

La Tomate

1701 Connecticut Ave NW 20009-1108 · +12026675505 · Updated: Jan 14, 2026

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ANTIPASTI 3

Zuppa del Giorno

\$13.00

Soup of day

Insalata Mista

\$12.00

Mixed greens, radicchio, radishes, herbs, & cherry tomatoes, honey/balsamic vinaigrette

La Tomate Caesar

\$13.00

Our much-loved version of this classic salad, creamy dressing, anchovy paste, garlic, parmesan

SECONDI 6

Pesto Genovese or Salsa Pomodoro

\$20.00

Genovese style pesto, pine nuts, shaved ricotta, or classic marinara sauce. Choose one: home-made casarecce or egg fettuccine or linguine or rigatoni

Ragu' Calabrese or Bolognese

\$24.00

Calabrian style spicy ground pork OR beef bolognese style ragout. Choose one: home made casarecce OR egg fettuccine or linguini or rigatoni

Ravioli

\$24.00

Home-made Ravioli, stuffed w/ swiss chard, ricotta & parmesan, sage, brown butter sauce

Pesce alla Griglia

\$24.00

Your choice of grilled fish: branzino, salmon, shrimp, mix green vegetables, black garlic mayonnaise

Pollo alla Milanese

\$22.00

Breaded chicken breast, four cheese spread, rich Mediterranean salad, Parmigiano, balsamic reduction

I Freshi

\$20.00

Choice: mozzarella OR bufala OR burrata, w/ Prosciutto San Danielle served over arugula, cherry tomatoes, pesto Genovese

CONTORNI 4

Pan-Seared Heirloom Carrots

black garlic mayo

Sautéed Spinach

garlic & golden raisins

Broccoli, Garlic, Olive Oil, "Peperoncino"

Fingerling Potatoes

w/ bell pepper coulis

DOLCI 3

Tiramisu

Chocolate Mousse

Panna Cotta

INSALATE E ZUPPE 3

Zuppa del Giorno

\$13.00

Soup of day

La Tomato Caesar

\$13.00

Our much-loved version of this classic salad, creamy dressing, anchovy paste, garlic, Parmesan

Insalata Mista

\$12.00

Mixed greens, frisee salad, radicchio, fresh herbs, cherry tomatoes, radish, honey balsamic dressing

PROSCIUTTO BAR 3

Speck con Confettura di Fichi

\$18.00

Smoked prosciutto w/ home-made fig jam, garnished w/ arugula & ricotta / pesto

Affettati

AVAILABLE OPTIONS

Hand Sliced imported cured meats on a traditional charcuterie board: served w/ Piadina Romagnola: flat bread, & olives.

Choice of 3 for:

Choice of: Prosciutto: Parma 18 months - San Daniele, 24 months - Mortadella - Finocchiona Salame - Spicy Coppa -

\$25.00

Speck - Smoked Pancetta - house-made Porchetta

Choice of 5 for:

\$40.00

Formaggi

AVAILABLE OPTIONS

Selection of special cheese imported from Italy served w/ Piadina, home-made preserves & fruits. Quadrello di bufala -

Choice of 3 for:

Parmigiano - Raschera - La Tur - Smoked Fiaschetti Provolone - Ubrico - Gorgonzola - Pecorini Toscano - Sottocenere -

\$18.00

Bella Vitano Espresso

Choice of 5 for:

\$30.00

PRIMI 7

Cacio e Pepe

\$25.00

Home-made linguini, pecorino Romano cheese, toasted black pepper, poached free-range organic brown egg, pickled truffles

Ravioli

\$28.00

Home-made ravioli, stuffed w/ Swiss chard, ricotta & parmesan, sage, brown butter sauce

Risotto Agli Asparagi

\$35.00

Thyme risotto, sliced asparagus & puree garnished w/ dehydrated beets 28 Also available w/ seared sea scallops

Ragu' Calabrese or Bolognese	\$27.00
Calabrian style spicy ground pork OR beef bolognese style ragout - Choose one: home made caserecce OR egg fettuccine OR linguini OR rigatoni	
Cavatelli, Ricotta, Salsiccia e Broccoli	\$28.00
Home-made cavatelli w/ fresh ricotta, sausage, broccoli, garlic, Calabrian chili, smoked cured ricotta	
Pasta al Nero	\$29.00
Squid ink-infused home-made linguine, shrimp, tomato sauce, orange zest, saffron, white wine, green onions	
Spaghetti di Gragnano All'Astice	\$35.00
Gragnano spaghetti whole lobster meat, cherry tomatoes, lemon zest & thyme	

DESSERT ⁶

Mousse di Cioccolato	\$12.00
Chocolate mousse, flavored w/ cinnamon & cayenne pepper, served w/ raspberry coulis	
Panna Cotta	\$12.00
Citrus vanilla, Greek yogurt & cream, strawberry coulis w/ vanilla & basil aroma	
Tiramisu'	\$12.00
Classic Italian dessert, ladyfinger, espresso, cream & cocoa powder	
Torta al Formaggio	\$14.00
Gluten-free Ricotta cheesecake, sambuca, raspberry sorbet	
Crostata di Mele	\$15.00
Apple & cinnamon, shortbread pastry, hazelnut gelato, dark chocolate, Italian meringue	
Salame di Cioccolato	\$15.00
Chocolate salame w/ cookie crumbs, pistachio, hazelnut, served w/ a side of gelato macchiato	

ARTISANAL GELATO ²

Gusti	\$15.00
Home made Ice Cream Choice of 3: Chocolate, Piedmont Hazelnut, Fior di Latte, Sicilian Pistachio, Mango, Raspberry	
Affogato	\$10.00
Vanilla gelato & espresso	

COFFEE & HOT TEA ⁵

Espresso	\$4.00
Cappuccino	\$5.00
Latte	\$5.00
Filtered Coffee	\$4.00
Hot Tea	\$4.00

COFF' TAIL 3

Sambuco **\$13.00**

Espresso, Sambuca, dark chocolate, whipped cream

Shakerato **\$13.00**

Espresso, Bailey's Irish Cream, vanilla ice cream, cocoa powder

Espresso Martini **\$15.00**

Vodka, coffee liqueur, Bailey's Irish Cream, shot of espresso

MAIN 6

Tagliere

Cherry tomato caprese, w/ buffalo mozzarella, pesto spread, Parma prosciutto, olives, pickled veggies, eggplant crostino

Carpaccio di Salmone

House smoked salmon, micro salad, pickled shallots, fried capers, chopped boiled egg yolk, gorgonzola mousse

Frittata

Frittata of mixed mushroom, potato, yellow onion, Parmesan cheese, mixed greens & fresh ricotta

Rigatoni al Forno

Baked rigatoni w/ smoked mozzarella & Calabrian style spicy ground pork ragout

Bistecca e Uova

Scalloped filet mignon, fried quail eggs, Calabrian pesto

Milanese

Breaded chicken, red pepper coulis

BRUNCH COCKTAILS 6

Champagne Brunch **\$18.00**

1 bottle with any juices

Mimosa **\$10.00**

Bellini **\$10.00**

Bloody Mary **\$10.00**

Aperol Spritz **\$10.00**

Coff'tails **\$10.00**

PRIMI / SECONDI 6

Cacio e Pepe **\$25.00**

Home-made linguini, pecorino Romano cheese, toasted black pepper, poached free-range organic brown egg, pickled truffles

Ragu' Calabrese or Bolognese **\$27.00**

Calabrian style spicy ground pork or beef bolognese style ragout - Choose one: home made caserecce or egg fettuccine or linguini or rigatoni

Ravioli **\$28.00**

Home-made ravioli stuffed w/ Swiss chard, Parmesan & Ricotta cheese, brown butter sauce

Mezzi Rigatoni Salmone e Zucchini **\$28.00**

Mezzi rigatoni pasta, salmon, zucchini, anchovy paste, shallots, fresh ricotta, herbs, lemon zest

Salmone all'Arancia **\$32.00**

Pan seared salmon w/ honey, thyme, orange, served w/ fava puree, glazed onions, capers, cherry tomatoes

Pollo alla Milanese **\$28.00**

Breaded chicken breast, four cheese spread, rich Mediterranean salad, Parmigiano, balsamic reduction

BRUNCH 4

Buondi **\$24.00**

A platter of: Croissant, Greek yogurt w/ thyme honey, mixed berries, walnuts / raisins, home-made pergamont marmalade, fresh orange juice

Benedetto **\$24.00**

Eggs Benedict, brioche bread, Prosciutto San Daniele, creamy spinach & bell peppers, hollandaise sauce

Pane & Avocado **\$23.00**

Mashed avocado w/ red onions, cherry tomatoes, on grilled brioche bread, Calabrese pesto spread w/ Nduja, scrambled eggs w/ chives

Frittata con Funghi e Patate **\$26.00**

Frittata of mushrooms, potatoes, onion, Parmigiano, topped w/ mixed greens salad & fresh ricotta

APERITIVO 2

Spritz.. Aperol or Campari **\$10.00**

Spritz w/ Prosecco, soda & Aperol or Campari

Wine & Beer **\$8.00**

House Wine: White: Pinot Grigio or Red: Chianti or Prosecco (Peroni Beer \$5)

DESSERT WINE 1

Vin Santo, Tuscany **\$12.00**

PORT 2

Fonseca Port Ruby **\$14.00**

Fonseca Port 20 Year Old **\$16.00**

GRAPPA 3

Moscato	\$16.00
Baricata (Aged in Oak Barrel)	\$16.00
Camomille	\$15.00

AMARO ⁴

Amaro, Averna	\$14.00
Amaro del Etna	\$14.00
Amaro, Montenegro	\$15.00
Fernet Branca	\$13.00

BRANDY & COGNAC ²

Osocalis, Apple Brandy, Calif.	\$17.00
Hennessy, VSOP	\$22.00

SPECIALTY COCKTAILS ³

Succo del Nonno	\$16.00
<small>El Abuelo rum, passion fruit, simple syrup, triple sec</small>	
Rye e Amaro	\$16.00
<small>Bulliet rye, Amaro, sweet vermouth, fresh o.j., dash of bitters</small>	
Rosso Relativo	\$16.00
<small>Stoli o.j. vodka, blood orange, prosecco</small>	

SINGLE BARREL BOURBON ⁴

Bulleit	\$15.00
Knob Creek	\$15.00
Basil Hyden	\$17.00
Woodford Reserve	\$17.00

SINGLE MALT SCOTCH ⁵

Laphroaig 10 Year	\$16.00
Glennfidich 12 Year	\$15.00
Glenlivet 12 Year	\$15.00
Macallan 12 Year	\$20.00

Aberfeldy 16 Year

\$20.00

BEER 12

Budweiser	\$7.00
Miller Lite	\$7.00
Goose Island 312, IL, IPA	\$8.00
Devil's Backbone, Vienna Lager	\$8.00
DC Brau, The Public, DC	\$7.00
Peroni, Italy	\$7.00
Moretti, Italy	\$7.00
Menebrea, Amber, Italy	\$8.00
Menebrea, Bionda, Italy	\$8.00
Franziskaner, Germany	\$7.00
Stella, Belgium	\$7.00
Heineken Zero (Non Alcoholic)	\$7.00

MAINS 10

Aperitivo: Glass of Prosecco

Carpaccio di Pesce Spada Affumicata

House smoked swordfish carpaccio, orange segments, piopini mushrooms, honey mustard dressing

Polpo Grigliato

Grilled octopus served w/ fava bean puree

Capesante in Padella

Pan seared sea scallop w/ cauliflower cream & truffle oil drizzle, dehydrated prosciutto

Timballo di Risotto Giallo con Gambero

Risotto, Milanese style, w/ saffron topped w/ shrimp

Baccala con Polenta Cremolata

Salted cod, sautéed served over creamy polenta w/ a sauce of onions, tomatoes, celery, parsley & raisins

Tonno con Verdure Miste

Grilled tuna served over mixed grilled & sliced vegetables sautéed w/ onions, topped fried capers & balsamic drizzle

Zuppa ai Frutti di Mare

Seafood soup w/ mussels, clams, monkfish, shrimp in tomato sauce, fish broth served w/ crostini rubbed w/ garlic

Lemon Sorbet with Vodka Drizzle

Pandoro ai Frutti del Bosco

Traditional Italian holiday cake served w/ zabaione, glazed berry fruits, vanilla, basil & pink pepper

ANTIPASTA 6

Carpaccio di Pesce Spada

\$19.00

House smoked swordfish carpaccio, piopini mushrooms, orange segments, frisse & fennel, honey mustard vinaigrette

Cotecchino con Lenticchie

\$17.00

Traditional pork sausage served w/ warm lentils, mushroom cream

Capesante in Padella

\$18.00

Pan seared sea scallops w/ cauliflower cream & truffle oil drizzle, dehydrated prosciutto

Calamaro in Umido

\$17.00

Sautéed calamari, tomatoes & Nduja pesto w/ almonds, capers, raisins, black olives, scallions & fresh herbs

Carpaccio di Barbabietola

\$16.00

Gold & red beets thinly sliced, herbs, honey mustard, pistachio, cheese mousse, orange preserve, basil tuile

I Freschi

\$16.00

Choice: mozzarella OR bufala OR, burrata over arugula, cherry tomatoes, tossed in w/ pesto
