

TRATTORIA DI COMO

Antipasti

- West Coast Oysters** half dozen, on the half shell 24
Antipasto alla Como vegetables, olives, charcuterie & taleggio cheese 30
Prosciutto di Parma parmigiano, melon, balsamic glaze, cipollini onion 29
Wagyu Beef Carpaccio arugula, capers, dijonnaise dressing 28
Dungeness Crab Cake dungeness crab, olives, peppers, red pepper aioli 32
Fried Breaded Mozzarella di Bufala tomato arrabiata sauce 26
Diced Pacific Ahi Tuna avocado, scallion, sesame, tamari 26
Calamari Fritturina pomodoro & fresh lemon 28

Insalate

- Young Romaine Salad** crisp romaine, caesar dressing, herbed croutons, grana padano 18
Mixed Artisan Greens crisp vegetables, white balsamic dressing 17
Creamy Burrata roasted beet, baby arugula, alliums, pomegranate 29

Zuppe

- Tuscan Bean Minestrone** soffritto, tomato, pesto 14
Lobster Bisque brandy, lobster, creme fraiche 21
Chicken alla Toscana sundried tomato, thyme, cream 18

Primi

- Risotto alla Como** tiger prawns, seared scallops, saffron threads, chive butter 37
Linguine alle Vongole clams, garlic, tomatoes, italian parsley & white wine broth 32
Spicy Rigatoni Vodka tomato cream, calabrian chili, herb ricotta 28
Pappardelle Ragu di Carne braised veal, wild mushrooms, arugula 32
Spaghettini Carbonara guanciale, free run egg, pecorino romano 32
Orecchiette spicy italian sausage, broccolini, grana padano 29
Gnocchi roasted san marzano tomato, gorgonzola, walnuts 28
Baked Lasagna di Carne beef, veal, tomato ragu, ricotta, fresh herbs 32
Cannelloni di Spinaci baby spinach, mushrooms, ricotta, parmigiano reggiano 31

Secondi

- Eggplant Parmigiana** served with grilled broccolini & arrabiata sauce 35
West Coast Salmon lemon, herbs, extra virgin olive oil 43
Crispy Garlic Chicken garlic & herb marinated 46
Roasted Spring Rack of Lamb fresh rosemary crust 69
Hand-Cut Proviimi Veal Chop piccata 76
Veal alla Milanese pounded and breaded, saffron risotto 76
8oz Beef Filet truffle butter & red wine jus 64
Grilled Porterhouse Fiorentina sliced off the bone, rosemary jus, arugula, parmesan 199

Contorni

- Oven Roasted Rosemary Potatoes** 13
Sauteed Spinach 13

- Grilled Broccolini** 13
Marinated Artichoke Hearts 17

Autunno Toscano

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

3 Courses \$58 ~ Wine Pairing \$42

Antipasti

Antipasto vegetables, olives, charcuterie & taleggio cheese

-or-

Creamy Burrata grilled radicchio, endive, green olives, orange, acacia honey

-or-

Chicken allá Toscana Zuppe sundried tomato, thyme, cream

Primi

Orecchiette lamb merguez, cabbage, calabrian chili

-or-

Agnolotti caramelized leek, cavolo nero, chicken brodo

-or-

Risotto al Funghi wild mushrooms, gremolata

Secondi

Oven Roasted Sablefish puttanesca, fennel, olive oil crushed potato

-or-

Lamb Ossobuco braised with red wine and root vegetables with creamy polenta

-or-

Eggplant Parmigiana served with grilled broccolini & arrabbiata sauce