



TUTTO IL GIORNO *all day*



ANTIPASTI *appetizers*

SUGAR SNAP PEAS, radishes, feta, mint **g/v** | 4

HERBED FARRO, peppers, basil pesto **v** | 4

CANNELLINI BEANS, soppressata, red onions, roasted pepper vinaigrette **g** | 4

BALSAMIC GLAZED ONIONS, prosciutto, basil | 4

EGGPLANT CAPONATA, sweet & sour sicilian relish, capers, pine nuts, crostini **v** | 4

ANTIPASTI PLATTER,
selection of all five of the above | 10

SALUMI & FORMAGGI, prosciutto di parma, soppressata, finocchiona, artisanal cheeses, mostarda, crostini | 18

ROASTED BEETS, plums, shaved fennel, almonds, herbed house ricotta **g/v** | 9

BRUSCHETTA, house cured salmon, mascarpone, pickled red onions, watercress | 14

CHARRED OCTOPUS, leeks, potatoes, salsa romesco, almonds | 14

GRILLED MARINATED CALAMARI, herbed fregola, calabrian chiles, mint, lemon, sundried tomato vinaigrette | 12

SEASONAL SOUP | 6

INSALATE *salads*

add **chicken**, 8 | **steak**, 14 | **grilled shrimp**, 12 | **pan-roasted salmon**, 14 | **ahi tuna**, 14

CAPRESE PANZANELLA, heirloom tomatoes, buffalo mozzarella, red onions, croutons **v** | 10

BABY ROMAINE CAESAR, anchovies, croutons, parmigiano | 10

KALE, blueberries, farro, toasted hazelnuts, whipped feta **v** | 11

MIXED GREENS, tomatoes, radishes, lemon vinaigrette **g/v** | 5

CHOPPED TUSCAN, tuscan mixed greens, artichokes, tomatoes, white beans, crispy prosciutto, pecorino fresco, oregano vinaigrette **g** | 10

PIZZA *brick-oven*

MARGHERITA, san marzano tomatoes, buffalo mozzarella **v** | 13

PEPPERONI, tomatoes, mozzarella, black olives, oregano | 14

PROSCIUTTO, parmigiano, arugula, tuscan olive oil | 15

WILD MUSHROOM, cipollini onions, watercress pesto, smoked house ricotta **v** | 15

PIATTI *main dishes*

GRILLED WILD SALMON, asparagus, guanciale, balsamic glazed onions, sun-dried tomato vinaigrette **g** | 29

PAN SEARED SEA SCALLOPS, baby arugula, blistered cherry tomatoes, walnuts, pickled shallots **g** | 32

CRAB STUFFED RAINBOW TROUT, ceci beans, baby spinach, olives, roasted yellow pepper purée **g** | 27

HERBED ROASTED CHICKEN BREAST, summer squash, artichoke purée, brown butter, sage **g** | 24

GRILLED NY STRIP LOIN, cauliflower, oven-dried tomatoes, spring onions, salsa verde **g** | 30

PASTA *house-made*

LASAGNA BOLOGNESE, mozzarella, marinara | 17

SPAGHETTI, pea shoots, fennel pollen, garlic, fresno chiles, lemon, pecorino romano **v** | 13/17

STRICETTI, tesori's beef sauce, house ricotta | 14/18

RAVIOLI, smoked beef brisket, house ricotta, parmigiano | 15/19

RISOTTO, cherry tomatoes, green beans, basil pesto, pine nuts **g/v** | 15/19

PANINI *sandwiches*

choice of house-made potato chips or house salad
sub **fries**, 2

CHICKEN CAPRESE, basil leaves, balsamic, buffalo mozzarella, tomato aioli | 15

THE TESORI BURGER, pancetta, marsala caramelized onions, fontal, spicy aioli, arugula | 15
add **egg** | 2

PORCHETTA, herb-roasted pork loin wrapped in pork belly, provolone, roasted peppers | 14

CHARRED EGGPLANT, feta, pickled peppers, chickpea purée **v** | 13

CONTORNI *side dishes*

ROASTED CAULIFLOWER, scallions, sun-dried tomatoes, anchovy vinaigrette, bread crumbs | 7

GRILLED SUMMER SQUASH, blistered cherry tomatoes, basil **g/v** | 8

ROASTED GREEN BEANS, calabrian chile vinaigrette, toasted hazelnuts **g/v** | 7

GRILLED ASPARAGUS, mustard vinaigrette, pickled red onions **g/v** | 8

tesori
trattoria & bar

(g) gluten free, (v) vegetarian

*the consumption of raw or undercooked foods may cause serious illness.

executive chef carlos ysaguirre
summer 2017