

tomasso

TRATTORIA · ENOTECA
Lunch Menu

ANTIPASTI e INSALATE

Affettati Misti

Rotating selection of charcuterie, accompaniments

Piccolo 13 Grande 25 (artisanal cheeses add \$5/\$8)

Polpette di Carne our signature beef & pork meatballs, pomodoro 10

Insalata Verde arugula, pickled shallots, shaved Pecorino Toscano cheese, lemon-thyme vinaigrette 10

Insalata Amara radicchio, frisee, golden raisins, orange segments, mustard vinaigrette 12

Insalata Cuneo iceberg lettuce, creamy gorgonzola dressing, roasted tomatoes, red onion, pancetta 11

Crostini misti trio of rotating flavors 10

add to any salad - grilled chicken 6 / salmon 8 / steak 9 / shrimp \$7

PRANZO

Bistecca marinated flat iron steak, mixed greens, tomatoes, red onion, Grana Padano, grilled Pugliese, aged balsamic 19

Pollo grilled chicken, arugula, lemon-thyme vinaigrette, cucumbers, pickled shallots, Pecorino Toscano D.O.P., lemon aioli 15

Salmone grilled salmon, oil-cured olive tapenade, Mediterranean couscous 18

Cozze PEI mussels, pomodoro, white wine, garlic, pepperoncino, grilled bread 12

PASTA

Tagliatelle alla Bolognese classic meat ragù from Emilia-Romagna 15

Pappardelle al Ragù wide ribbon pasta, braised pork, Pecorino Toscano DOP 14

Spaetzle tender dumplings, speck, leek cream sauce 13

Spaghetti al Tonno long noodles, seared tuna, garlic cream, lemon zest, breadcrumbs 14

PANINI*

*Served on Pain d' Avignon bread with arugula salad (except burger), *add hand cut fries \$3, **gluten free bread available for panini upon request***

Tomasso Burger 8 oz Texas Wagyu beef patty, lettuce, tomato, red onion, hand cut fries 16

Polpette beef & pork meatballs, pomodoro, fresh mozzarella 14

Melanzane alla Parmigiana crispy eggplant, pomodoro, fresh mozzarella 12

“Muffaletta” Cured meats, salumi, Pecorino cheese, olive salad 14

Pesto Pollo pulled chicken, basil pesto, roasted red peppers, arugula, Pecorino Toscano D.O.P. 14

PIZZA

Margherita local mozzarella, pomodoro, basil 13/22

Bianca olive oil, fresh garlic, rosemary, prosciutto, figs 14/24

Funghi wild mushrooms, roasted garlic, Fontina Valdostana, ricotta, arugula, truffle oil 15/25

Pissaladière caramelized onions, oil cured olives, white anchovies, Grana Padano 14/24

Mulinello pomodoro, grilled chicken, pine nuts, fresh mozzarella, swirl of basil pesto 14/24