

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 September 24th until October 1st 2023. During Restaurant week we will only serve the 3-Course Tasting Menu (choose one Item for each course).

\$50 (plus Tax and Gratuity)

ANTIPASTI

Polpette al Sugo

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

Insalata D'Autunno GF

Local Greens, Radicchio, Orange, Fennel, Ambrosia Apples, Red Onion Conserva
Basil-Aged Red Wine Vinegar Dressing, Grana Padano

Bruschetta Burrata & Crudo V

Toasted Semolina Focaccia Bread, Local Burrata, 16 Months Prosciutto Crudo di Parma

Pomodori all'Agostino GF V

Local Tomatoes Medley, Local Strawberries, Capers, Marinated Red Onions, Black Taggiasca Olive, Basil,
Agostino's Vineg

Polpo Croccante GF. +\$ 6.5

Crispy Mediterranean Octopus, Accursio's Style Romesco Sauce,
Lemon Zest, "Broccoli Saltati", Burrata

Maine Course

Parmigiana di Melanzane V GF

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

Filetto di Spigola alla Menta GF

Cast Iron Roasted White Seabass, di Ciccio Broccolini, Lentils *Puttanesca* Style,
Tomatoes Confit, Minth *Ammoglio*

Bigoli Cacio Pepe

Ancient Grain Senatore Cappelli Bigoli Pasta, Roman style Cacio & Pepe Sauce, Pecorino Romano, Pipli Black Pepper,
+ Make it as Unique Exerience, Piedmont Uncinatum Black Truffle +\$9

Fettuccine al Sugo di Salsiccia

Chino Valley Farm Egg Yolk Fettuccine, Fennel Seeds, Pork Sausage, Tomatoes,
Aged Pecorino Sardo Fondue, Roasted Almond, Rosemary Oil Extract

Risotto alle Erbe & Brasato V GF.

Carnaroli Rice, Mantecato with Grana Padano and Salted Butter, Herbs Slow Angus Beef Shortribs, Nut-Citrus Gremolada, 70% Dark Chocolate

DOLCI

Mousse al Cioccolato Amaro V

New Guinea Dark Chocolate 65% Mousse, Amarena Cherry, Vanilla Merengue, Raspberries

Granita ai Frutti di Bosco V GF

Sicilian Style Red Berries Granita (Raspberries, Strawberries)

Dessert Wine

2015 LBV Ferreira Porto, a perfect wine to end your meal

Add to your Meal

Focaccia e Olio 3.5 V

House Made 36 hours Fermented Focaccia, California Corto Cold Pressed EVOO

Arancini Funghi & Tartufo 15.95 V

Sicilian Crispy Rice Balls filled with Cremini Mushrooms, Mozzarella, Gorgonzola, Truffle oil

Wine Pairing Suggestion 24

Let us suggest 2 of our Wines Glass that pair perfectly with your choices

ON THE FLOOR: Bridget Wasko / Federico Cavalleri / Kayla O'neill / Ben Vasiliou/
Precious Tendencia / Dylan Reetz / Ife Pena / Lionel Gellman/Krystal Barovetto/Miheret Zewdu
IN THE KITCHEN: Accursio Lota / Victor Tovar / Jorge Ceron / Jose Baltazar / Gabriel Jimenez / Randall Hills /
Genaro Mendoza/Brenda Quezada/ Maria Soraia