

TRADITIONAL MENU

ANTIPASTI

BRUSCHETTA PROSCIUTTO E FICHI BRUSCHETTA, RICOTTA, FIGS, PROSCIUTTO DI PARMA, HONEY, AGED BALSAMIC GLAZE.	22
TIMBALLO DI PASTA GOLDEN FRIED PASTA CROQUETTE, PECORINO CROTONESE, CALABRESE SPIANATA SALAMI, GREEN PEAS, NUTMEG BECHAMEL.	23
FIORI DI ZUCCHINE ZUCCHINI BLOSSOM, RICOTTA, SPICY SOPPRESSATA CALABRESE, TOMATO SAUCE, PARMIGIANO.	24

PASTA

SPAGHETTI AL POMODORO FRESCO SPAGHETTI, VOLCANIC PIENNOLO CHERRY TOMATOES, BASIL, GARLIC.	23
FILEJA CALABRESE TROPEA RED ONION INFUSED FILEJA, SPICY N'DUJA SAUCE, BUFFALO BURRATA, PEPPERONI CRUSCHI.	26
PAPPARDELLE BRASATO PAPPARDELLE, SLOW-COOKED SHORT RIB RAGU, MAGLIOCCO RED WINE, PARMIGIANO.	32
GNOCCHI ALLA CAPRESE GNOCCHI, BUFFALO BURRATA, DRIED TOMATOES, BASIL PESTO, LEMON ZEST.	26

SECONDI PIATTI

SCALOPPINA AL LIMONE ORGANIC MARY'S CHICKEN BREAST, LEMON SAUCE, CAPERS, ROASTED POTATOES.	34
MERLUZZO ALLA MAMMOLESE BLACK COD, CHERRY TOMATOES, OLIVES, CAPERS, CALABRIAN CHILI PEPPERS, BASIL.	38
BRANZINO [GF] WHOLE GRILLED EUROPEAN BRANZINO, FENNEL, ORANGES, OLIVES.	40

INSALATE

CAESAR HEARTS OF ROMAINE, CAESAR DRESSING, CROUTONS, PARMIGIANO.	18
FRESCA ARUGULA, FENNEL, STRAWBERRY, APPLE, PECANS, GOAT CHEESE, BALSAMIC, HONEY.	21
BARBABIETOLE [GF] RED BEETS, ARUGULA, RED LETTUCE, FETA CHEESE, ORANGES, WALNUTS, HONEY, MODENA BALSAMIC REDUCTION, EVOO.	19

BURRATA CAPRESE [GF] IMPORTED BUFFALO BURRATA, HEIRLOOM TOMATOES, EVOO. ADD PROSCIUTTO DI PARMA 24 MONTHS +\$6	24
FRITTO DI CALAMARI LIGHTLY FRIED CALAMARI, ZUCCHINI, GARLIC AIOLI.	25
CRUDO DI TONNO YELLOWFIN TUNA CRUDO, CALABRIAN CHILI PEPPER, HOUSE SAUCE, FRIED LEAK.	25
FUSILLI ALLA GIANCALEONE FUSILLI, PINK SAUCE, SMOKED SCAMORZA, RICOTTA, PANCETTA.	27
LINGUINE VONGOLE E BOTTARGA LINGUINE, MANILA CLAMS, BOTTARGA DI MUGGINE, LEMON ZEST, CALABRIAN CHILI PEPPERS.	29
LINGUINE ZUCCHINE E GAMBERI BLACK SQUID INK LINGUINE, ZUCCHINI CREAM, TIGER SHRIMP, MEDITERRANEAN GAMBERO ROSSO ESSENCE, FRESH MINT.	32

SCOTTADITO DI AGNELLO GRILLED LAMB CHOP, PEEWEE POTATOES, BROCCOLINI, PARSLEY GREEN OIL.	42
DIAFRAMMA DI MANZO SKIRT STEAK, PARSLEY-ANCHOVIES-CAPERS-LEMON-GARLIC DRESSING.	49

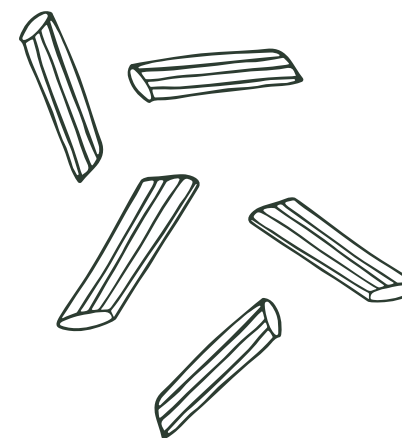
SIDES

ASPARAGUS	14
CAPONATA	12
ROASTED POTATOES	11
MEATBALL	10
GREEN BEANS	12
BROCCOLINI	12

PLANT-BASED MENU

FIRST ITALIAN PLANT-BASED MENU IN THE US

OWNER & CHEF PIETRO GALLO CREATED THIS FULLY VEGAN MENU INSPIRED BY THE CLASSIC DISHES OF OUR ITALIAN HERITAGE EXECUTED WITH MODERN COOKING TECHNIQUES, PROVIDING A TRULY AUTHENTIC EXPERIENCE TO OUR BELOVED VEGAN GUESTS SINCE 2015 IN SAN DIEGO.



ANTIPASTI

CAPRESE [GF] HOMEMADE RICE MOZZARELLA, HEIRLOOM TOMATOES, BASIL, EVOO.	23
CALAMARI VEGANI [GF] PEA PROTEIN, CORN STARCH, CORN FLOUR, TOMATO SAUCE.	25
BRUSCHETTA RICOTTA & POMODORINI ITALIAN GRILLED BREAD, VEGAN RICOTTA, CONFIT TOMATOES, BASIL LEMON ZEST.	19
VITELLO TONNATO VEGANO VEGAN TURKEY CARPACCIO, SOY, CHICKPEAS MUSTARD, CAPERS BERRIES, VEGAN MAYO.	22
PATE' DELLA NONNA CHICKPEAS, PISTACHIO, RED ONIONS, BAY LEAVES, ROSEMARY, PESTO GLAZE, BRUSCHETTA.	20
FIORE RIPIENO LIGHTLY FRIED ZUCCHINI BLOSSOM, CAPONATA, TOMATO SAUCE.	23
PARMIGIANA DI MELANZANE EGGPLANT PARMIGIANA, SAN MARZANO TOMATO SAUCE, VEGAN MOZZARELLA, BASIL, VEGAN PARMIGIANO.	26

PASTA & SECONDI PIATTI

RIGATONI PUTTANESCA RIGATONI, SAN MARZANO TOMATO SAUCE, KALAMATA OLIVES, CAPERS, CALABRIAN CHILI PEPPERS.	25
FUSILLI AI CECI E SALSICCIA FUSILLI, CHICKPEA SAUCE, VEGAN ITALIAN STYLE SAUSAGE, FRIED ROSEMARY.	26
PENNE ALL ARRABBIATA CALABRESE PENNE, SPICY BELL PEPPER CHERRY TOMATO SAUCE, GARLIC, CALABRIAN CHILI PEPPERS.	25
FETTUCCINE AI FUNGHI FETTUCCINE, SLOW COOKED MUSHROOM RAGU, ALMOND CRUMBLE.	27
SPAGHETTI AL PESTO DI PISTACCHI SPAGHETTI, IMPORTED PISTACHIO PESTO, LEMON, GARLIC, FRESH BASIL.	28
LASAGNA VEGANA VEGAN RAGU, ITALIAN BECHAMEL, VEGAN MOZZARELLA, VEGAN PARMIGIANO.	31
FILETTO VEGANO CHUNK VEGAN STEAK, MEDITERRANEAN SAUCE, ASPARAGUS.	40

CROSSED CONTAMINATION IS POSSIBLE DUE TO GLUTEN, NUTS & SOY USED IN OUR KITCHEN, PLEASE INFORM YOUR SERVER OF THE SEVERITY OF YOUR ALLERGY.

WE ACCEPT A MAXIMUM OF 5 CREDIT CARD PAYMENTS PER PARTY.

* A 20% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED FOR PARTIES OF 7 OR MORE GUESTS. GRAZIE FOR YOUR UNDERSTANDING!