

CHRISTMAS EVE DINNER MENU



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Spirits



APPETIZERS

FRESH HOMEMADE BREAD 4
Herb-infused EVOO, balsamic vinegar

CARCOFI ARROSTO 22
Roasted baby artichokes, savory herb sauce, olives, capers

BIETOLE 20
Roasted golden beets, marcapone cream, pistachio, baby arugul, extra virgin olive oil, balsamic glaze

POLPETTINE 17
Nonna's braised meatballs, San Marzano tomato sauce, Mediterranean olives, whipped ricotta

FRITTURA MISTA 24
Calamari, shrimp, artichoke, creamy garlic sauce (Calamari Only \$20)

SHRIMP BISQUE 15
Shrimp bisque soup

MUSSELS 20
Garlic, onion, Italian sausage, fresh fennel, tomato butter and herb broth

SALADS

Add chicken \$10 | Add Shrimp \$14

INSALATA CESARE 14
Classic Caesar salad with Parmigiano, homemade Caesar dressing, homemade croutons

INSALATA CHIARA ISABELLA 15
Wild arugula, Gorgonzola dolce, baby heirloom tomatoes, red onion, balsamic vinaigrette

INSALATA VENERE 15
Organic spring mix, poached pears, goat cheese, caramelized walnuts, house vinaigrette

INSALATA ANTICA 15
Organic spinach, local avocado, hearts of palm, shaved Parmigiano, balsamic vinaigrette

MAIN COURSE

Split or share plate + \$5 | Gluten free pasta + \$3

SQUID INK SPAGHETTI 35
Mussels, clams, calamari, shrimp, fresh herbs, garlic, tomato sauce

TORTELLONI 31
Homemade spinach and ricotta tortelloni, wild mushrooms, tomato, herbs, Marsala wine sauce

LASAGNA 28
Baked pasta sheets, meat sauce, bechamel, Parmigiano, mozzarella cheese

PAPPADELLE 45
Half lobster, clams, mussels, tomato and vodka sauce

PENNE 30
Smoked Atlantic salmon, shrimp, creamy lobster bisque

GNOCCHI 33
Homemade gnocchi, diced braised short ribs, tomato wine sauce, crumbled goat cheese

BRANZINO 40
Pan-roasted mediterranean skin on branzino, artichoke, capers and citrus sauce

CIOPPINO LIVORNESE 40
Clams, mussels, calamari, shrimp, Chef's choice of fish, garlic, olives, capers, tomato and herb broth

VITELLO 40
Veal prepared: Marsala, Piccata or Parmigiana style

POLLO 30
Chicken breast prepared: Marsala, Piccata or Parmigiana style

PARMIGIANA DI MELENZANE 28
Sicilian style eggplant, San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, basil

BRASATO 40
Braised, all natural angus boneless short ribs, Cabernet Sauvignon, fresh herbs, mashed potatoes, vegetables

BISTECCA 45
Grilled New York steak with creamy Gorgonzola sauce

DESSERT

CHOCOLATE LAVA CAKE 16
Vanilla gelato

PANETTONE 16
Zabaglione cream

BON BON TIRAMISU 16
Tiramisu balls, mascarpone cream

AFFOGATO 16
Vanilla gelato, crumbled nilla waffer, espresso

CANNOLI 16

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STAY SOCIAL ANTICA TRATTORIA SAN DIEGO

FOR PRIVATE EVENTS AND CATERING ANTICATRATTORIA.COM

We will kindly split your check two ways upon request

A 20% automatic gratuity will be applied to parties of 6 or more.



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Spirits

CORKAGE FEE \$20
2 LT MAXIMUM \$ 30
5 LT MAXIMUM \$ 50
2 BOTTLES MAX

CLASSIC COCKTAIL

NEGRONI - APEROL SPRITZ - OLD FASHION - MANHATTAN - COSMO - LEMON DROP - ESPRESSO MARTINI \$17

CRAFT COCKTAILS

PINA COLADA | 14

Pineapple, strawberry or mango, house rum.

MARGARITA | 14

Pineapple, strawberry or mango, house tequila.

MOJITO | 14

Lime, strawberry or mango, house rum, fresh mint.

MOSCOW MULE | 14

Ginger beer, lime juice, house gin, bitter.

CHIARA SPRITZ | 17

St. Germain, fresh mint, lemon juice, Prosecco.

WHISKEY SMASH | 17

Four Roses bourbon, lemon, mint, simple syrup.

WHITE LINEN | 17

Bombay gin, elderflower liqueur, fresh lemon juice, cucumber, soda water

WILD BOY | 17

400 Conejos mezcal, Grand Marnier, Aperol, lime juice and agave soda.

MEXICAN WAVE | 17

Jalapeño infused cucumber tequila, lime juice, mango puree, Tajin.

ADULT BERRY LEMONADE | 17

Kettle One vodka, Absolut hibiscus, limoncello, mix berry.

ITALIAN MOJITO | 17

Aperol, rum, mint, lime, cane sugars, soda water.

PAPER AIRPLANE | 17

Jameson whiskey, Aperol, Amaro Nonino, and lemon juice.

SPARKLING

Prosecco DOC, Lunetta, split, Veneto | G 15 *

Prosecco DOC, Borgoluce "Lampo", Veneto | B 50*

Champagne Veuve Clicquot, France | B 120*

WHITE WINES

Pinot Grigio, '23 Anterra, Sicilia | G 14 / B 41

Moscato, Gemma Di Luna Split, Veneto | G 14

Rosé, '23 I Versi, Sicilia | G 14 / B 40

Pinot Grigio, Terlato, Friuli | B 48

Gavi, '24 La Luciana, Piemonte | G 16 / B 52

Vermentino, '23 In Cantos, D.O.C Sardegna | G 16 / B 52

Sauvignon Blanc, Archetype, New Zealand | G15 / B 48

Chardonnay, '22 Silvestri 41, Monterey | G 14 / B 46

Chardonnay, '23 Stags Leap, Napa Valley | B 70 *

ITALIAN RED

Montepulciano D'Abbruzzo, Sagrestana | G 14 / B 48

Sangiovese, '23 Il Bastardo, Toscana | G 14 / B 42

Chianti, '23 Valdarino, Toscana | G 14 / B 42

Chianti Classico, '20 Tenuta Cappellina, Toscana | G 17 / B 60

Chianti Classico Reserva, '18 Tenuta Cappellina, Toscana | B 75*

Primitivo, '23 Carmina Terrae, Puglia | G 16 / B 50

Barbera D' Asti, '19 Tenute Carrara, Piemonte | G 16 / B 50

Nero d'Avola, '22 Villa Tonda, Sicilia | G 15 / B 48

Vino Nobile Di Montepulciano, '18 Fattoria Del Cerro, Toscana | B 82*

Barbaresco '22 Fontanabianca, Piemonte | B 78*

Super Tuscan, '21 Mazzei Philip, Toscana | B 95*

Super Tuscan, '18 Zingari, Toscana | G 16 / B 60

Amarone Della Valpolicella, '20 "Ca" Storica", Veneto | B 95*

Brunello Di Montalcino, '19 Poggio Lontano, Toscana | B 135*

Syrah, '22 Pacificos, Sicilia | B 70*

Barolo, '18 Barreri Rovati Reserva, Piemonte | B 105*

DESSERT WINES

Passito L'Ecrú' Firriato Sicily | G 15

Taylor Fladgate 10 Years Old Tawny | G 15

Bin 27 Reserve Port Fonseca | G 15

SANGRIA WHITE OR RED | 15

RED WINES

House Merlot, CA | G 14 / B 42

House Cabernet Sauvignon, CA | G 14 / B 42

House Pinot Noir, CA | G 14 / B 42

Syrah, '22 Cline, Sonoma | B 50

Merlot, '21 Carmenet Reserve, California | G 14 / B 40

Cabernet Sauvignon, '20, 11th Hours, Lodi | G 14 / B 48

Cabernet Sauvignon, '22 Caymus, California | B 110*

Cabernet Sauvignon, '22 Austin Hope, Paso Robles, CA | 1L B 95*

Cabernet Sauvignon, '20 DAOU, Paso Robles | B 74*

Cabernet Sauvignon, '19 Chateau Montelena, Napa Valley | B150*

Red Blend, '22 The Fableist, Paso Robles | G 16 / B 55

Red Blend, '23 The Walking Fool By Caymus, CA | B 80*

Pinot Noir, '23 Chalk Hill, Sonoma | G 16 / B 60*

Pinot Noir, '22 Lingua Franca Estate, Willamette Valley | B 130*

Malbec Latido, Mendoza | G14 / B 48

Malbec, '19 Opaque, Paso Robles | B 53*

Zinfandel, '22 The Federalist, Lodi CA | B 52*

Old Vine Zinfandel, '20 Plungerhead, Lodi CA | G 14 / B 44

BEERS & CIDER

Stone Delicious IPA 7.0%, San Diego | G 9

Stella Artois Cider Apple 4.5% | G 6

The Pugilist -dry Irish Stout 4.5%, San Diego | G 9

The Pupil Societe IPA 7.5%, San Diego | G 9

Stone Hazy IPA 6.7%, San Diego | G 9

Peroni Lager 4.7%, Italy | G 9

Mother Earth Tierra Madre Lager 4.5%, San Diego | G 9

Society The Harlot Blond Ale 5.7%, San Diego | G 9

Stone Pale Ale 6%, San Diego | G 9

Modern time Pilsner 4.8%, San Diego | G 9

Heineken 00 alcohol, Holland | G 7