



TRATTORIA DI COMO

Appetizers

- West Coast Oysters** half dozen, on the half shell
- Foccacia** ricotta, rosemary honey, sea salt
- Antipasto alla Como** grilled vegetables, charcuterie & parmigiano cheese
- Prosciutto di Parma** parmigiano, balsamic glaze, cipollini onion
- Wagyu Beef Tenderloin Carpaccio** arugula, dijonnaise dressing
- Smoked Salmon Classico** red onion, capers, finished with a lemon herb oil
- Pacific Dungeness Crab Cakes** dungeness crab, olives, peppers, herbs, red pepper aioli
- Fried Breaded Mozzarella Di Bufala** tomato arrabiata sauce
- Diced Pacific Ahi Tuna** avocado, micro greens, sesame, tamari
- Creamy Burrata Zucchini** carpaccio, cherry tomato, baby arugula, pomegranate dressing
- Calamari Fritturina** marinara and fresh lemon

Soups

- Tuscan Bean Minestrone** fresh vegetables, tomato, pesto
- Roast Tomato and Fennel** roasted roma tomato & fennel broth, crumbled goat cheese
- Butternut Squash and Yam** roasted pumpkin seed oil
- Lobster Bisque** brandy, lobster, cream fraiche

Salads

- Warm Seafood Salad** scallops, prawns, calamari & baby mixed lettuce
- Mixed Artisan Greens** white balsamic dressing
- Young Romaine Salad** crisp romaine, caesar dressing, herbed croutons, grana padano
- Roasted Red Beets** arugula, fresh burrata cheese
- Butter Lettuce** roasted red pepper and crumbled goat cheese

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Pasta

Risotto alla Como tiger prawns, diver scallops, saffron threads, chive butter
Linguine al Pesto basil, garlic grana padano & roasted pine nuts
Spaghetti All Amatriciana smoked pancetta, spicy tomato sauce
Linguine alle Vongole clams, garlic, tomatoes, Italian parsley & white wine broth
Taglierini di Mare clams, scallops, prawns, tomatoes & chilies
Spicy Rigatoni Vodka tomato cream, parmegiano reggiano and calabrian chili
Pappardelle Ragu di Carne braised veal, wild mushrooms, arugula, cream
Orecchiette spicy italian sausage, broccolini, grana padano
Gnocchi roasted san marzano tomato, gogonzola, walnuts
Cannelloni di Spinaci & Funghi baby spinach, mushrooms, ricotta, parmigiano reggiano
Baked Lasagna di Carne beef, veal, tomato ragu, ricotta, fresh herbs

Main Course

Wild West Coast Salmon lemon, herbs, extra virgin olive oil
Seared Ahi Tuna tamari, balsamic
Fish of the Day market price
Oven Roasted Pacific Sablefish horseradish crust
Crispy Garlic Chicken herb marinated, roasted vegetables
Hand-Cut Grilled Provimi Veal Chop crispy oven-roasted rosemary potatoes
Roasted Spring Rack of Lamb fresh herb crust and bean cassoulet
Seared Venison Loin savory bone marrow pudding, chianti reduction
Veal alla Milanese pounded and breaded with saffron risotto
8oz Beef Filet truffle butter & red wine jus
Grilled 38 Oz Porterhouse Fiorentina sliced off the bone, rosemary jus, arugula, parmesan

Contorini

Crispy Oven Roasted Rosemary Potatoes
Sauteed Spinach
Sauteed Broccolini
Marinated Artichoke hearts

Dolce

Traditional Tiramisu kahlua soaked lady fingers, mascarpone mousse
Vanilla Bean Crème Brulee amaretti biscotti
Affogato vanilla bean gelato, doppio espresso

