

TOSCA

DC RESTAURANT WEEK, JANUARY 19-25

We welcome you back to Restaurant Week!

Three Course Menu is \$65 per person (beverages, tax and gratuity are additional)

Please Select an Appetizer, Pasta or Main Course and Dessert from Our Full Dinner Menu Below

Restaurant Week menu cannot be split or shared and dishes are also available a la carte

FOCACCIA (\$2 per piece) Homemade Focaccia Rolls, Oregano, Tomato, Olive Oil

APPETIZER

Bread is available on request

Misticanza

Arugula, Gem Lettuce & Red Endive, Shaved Carrots, Radish, Parmigiano Reggiano, Citrus Vinaigrette

Burrata

Burrata Cheese, Shaved Fennel, Asian Pear, Pomegranate, Red Endive, Citronette,
Tomato Coulis, Picked Onion

Barbabietole

Roasted Beets, Honeycrisp Apples, Pistachio, Ricotta Fresh & Salata, Watercress,
Black Garlic-Balsamic Caesar Dressing

Prosciutto

San Daniele Prosciutto, Blueberry & Rosemary Schiacciata

Tutto Crudo (\$8 supplement)

King Salmon & Branzino Crudo, Bluefin Tuna Tartare, Tomato Coulis, Crème Fraiche,
Salty Finger, Vegetable "Confetti", Shoyu, Lime

Zuppa

Butternut Squash and Berlotti Bean Soup, Farro, Leeks, Chestnuts

Capesante (\$8 supplement)

Lightly Baked Diver Scallops, Romanesco, Pickled Red Cabbage, Kaluga Caviar

Executive Chef: Fortunato Nicotra

TOSCA

PASTA

gluten free pasta is available on request

Orecchiette

Orecchiette with Shrimp and Zucchini, Datterino Tomato, Fresno Pepper, Pane Fritto

Maltagliati

Maltagliati, Broccolini, Broccolini Pesto, Pine Nuts, Ricotta Salata

Fusilli

Fusilli Pasta, Datterino Tomato Sauce, Roasted Cauliflower, Toasted Breadcrumbs

Agnolotti del Plin

Braised Beef, Chicken, Veal & Parmigiano Filling, Spinach, Brasato Sauce

Pappardelle

Pappardelle, Classic Beef & Pork Bolognese Ragu

MAIN COURSE

Branzino

Grilled Acquafarina Branzino Filet, Swiss Chard & Potato Mash, Salsa Verde

Tonno

“One Side” Grilled & Crusted Bluefin Tuna, “Palermitana” Bell Pepper, Onions, Potato “Piripacchio”

Salmone

Roasted Ora King Salmon, Leeks, Cherry Tomato, Fennel, Black Olives, Fennel-Mustard Coulis

Filetto di Vitello

Veal Tenderloin, Puree and Roasted Sunchoke, Marsala Sauce, Roasted Hazelnut Fonduta

Manzo (\$12 supplement)

Painted Hill Farm Striploin Tagliata Spinach Puree, Ossobuco Sauce

DESSERT

Tiramisu

Mascarpone Crema, Coffee Cream, Chocolate Shaving

Panna Cotta

Lemon Panna Cotta, Passionfruit Coulis, Crumble

Torta di Ricotta

Citrus and Coconut Cheesecake, Passionfruit Coulis,
Citrus Meringue, Candied Citrus, Ricotta Chantilly

Gelati

Selection of House Made Ice Cream