

TRATTORIA PASTIFICIO



San Diego Restaurant Week is a celebration that showcases the diverse and upcoming culinary worlds in San Diego County. MENU is available only from September 22-29. During SDRW we will only serve the 3-Course Tasting Menu

\$50 ++

ANTIPASTI

Polpette al Sugo

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

Verdure dell'Orto GF Vegan

Local Seasonal Vegetables, Candied Lemon Peels, Pesto

Insalata di Primavera GF V

Local Greens, Radicchio, Fennel, Strawberry, Agostino's Secret Dressing, Olives, Grana Padano

Bruschetta Burrata & Crudo

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

Ricciola GF. +\$ 6 *Cori's Signature Dish*

Japanese Hamachi Crudo, Red Onion Granita, Apricot Juice, Calabrese Chili, Salina Capers

Main Course

Pappardelle al Sugo di Prosciutto

Egg yolk Pappardelle Pasta, Prosciutto Crudo di Parma, Fennel Seed Sausage, Angus Beef, Tomatoes, Aged Pecorino Sardo Fondue, Roasted Almond, Citrus EVOO

Bigoli Ai Funghi Vegan

Ancient Grain Senatore Cappelli Bigoli, Foraged Mushrooms, Fresh Herbs.
+ Make it A Unique Experience, Piedmont Black Truffle +\$9

Pesce del Giorno GF.

Sea Salt Seared Catch of the Day, Roasted Broccolini, Potato Timbale, Mint Ammoglio Sauce

Galletto al Mattone GF.

Crispy Skin Chicken Breast Supreme, Summer Cacciatore Sauce, Radicchio Potato Timbale, Nero D'Avola Reduction.

Capesante GF. + \$15 *Cori Signature Dish*

Cast Iron Seared Wild Scallops, Aged Carnaroli Risotto, Foraged Mushroom Parmigiano, Salted Butter, Crispy Leeks.

Dolci

Granita ai Frutti di Bosco Vegan GF

Strawberry Sorbet, Candied Sicilian Oranges

Ruota alla Menfitana V

Traditional Crispy shell, Sheep Ricotta, Candied Orange, Prickly Pear Juice

Dessert Wine

Let our Sommelier surprise you

.. Make it Fun!

Focaccia e Olio 7.65 Vegan

House Made 36 hours Fermented Focaccia, California EVOO

Arancini Funghi & Tartufo 18 V

Cori's Signature Dish

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

Frittelle Cacio e Pepe 18 v

Cori's Signature Dish

Savory Doughnuts, Cacio Pepe Foam, Black Pepper

Wine Pairing

Wine pairings Curated by our in house Sommelier Federico Cavalleri

Fufluns 29

A Duo of Italian wines paired with the menu

Baccus 39

Three unique Italian indigenous wines paired with the menu

Dionysus 48

Three exclusive Italian wines paired with the menu

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.