

PIZZA

AVPN CERTIFIED MAESTRO PIZZAIOLO

Johncarlo "JC" Ferraiuolo

 **Gluten-Free +\$3**

ROSSE

Marinara  12
sauce, oregano, fresh garlic, basil, EVOO

Margherita 15
sauce, mozzarella, basil, EVOO

Regina Margherita 19.50
sauce, mozzarella, cherry tomatoes, mozzarella di bufala, basil, EVOO

Cheese 14
sauce, shredded mozzarella

Pepperoni 15
sauce, shredded mozzarella, pepperoni

Nonna 20
marinated San Marzano tomatoes, mozzarella di bufala, garlic, oregano, basil, EVOO

Prosciutto 17.50
sauce, mozzarella, prosciutto di parma, basil, EVOO

Cotto e Funghi 17.50
sauce, mozzarella, prosciutto cotto, mushrooms, basil, EVOO

Capricciosa 18.50
sauce, mozzarella, prosciutto cotto, olives, mushrooms, artichoke, basil, EVOO

Vegana  16
sauce, oregano, mushrooms, cherry tomatoes, arugula, basil, EVOO

Quattro Stagioni 19.50
sauce, mozzarella, prosciutto cotto, salame felino, artichoke, olives, basil, EVOO

Salsiccia 17
sauce, mozzarella, fennel sausage, basil, EVOO

Carne 18.50
sauce, mozzarella, pepperoni, sausage, salame calabrese, basil, EVOO

Diavola 17.50
sauce, mozzarella, salame calabrese, basil, EVOO

Acciughe 16.50
sauce, mozzarella, capers, anchovies, olives, oregano, basil, EVOO

BIANCHE

Focaccia 9
rosemary, coarse sea salt, EVOO

Bufalina 19.50
mozzarella di bufala, marinated cherry tomatoes, oregano, basil, EVOO

Prosciutto & Arugula 18.50
mozzarella, cherry tomatoes, oregano, arugula, Prosciutto di Parma, parmigiano, basil, EVOO

Affumicata 18
smoked mozzarella, fennel sausage, mushrooms, parmigiano, basil, EVOO

Carciofi 18
smoked mozzarella, artichoke hearts, mushrooms, parmigiano, basil, EVOO

Mamacita 19
mozzarella, salame calabrese, artichoke hearts, smoked mozzarella, basil, arugula, shaved parmigiano, EVOO

Dino 18
salame felino, kalamata olives, smoked mozzarella, basil, truffle EVOO

Bianca 17
ricotta, mozzarella, garlic, Parmigiano, cracked pepper, basil, EVOO

Truffle 18
mozzarella, mushrooms, arugula, parmigiano, basil, truffle oil

Mugello 20.50
mozzarella, mushrooms, arugula, prosciutto di parma, parmigiano, basil, truffle oil

Scuderie  22
smoked mozzarella, speck, arugula, burrata, truffle oil, basil, EVOO

Gorgonzola 22
caramelized onion, speck, gorgonzola, mozzarella, thyme, EVOO

Zest 18
mozzarella, prosciutto cotto, arugula, lemon infused olive oil, parmigiano, basil

Quadrifoglio 22
basil pesto, mozzarella, ricotta, sun dried tomatoes, pine nuts, basil, EVOO

Calzone 17.50
ricotta, prosciutto cotto, mushrooms, mozzarella, basil, EVOO

Calzone Piccante 18.50
ricotta, salame & peperoncino calabrese, mushrooms, mozzarella, basil, EVOO



18% gratuity will be added to all parties of 6 or more.

1525 Garnet Ave, San Diego, CA 92109 | 858.352.6912 | www.landinigroup.com

Gluten-Free Spaghetti & Rigatoni +\$5

Add: Shrimp \$7 Chicken \$5

Carbonara 24.50

spaghetti, guanciale, egg, pecorino

Penne Amatriciana 23.75

tomato, guanciale, garlic

Spaghetti e Polpette 23.75

red sauce, homemade meatballs

Spaghetti allo Scoglio 25.75

clams, mussels, shrimp & garlic in a marinara sauce

Fusilli Pollo e Pesto 24.50

housemade pesto, chicken

Penne Puttanesca 23.75

red sauce, kalamata olives, anchovies, capers

Spaghetti alle Vongole 24.50

fresh clams, garlic, white wine sauce & parsley

Rigatoni alla Bolognese 23.50

housemade meat sauce

Risotto Funghi Porcini 24.50

creamy rice, porcini mushrooms

Lasagna Emiliana 23.50

housemade bolognese, bechamel

Fettucine Gamberi e Pancetta 26.50

shrimps, Italian bacon sauteed in vodka sauce

Fusilli Boscaiola 24.50

ham, greek olives, mushrooms in a light vodka sauce

Small Plates

make it vegan gluten-free

Tagliere Affettati e Formaggi 29

Italian cold cuts & cheeses, served with a variety of accompaniments - serves 2

Prosciutto e Burrata 16.75

prosciutto di parma, burrata, crostini

Insalata Rucola 12.50

arugula, shaved parmigiano, cherry tomatoes, lemon, balsamic vinegar

Carciofi alla Romana 14.50

oven-roasted artichokes, garlic, capers, lemon

Truffle Fries 12.75

potatoes, truffle oil, parmigiano

Gamberi alla Diavola 16 **Caprese** 13

pan seared shrimp, crostini, garlic, Calabrian chili oil

fresh tomatoes, mozzarella, basil, EVOO

Polpette al Sugo 15.50 **Bruschettone** 13.50

beef & pork meatballs, parmigiano, basil, toast

homemade bread, cherry tomatoes, burrata, basil

Calamari Fritti 17.75 **Cavoletti di Bruxelles** 15

fried squid and shrimp, lemon, marinara or spicy aioli

brussel sprouts, pancetta, balsamic vinegar

Broccolini 14.50

roasted broccolini, lemon, chili, pecorino, bell pepper coulis

Caesar Salad 12

romaine, parmigiano, croutons

PASTA

A Modo Mio "Pasta My Way"

Choose Your Shape

Pappardelle Ravioli Fettucine Gnocchi



+\$3

+\$2

Choose Your Sauce

Bolognese 24.50

tomato meat sauce made with ground pork and beef

Salsiccia 24.50

creamy tomato sauce made with Italian fennel sausage, garlic and butter

Arrabbiata 23.50

spicy tomato sauce made with dried red chili peppers, garlic and housemade chili oil

Formaggi 24.50

creamy cheese sauce made with mozzarella, parmigiano and fontina

Funghi 24.50

mixed mushroom sauce made with onion, thyme, garlic and vegetable stock

Pesto 24.50

fresh basil, garlic, pine nuts, parmigiano and olive oil

Our pasta is cooked al dente unless otherwise requested.

Ristorante Illando Specials

Ravioli all'Aragosta 27.50

lobster ravioli sauteed with crab in a creamy vodka sauce

Risotto Pescatora 25.50

clams, mussels, shrimp & garlic in a marinara sauce

Tortelloni Brasato 25.50

filled with short ribs & sauteed with butter & sage

