

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 March 3th – 10th. During Restaurant week we will only serve the 3-Course Tasting Menu

(chose 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 di Primavera GF

Local Greens, Radicchio, Fennel, Pears, Radicchio
Basil-Aged Red Wine Vinegar Dressing, Grana Padano

Bruschetta Burrata & Crudo V

Toasted Semolina Focaccia Bread, Local Burrata, 16 Months Prosciutto Crudo di Parma
+ Make it A Unique Experience, Piedmont Uncinatum Black Truffle +\$9

Verdure dell'Orto GF V

Local Seasonal Vegetables- Broccoli Rabe Pesto, Fennel EVOO, Cauliflower

Polpo Croccante GF. +\$ 6.5

Crispy Mediterranean Octopus, Figs/almond Tapanede , Lemon Zest, Burrata

Main Course

Salmone Arrostito

Cast Iron Seared Stealhed Salmon, Fennel Seed Braised Carrots,
Potato Sformato, Broccoli Pesto, Root Vegetable pure

Cavatelli al Sugo di Salsiccia

Kale infused Cavatelli Pasta, Fennel Seeds, Pork Sausage, Tomatoes, Aged Pecorino Sardo Fondue,
Roasted Almond, Citrus EVOO

Bigoli Cacio Pepe V

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

Paccheri Pasta ai Gamberoni

Semolina Paccheri Pasta, Fresh Cherry Tomatoes, Lemon Zest, Mediterranean Herbs, Shell on wild Red Prawns

Brasato al Cioccolato V GF.

Slow Angus Beef Shortribs, Potato/Mushrooms Tombale, 70% Dark Chocolate

DOLCI

Tiramisu alle Nocciole v

Piedmond Hazelnuts Tiramisu, Ladi Finger,
Hazellnut confit. Espresso

Granita ai Frutti di Bosco V GF

Fresh Berries Sorbet

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 EVOO

Arancini Funghi & Tartufo 16 V

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

Friettelle Cacio e Pepe 15 v

Savory Doughnuts, Cacio Pepe Foam, Black Pepper

WINE PAIRING

Wine pairings created by our in house Sommelier Federico Cavalleri

Optional wine pairing available

Menu Subject to change duo ingredient availability.
Vegan menu available