

TRATTORIA CORI PASTIFICIO



San Diego Restaurant Week is a celebration that showcases the diverse culinary world in San Diego County.
Menu available only from September 13th until September 20th, 2026.
During Restaurant week we will only serve the 3-Course Tasting Menu. Subject to change based on

ANTIPASTI

Choose one

- BRUSCHETTA. Heirloom Tomato – Citrus – Strawberries – Bufala Ricotta – 12yr Balsamic – Sourdough. ^V
- ZUCCA. Local Summer Squash – Stracciatella – Calabrian Chili Agrodolce – Pistacchio – Mint. ^{GF V}
- POLPETTINE. Braised Beef and Veal Meatballs – Tomato – Pecorino Romano.
- INSALATA. Red Oak Lettuce – Oranges – Spring Onions – Black Olives – Grana Padano. ^{GF VGO}
- POLPO. Fregula – Octopus – Tomato – Lemon – Capers – Basil. ⁺¹⁰

— \$ 55 Main Course —

Choose one

- BIGOLI. Ancient Grain – Tomato – Kalamata Olives – Capers – Roasted Garlic – Calabrese – Parsley ^{Vegan}
- GNOCCHI. Spelt Flour – Purple Eggplant – Mozzarella Basil Emulsion – Fire Roasted Tomatoes. ^V
- MALLOREDDUS. Saffron – Fennel Pork Sausage Ragù Broccolini – Vernaccia – Moliterno – Orange
- GALLETTO. Sage Butter – Red Wine Agrodolce – Pearl Onions – Brown Butter Yukon Golds ^{GF}

— \$ 65 Main Course —

Choose one

- TAGLIATELLE. Lamb Ragù – Tomato – Roasted Peppers – Giardiniera – Moliterno.
- BRAISATO. Short Rib – Carnaroli Risotto – M. Grammatico Tomato – Artichoke – Dark Chocolate. ^{GF}
- PESCISPADA. Breaded & Baked Swordfish – Tomato – Raisins – Capers – Basil – Local Squash.

Substitute house made Gluten Free Pasta + 4 ^{GF}

DOLCI

Choose one

- RUOTA
Menfi Style Crispy Shell – Sheep Ricotta – Passion Fruit – Pistachio – Candied Oranges
- GRANITA ^{Vegan GF}
Seasonal Sorbet – Made in House with Farmer’s Market Fruit

DESSERT WINE

Ask your server for the dessert wine of the day!

— Add to your Meal —

- POLPETTINE. Braised Beef and Veal Meatballs – Tomato – Pecorino Romano. 18
- FOCACCIA. 24 hour Fermentation – EVOO – Sicilian Oregano – Eggplant Caponata. ^{V 9.7}
- ARANCINI. Crispy Rice Balls – Porcini Mushrooms – Mozzarella – Parmigiano – Truffle Oil. ^{V 19}

Menu subject to change due to Season and market Availability