

TRATTORIA DI COMO

Antipasti

- West Coast Oysters** half dozen, on the half shell 24
Antipasto alla Como vegetables, charcuterie & parmigiano cheese 28
Prosciutto di Parma parmigiano, balsamic glaze, cipollini onion 26
Wagyu Beef Carpaccio arugula, dijonaise dressing 24
Dungeness Crab Cakes dungeness crab, olives, peppers, herbs, red pepper aioli 29
Fried Breaded Mozzarella di Bufala tomato arrabiata sauce 24
Diced Pacific Ahi Tuna avocado, micro greens, sesame, tamari 22
Calamari Fritturina pomodoro and fresh lemon 26

Insalate

- Young Romaine Salad** crisp romaine, caesar dressing, herbed croutons, grana padano 18
Mixed Artisan Greens white balsamic dressing 17
Roasted Red Beets arugula, fresh goat cheese 22
Creamy Burrata Zucchini Carpaccio cherry tomato, baby arugula, pomegranate 26

Zuppe

- Tuscan Bean Minestrone** fresh vegetables, tomato, pesto 13
Lobster Bisque brandy, lobster, creme fraiche 19

Primi

- Risotto alla Como** tiger prawns, seared scallops, saffron threads, chive butter 34
Linguine alle Vongole clams, garlic, tomatoes, italian parsley & white wine broth 29
Spicy Rigatoni Vodka tomato cream, calabrian chili, herb ricotta 26
Pappardelle Ragù di Carne braised veal, wild mushrooms, arugula, cream 27
Orecchiette spicy italian sausage, broccolini, grana padano 28
Gnocchi roasted san marzano tomato, gorgonzola, walnuts 26
Baked Lasagna di Carne beef, veal, tomato ragu, ricotta, fresh herbs 29

Secondi

- Seared Ahi Tuna** tamari, balsamic 39
West Coast Salmon lemon, herbs, extra virgin olive oil 39
Crispy Garlic Chicken herb marinated, roasted vegetables 46
Roasted Spring Rack of Lamb fresh herb crust and bean cassoulet 69
Veal alla Milanese pounded and breaded with saffron risotto 72
8oz Beef Filet truffle butter & red wine jus 59
Grilled Porterhouse Fiorentina sliced off the bone, rosemary jus, arugula, parmesan 189

Contorni

- Crispy Oven Roasted Rosemary Potatoes** 12
Sauteed Spinach 12
Sauteed Broccolini 12
Marinated Artichoke hearts 16

Dolce

- Tiramisu** kahlua, lady fingers, mascarpone 15
Vanilla Bean Creme Brulee fresh berries 14
Affogato vanilla bean gelato, doppio espresso 9

Primavera Toscana

*A curated selection of our signature dishes and timeless Italian classics,
artfully prepared to capture the essence of the spring season*

3 Courses for \$48

Primo

Diced Pacific Ahi Tuna avocado, sesame, tamari
Young Romaine Salad, crisp romaine, caesar dressing, herbed croutons, grana padano
Tuscan Bean Minestrone fresh vegetables, tomato, pesto
Wagyu Beef Carpaccio arugula, dijonnaise dressing

Secondi

Orecchiette spicy Italian sausage, broccolini, grana padano
Pappardelle Ragu di Carne braised veal, wild mushrooms, arugula
Spicy Rigatoni Vodka tomato cream, parmigiano reggiano and calabrian chili
Crispy Garlic Chicken, herb marinated, roasted vegetables
West Coast Salmon lemon, herbs, extra virgin olive oil
Seared Ahi Tuna tamari, balsamic

Dolci

Traditional Tiramisu kahlua soaked lady fingers, mascarpone mousse
Affogato vanilla bean gelato, doppio espresso