al Forno 25**

oven roasted Cornish hen, shaved Brussels sprouts, glazed carrots, balsamic pearl onions

### **Pesce Piccata 26**

grilled swordfish, lemon caper butter sauce, sautéed spinach, roasted potatoes

### **Pollo alla Parmigiana 19**

chicken parm served with penne pomodoro

### **Bistecca alla Griglia MKT**

grilled steak of the day, roasted potatoes, sautéed broccoli rabe

## CONTORNI 7

### **Spinaci**

wilted baby spinach, garlic, golden raisins, pine nuts

### **Carote**

sautéed glazed carrots

### **Patate Arrosto**

roasted potatoes, fresh herbs

### **Rapini**

sautéed broccoli rabe, garlic, chili flake, olive oil

### **Barbabietole**

roasted beets, guanciale, onions

## PIZZA

### **Margherita 12/21**

pomodoro, fresh local mozzarella, basil

### **A Modo Mio 14/24**

duck confit, fig, balsamic, gorgonzola, arugula

### **Funghi 15/25**

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

### **Mostro Verde 13/23**

roasted garlic, spinach, kale, fontina, mozzarella

### **Soppressata 14/24**

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

### **Triestina 14/24**

garlic oil, prosciutto, caramelized onions, fontina, aged balsamic

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Executive Chef – Daniele Baliani

Chef de Cuisine – Joao Neto

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