

PIZZA

PROUDLY MADE BY AVPN CERTIFIED
MAESTRO PIZZAIOLO, JOHNCARLO "JC" FERRAIUOLO

ROSSE

Marinara 	13
sauce, oregano, fresh garlic, basil, EVOO	
Margherita	16
sauce, mozzarella, basil, EVOO add prosciutto san daniele \$2.50	
Regina Margherita	20
sauce, cherry tomatoes, basil, mozzarella di bufala, EVOO	
Cheese	15
sauce, shredded mozzarella add pepperoni \$1.00	
Nonna	21
marinated san marzano tomatoes, mozzarella di bufala, garlic, oregano, basil, EVOO	
Cotto e Funghi	18.50
sauce, mozzarella, prosciutto cotto, mushrooms, basil, EVOO	
Capricciosa	19.50
sauce, mozzarella, prosciutto cotto, olives, mushrooms, artichoke, basil, EVOO	
Vegana 	17
sauce, oregano, mushrooms, cherry tomatoes, arugula, basil, EVOO	
Carne	19.50
sauce, mozzarella, pepperoni, sausage, salame calabrese, basil, EVOO	
Diavola	18.50
sauce, mozzarella, salame calabrese, peperoncino calabrese, basil, EVOO	

 GLUTEN-FREE +\$3

CALZONE

Calzone	20
ricotta, prosciutto cotto, mushrooms, mozzarella, basil, EVOO	
Calzone Piccante	21
ricotta, salame & peperoncino calabrese, mushrooms, mozzarella, basil, EVOO	

20% gratuity will be added to all parties of 6 or more.

BIANCHE

Focaccia 	10
rosemary, coarse sea salt, EVOO	
Prosciutto & Arugula	19.50
mozzarella, cherry tomatoes, oregano, arugula, prosciutto san daniele, parmigiano, basil, EVOO	
Affumicata	19
smoked mozzarella, fennel sausage, mushrooms, parmigiano, basil, EVOO	
Carciofi	19
smoked mozzarella, artichoke hearts, mushrooms, parmigiano, basil, EVOO	
Bianca	18
ricotta, mozzarella, garlic, Parmigiano, cracked pepper, basil, EVOO	
Scuderie 	23
smoked mozzarella, shaved parmigiano, speck, arugula, burrata, truffle oil, basil, EVOO	
Gorgonzola	22
caramelized onion, speck, gorgonzola, mozzarella, thyme, EVOO	
Truffle	19
mozzarella, mushrooms, arugula, parmigiano, basil, truffle oil add prosciutto san daniele \$2.50	
Mamacita	21
mozzarella, salame calabrese, arugula, artichoke hearts, smoked mozzarella, basil, shaved parmigiano, truffle oil	

SALADS

Insalata Rucola  	13.50
arugula, shaved parmigiano, cherry tomatoes, lemon, balsamic vinegar	
Caesar Salad	13
romaine, parmigiano, croutons	
Caprese 	14
fresh tomatoes, pesto, mozzarella, basil, EVOO	
Insalata Farro 	15
nutty grain, cherry tomatoes, fresh mozzarella, arugula, basil, balsamic vinegar	



1525 Garnet Ave, San Diego, CA 92109 | 858.352.6912
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APPETIZERS

 MAKE IT VEGAN  GLUTEN-FREE

Garlic Bread  7.00
oregano, grated parmigiano
melted mozzarella +\$1.00

Truffle Fries   12.75
potatoes, truffle oil, parmigiano

Bruschettone  13.50
homemade bread, cherry tomatoes,
burrata, basil

Arancini 18
(4) deep fried rice balls filled with mozzarella cheese &
served on a bed of housemade tomato sauce

Calamari Fritti 17.75
fried squid and shrimp, lemon, marinara
or spicy aioli

Prosciutto e Burrata 16.75
prosciutto san danielle, burrata, crostini

Carciofi alla Romana   14.50
oven-roasted artichokes, garlic, capers, lemon

Gamberi alla Diavola 16
pan seared shrimp, crostini, garlic, Calabrian
chili oil

Polpette al Sugo 15.50
beef & pork meatballs, parmigiano, basil, crostini

Tuna Tartare 18.50
sashimi-grade tuna, cucumber, onion, red bell
pepper, tangy balsamic vinegar

Cavoletti di Bruxelles   15
brussel sprouts, golden raisins, pancetta,
balsamic vinegar

Broccolini Grigliati   14.50
roasted broccolini, chili, pecorino,
bell pepper coulis

ENTREES

Salmone al Rosmarino 30
grilled salmon with rosemary on a bed
of arugula & cherry tomatoes, served
with a side of mashed potatoes

Agnello alla Scottadito 32
grilled lamb chops with fresh herbs, mint
jelly, served with a mixed green salad

Pollo Parmigiana 28
lightly breaded chicken breast, provolone,
marinara sauce

 MAKE IT GLUTEN-FREE

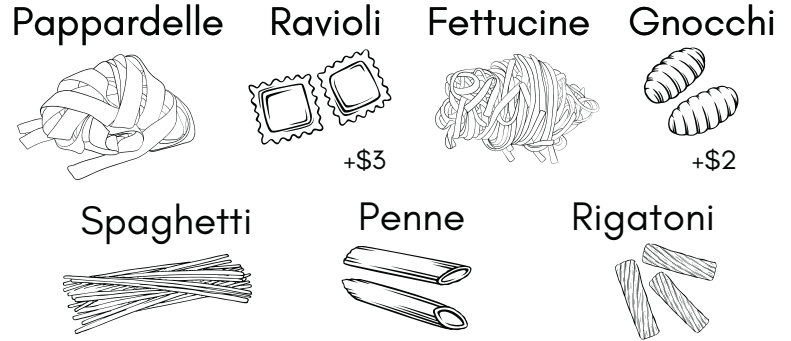
SPAGHETTI / PENNE / CASARECCE +\$5

ADD: SHRIMP+\$7 CHICKEN+\$5 (2) MEATBALL+\$6

PASTA

A Modo Mio "Pasta My Way"

CHOOSE YOUR SHAPE




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.

Carbonara 24.50 spaghetti, guanciale, egg, pecorino

Spaghetti e Polpette 23.75 red sauce, homemade meatballs

Spaghetti/Risotto allo Scoglio 25.75 clams, mussels, shrimp, garlic, white wine
in marinara sauce

Fusilli Pollo e Pesto 24.50 housemade pesto, sun-dried tomatoes, chicken

Spaghetti alle Vongole 24.50 fresh clams, garlic, white wine sauce
& parsley

Risotto Funghi Porcini  24.50 creamy rice, porcini mushrooms

Lasagna Emiliana 23.50 housemade bolognese and bechamel

Fettuccine Gamberi e Pancetta 26.50 shrimp, Italian bacon sauteed in vodka sauce

Piselli e Prosciutto Ravioli 26.50 filled with ricotta cheese and topped
with a pea & prosciutto sauce

Ravioli all'Aragosta 27.50 lobster ravioli sauteed with crab in a
creamy vodka sauce

Tortelloni Brasato 25.50 filled with short ribs & sauteed with
butter & sage