

Primi

Rigatoni Bolognese
Veal, Beef, Pork, Parmigiano Reggiano
14

Wild Mushroom Agnolotti
Arugula, Toasted Walnuts, Thyme,
Gorgonzola
13

Lasagna al Forno
Ricotta, Mozzarella, Pomodoro Sauce
12

Shrimp Fettuccine Carbonara
Pancetta, Spring Peas, Pecorino Romano
17

Pasta del Giorno
Market Price

Orecchiete
Sweet and Spicy Sausage, Broccoli Rabe,
Radicchio, Parmigiano
13

Pappardelle
Braised Short Rib, Wild Mushrooms, Veal
Jus, Herbs
15

Spaghetti
Meatballs, Marinara Sauce, Parmigiano
12

Specialty Pizza

Margherita, Roma Tomatoes, Mozzarella, Basil, EVOO 12

Pepperoni, Sweet Sausage, Tomato, Mozzarella 13

Prosciutto, Gorgonzola, Roasted Peppers, Toasted Pine Nuts 15

Pollo, Rapini, Asiago, Chili Flakes, Basil Pesto 14

Braised Short Rib, Caramelized Onions, Fennel, Oregano, Parmigiano 15

Eggplant, Tomatoes, Olives, Artichokes, Capers 13

Secondi

Veal Osso Buco
Prosciutto and Sage Risotto, Mushroom
Marsala Sauce
31

Baked Eggplant Parmigiana
Marinara Sauce, Fresh Mozzarella
17

Cioppino
Shrimp, Mussels, Scallops, Grouper, Crab,
Tomatoes, Basil, Grilled Ciabatta
27

Grilled Rib Eye Tagliata
Cannellini Beans, Escarole, Red Wine
Reduction
32

Chicken Parmigiana
Marinara Sauce, Mozzarella Cheese
18

Tuna Fiorentina
Tomatoes, Capers, Olives, Artichokes,
Tomato Lemon Cream
28

****Please alert our service team of any allergies you may have****

****We respectfully ask that you refrain from cell phone usage while dining at Tomasso. Thank you in advance for your cooperation****

Joseph Dion
Chef de Cuisine

Matthew Fitzgerald
Sous Chef