

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 14th until September 22nd, 2025.
During Restaurant week we will only serve the 3-Course Tasting Menu.

ANTIPASTI

Choose one Dish

BUFALA. Bufala Mozzarella – Local Peaches – Radicchio – Arugula – 12 y.o. Balsamico – EVOO. **GF V**

PROSCIUTTO & MELONE. Prosciutto Parma 18 Months – Heirloom Melon – Balsamic – Sourdough.

POLPETTINE. Braised Beef and Veal Meatballs – Tomato – Pecorino Romano.

INSALATA. Baby Gem Lettuce – Radicchio – Fennel – Padano – Strawberries – Cara Cara – Violetta Dressing. **GF V**

POLPO. Mediterranean Octopus – Cannellini Beans – Pesto Trapanese – Battuto di Erbe. **GF +10**

\$ 55 Main course

Choose one

BIGOLI. Puttanesca Sauce – Ancient Grain Bigoli Pasta – Tomato – Kalamata Olives – Capers – Roasted Garlic – Calabrese – Parsley **Vegan**

GNOCCHI. Spelt Flour – Fire Roasted Tomatoes – Mozzarella Basil – Pesto – Purple Eggplant. **V**

TONNARELLI. Octopus Bolognese – Juniper Berries – Pecorino – Lemon Zest – Roasted Almonds.

GALLETTO. Mary's Farm Chicken Supreme – Sea Salt Roasted – Potato Timbale Winter Cacciatora. **GF**

\$ 65 Main course

Choose one

MAIALE. Pork Chop – Hazelnut/Coffee Crust
Radicchio Timbale – Broccolini. **GF**

AGNOLOTTI. Egg Yolk Pasta Filled with Prosciutto Crudo– Sugo di Arrosto – Parmigiano Reggiano

PEICE. Branzino Filet – Broccolini – Black Olives – Pistachio – Smoked Tomato Broth. **GF**

DOLCI

Choose one

TIRAMISU ALLA NOCCIOLA

Piedmont Hazelnuts – Coffee – Mascarpone – Cocoa – Amaretto – Lady Fingers

GRANITA **Vegan GF**

Sicilian Sicilian Style Granita.

DESSERT WINE

Dow's Fine Tawny Porto, a perfect wine to end your meal

Add to your Meal

RICCIOLA. Hamachi Crudo – Red Onion Granita – Apricot – Black Olives – Fresno Pepper – Herbs. **GF 21**

FOCACCIA. 24 hours Fermentation – EVOO – Sicilian Oregano – Eggplant Caponata. **V 8.9**

ARANCINI. Crispy Rice Balls – Mushrooms – Mozzarella – Gorgonzola – Truffle Oil. **V 19**

Menu can be subject to small changes due ingredient availability

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COCKTAILS

Cori Negroni 14

Gin Infusion, Montanaro Americano, Vermouth Rosso, Dried Orange + make it **Sbagliato** (add float of Prosecco) +3.5

Tommaso Collina 14

Sage Gin Infusion, Lemon, Tonic, Star Anise

Spritz 14

Martini Fiero, Prosecco DOC, Soda, Orange

Paloma 14

Tequila Infusion, Calabrian Chili, Grapefruit, Lime, Agave, Pomegranate Reduction

Califano 14

Black Pepper Bourbon Infusion, Vermouth Rosso, Angostura, Smoked Rosemary

Espresso Martini 14

Tequila Infusion, Arabica Espresso, Dark Chocolate

Pizzul 14

Fred Jerbis "Amaro" 25, Amarena, Orange, Basil

Ciotti (Mocktail) 9.5

Chinotto, Amarena, Orange, Basil

BEER BOTTLES/DRAFTS

Abnormal – Boss Pour 7% (draft)

West Coast IPA, San Diego, CA. 9

Harland Brewing - Hazy IPA 6.5% (16oz)

Hazy IPA, San Diego, CA. 9

Ogopogo - Boeman 5% (16oz)

Belgian White Ale, San Gabriel, CA. 9

Dolomiti – Pils 4.9% (11.2oz)

Italian Pilsner, Pedavena IT. 9

Gruvi – Juicy IPA (12oz) Zero Proof

Non Alcoholic IPA, Denver, CO. 9

il VINO

Our wine list features an exceptional selection of wines exclusively from Italy, crafted by small, passionate wineries that predominantly employ organic and biodynamic practices.

We take pride in highlighting indigenous varietals, ensuring that each grape is cultivated and vinified in its native region, providing an authentic and unparalleled experience.

Federico Cavalleri
Cori Sommelier

Prosecco DOC - Le Contesse Brut

Glera/Verdisio. NV (Veneto). 13

Croze - Pasquale Pelissero (Rose)

Nebbiolo. 2022 (Piemonte). 13

Lambrusco DOP – Pedroni (Rose, Spark.)

Lambrusco Sorbara. 2022 (E. Romagna) 15

WHITES BY THE GLASS

Grillo Viviri DOC – Rapitala'

Grillo. 2020 (Sicilia). 13. 75

Vermentino di Gallura DOCG - Mancini

Vermentino. 2023 (Sardegna). 16

Caprettone DOC – Villa Dora

Caprettone. 2021 (Campania). 17. 75

Soave "Castelcerino" – Coffele

Garganega. 2022 (Veneto). 15

Sauvignon Blanc DOC – Erste Neue

Sauvignon Blanc. 2023 (Alto Adige) . 16

Arancino - Caruso e Minnini (Orange Wine)

Catarratto. 2022 (Sicilia) . 15.75

ROSSI/RED BY THE GLASS

Rosso di Montalcino DOC – A. Pieri

Sangiovese Grosso. 2022 (Toscana). 22

Luma DOC – Cellaro

Nero d'Avola. 2021 (Sicilia). 14. 75

Cala Cala - Calabretta

N. Mascalese/Cappuccio. NV (Etna, Sicilia) 16.5

Montepulciano d'Abruzzo DOC

Cantina Di Lana

Montepulciano. 2022 (Abruzzo). 16

Montefalco Rosso DOC – Colpetrone

Sangiovese /Sagrantino. 2018 (Umbria). 17

Lacrima di Morro D'Alba DOC – Lucchetti

Lacrima di Morro D'Alba. 2022 (Marche). 13.5

SPARKLING & ROSE BY THE GLASS