

TRATTORIA CORI PASTIFICIO



San Diego Restaurant Week is a celebration that showcases the diverse and upcoming culinary world in San Diego County. MENU is Available only from Sunday April 2th until Sunday April 9th. During Restaurant week we will only serve the 3-Course Tasting Menu.

3-Course Tasting Dinner, \$40 (dinning-in only)

ANTIPASTI

Crudo di Ricciola GF

Yellow Tail, Marinated Black Olives, Capers, Cantaloupe Infusion

Insalatina Romana V

Little Gem Lettuce, Purple Mustard, Colatura di Alici Dressing, Grana Padano, And Focaccia Crostini

Polpette al Sugo

Nonna's Braised Beef and Veal Meatballs, Tomato Sauce, And Pecorino Sardo

Arancini Funghi e Tartufo V **

Sicilian Crispy Rice Balls Filled With Cremini Mushrooms, Mozzarella, Gorgonzola and Truffle Oil

PIATTI

Parmigiana di Melanzane V GF

Sicilian Style Eggplant Parmigiana, Tomato Sauce, Mozzarella, Parmigiano, Fresh Basil

Pappardelle ai Funghi V

Buckwheat Pappardelle, Sautéed with Chef Mushrooms Selection, Pecorino and Fresh Herbs

Pesce Spada Arancie e Olive

Local Swordfish, Rapini, Potato Timbale, Orange Reduction, Cured Olives Infusions

Fettuccine al Sugo di Salsiccia

Saffron Infused Fettuccine, Fennel Pork Sausage, Tomatoes, Pecorino Romano, Orange Zest

Agnello in Crosta GF **

De Mana Lamb Loin, Crusted with Hazelnuts, Roasted Artichokes, Potato Timbale*, Sunchoke Pure, Mint Emulsion

DOLCI

Tiramisu alle Nocciole

Piedmont Hazelnut Tiramisu,,Mascarpone Mousse, Lady Fingers, Espresso

Mousse al Limone

Local Lemon Mousse, Apricots Marmellata, Almond

Vin Santo Santa Cristina

A Delightfoul Tuscan Icon, Lightly sweet a perfect wine to end your meal

ON THE FLOOR: Bridget Wasko / Federico Cavalleri / Kayla O'neill / Kyle Hunt

Harrison Cain / Emma Mosher /Jennifer Bien-Aime

IN THE KITCHEN: Accursio Lota / Victor Tovar /Alden Dulalia / Jose Baltazar / Jorge Ceron / Gabriel Jimenez / Tino Calleja

*Contains Gluten

Parties of 6 or more are subject to an 18% auto gratuity

Please inform your server of any allergies or dietary restrictions. The consumption of raw or uncooked eggs, meat poultry, seafood or shellfish may increase your chances of foodborne illness.



@coripasta



@cori_pasta

V = Vegetarian

GF = Gluten Free

* = Contains Gluten

coripasta.com

(619) 573-6159 | 2977 Upas Street, North Park - San Diego, California 92104

BIANCHI/WHITES

	glass	bottle
Vermentino di Gallura DOCG – Mancini	12	37
Vermentino. 2020 (Sardinia)		
Sauvignon Blanc DOC – Tramonti	13	39
Sauvignon Blanc. 2019 (Friuli Venezia Giulia)		
Jasci – Pecorino	11	35
Pecorino. 2019 (Abruzzo)		
Etna Bianco Alta Mora		51
Carricante. 2018 (Sicily)		
"Coppery" Pinot Grigio – Specogna		48
Pinot Grigio Ramato. 2019 (Venezia Giulia)		
Sannio Fiano DOC – Capolino Perlingieri		45
Fiano. 2018 (Campania)		
Blanc de Morgex et de la Salle – Vevey Marziano		49
Prie Blanc. 2018 (Valle D'Aosta)		
Chardonnay – Vie De Romans		68
Chardonnay. 2018 (Friuli)		

BOLLICINE E ROSE

	glass	bottle
Prosecco DOC - Le Confesse Brut	9	33
Glera/Verdisio. NV (Veneto)		
Berlucchi - Franciacorta 'Cuvee 61' Brut		50
Chardonnay/Pinot Noir NV (Lombardia)		
Rosaenovae – Terredora di Paola ROSE	11	32
Aglianico. 2019 (Campania)		

Corkage Fee:
\$25 bottle \$40 Magnum

BEER BOTTLES/DRAFTS

Modern Times – Dungeon Map West C. IPA (draft)	7.5
Modern Times – Orderville Hazy IPA (16oz Can)	9
Avery Brewing – White Rascal	7.5
Dolomiti - Italian Pilsner (Italy)	7

COCKTAILS

A special toast for a perfect Italian experience!

Cori Negroni 12

Gin Infusion, Campari Soda, Vermouth Rosso, Orange Zest

Amalfi 75 12

Gin with Sage Infusion, Yuzu Vodka, Lemon, Tonic

Paloma 12

Tequila Infusion., Lime, Grapefruit, Agave Pomegrane Reduction

NON-ALCOHOLIC

Coke/Diet Coke	3
Italian flavored sodas	3.5
Natural Spring Water Panna/Pellegrino	5.5
Hot Tea / Iced Tea	3

RISERVA

Etna Rosso – Pietradolce – Vigna Barbagalli	170
Nerello Mascalese. 2014 (Sicilia)	
Barolo Vigna d'Vai Riserva - Ca'Brusa'	195
Nebbiolo. 2005 (Piemonte)	
Amarone della Valpolicella Classico – Le Salette	165
Covina/Corvinone/Rondinella/Croatina. 2016 (Veneto)	
Brunello di Montalcino Riserva – Capanna	252
Sangiovese. 2013 (Toscana)	

ROSSI/RED

	glass	bottle
Montepulciano d'Abruzzo DOC - Vallevò'	14	43
Montepulciano. 2019 (Abruzzo)		
Barbera d'Alba DOC - Filippo Gallino	13	39
Barbera. 2018 (Pimonte)		
Luma DOC – Cellaro	11	36
Nero d'Avola. 2019 (Sicilia)		
Morellino Riserva DOCG – Guicciardini	15	49
Sangiovese. 2014 (Toscana)		
Vittoria Frappato – Guerrieri		45
Frappato. 2019 (Sicilia)		
Etna Rosso DOC – Tornatore		60
Nerello Mascalese/Nerello Cappuccio. 2017 (Sicilia)		
Nero Baronj DOC - Gulfi (Organic)		71
Nero d'Avola. 2016 (Sicilia)		
Cerasuolo di Vittoria DOCG - Planeta		50
Frappato/Nero d'Avola. 2018 (Sicilia)		
Nero Ossidiana IGT – Tenuta di Castellaro		68
Corinto Nero/Nero d'Avola. 2016 (Sicilia)		
Taurasi "4" DOCG – Dodici Ettari		66
Aglianico. 2013 (Campania)		
Montefalco Rosso DOC – Milziade Antano Eredi		49
Sagrantino. 2016 (Umbria)		
Monica di Sardegna DOC – Audarya		43
Monica. 2018 (Sardegna)		
Castellinuzza IGT – Vegliardo		46
Sangiovese/Malvasia Bianca. 2019 (Toscana)		
Ciliegiolo IGT – LVNAE		44
Ciliegiolo. 2019 (Liguria)		
Ka'Mancine' DOC – Galea		58
Rossese. 2018 (Liguria)		
Povrömme DOC – Il Molino di Rovescala		76
Croatina . 2019 (Lombardia)		
Sfursat della Valtellina DOCG – Nino Negri		114
Chiavennasca 2016 (Lombardia)		
Valpolicella DOC –Fasoli Gino		48
Covina/Rondinella/Molinara. 2017 (Veneto)		
Barbaresco DOCG – Araldica		62
Nebbiolo. 2015 (Piemonte)		
Vernatsch DOC – Baron Widmann		48
Schiava. 2019 (Alto Adige)		