

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 availability.

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.
- BRAIATO.** Short Rib – Carnaroli Risotto – M. Grammatico Tomato – Artichoke – Dark Chocolate. ^{GF}
- PEICESPADA.** 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}

WINE SUGGESTION

Staff Favorite

A unique Italian wine personally selected by a member of our team

Native Wine Duo

A curated pairing of local native grapes: one white, one red.

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.
For parties of 8 or more, an 18% automatic service charge will be added to the check. This is distributed to your server, who tips out staff based on sales.

COCKTAILS

Cori Negroni 14
Gin Infusion, Montanaro Americano,
Vermouth Rosso, Dried Orange
+ make it **Sbagliato** (add float of Prosecco) +3.5

Nonno Mario 14
Gin Infusion, Basil, Mint & Rosemary Syrup,
Lemon, Tonic, Sage

Califano 14
Black Pepper Bourbon Infusion, Vermouth
Rosso, Angostura, Smoked Rosemary

Spritz 14
Martini Fiero, Prosecco, Soda, Orange

Paloma 14
Calabrian Chili Tequila Infusion, Grapefruit,
Lime, Agave, Pomegranate Reduction

Espresso Martini 14
Tequila Infusion, Espresso, Dark Chocolate

Riversu (Mocktail) 9.5
Zero Proof Aperitif, Tonic, Orange, Mint

Rugiada (Mocktail) 9.5
Basil, Mint, Rosemary, Lemon, Tonic, Basil

BEER BOTTLES/DRAFT

West Coast IPA – Harland 7% (draft)
West Coast IPA, San Diego, CA. 9

Birra Friuli – Lager 4.7% (bottle)
Blonde Lager, Friuli, Italy. 9

Harland Brewing – Hazy IPA 6.5% (16oz)
Hazy IPA, San Diego, CA. 9

Insurgente – Baja Orange Wit 5%
Wit, San Diego. 9

RationAle – West Coast IPA (12oz) OProof
Non Alcoholic IPA, Bend, OR. 9

II VINO

SPARKLING & ROSE BY THE GLASS

Prosecco Valdob. Sup. DOC – Montelliana
Glera. NV (Veneto). 13

Sicilia DOC – Planeta (Rose)
Nero d'Avola. 2023 (Sicilia). 16.5

BIANCHI/WHITES BY THE GLASS

Zoli – Caruso & Minini
Inzolia. 2023 (Sicilia). 14

Coda di Volpe – FontanaVecchia
Coda di Volpe. 2023 (Campania). 17.5

Vermentino di Gallura DOCG – Mancini
Vermentino. 2023 (Sardegna). 16

Lugana DOC – Marangona
Turbiana. 2023 (Lombardia). 17.75

Oran Go – Santa Colomba (Orange)
Garganega. 2023 (Veneto). 19

ROSSI/REDS BY THE GLASS

Rosso di Montalcino – A. Pieri
Sangiovese Grosso. 2024 (Toscana). 26

Montefalco Rosso – Colpetrone
Sangiovese. 2021 (Umbria). 17

Frappato – Gurrieri *served chilled*
Frappato. 2025 (Sicilia). 19

Montepulciano d'Abruzzo – Cantina di Lana
Montepulciano. 2023 (Abruzzo). 16

Sicilia DOC – Caruso e Minini
Nero d'Avola. 2024 (Sicilia). 14.75

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

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