

NEW YEAR'S EVE DINNER MENU



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Spirits

\$80 PER PERSON

Plus tax and gratuity.
Sharing (split plate) not available
for this special dinner

FIRST COURSE

MUSSELS

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

POLPETTINE

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

INSALATA VENERE

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

BURRATA

Heirloom tomatoes, aged balsamic, artichoke, roasted bell pepper pesto

SECOND COURSE

LOBSTER RAVIOLI

Housemade lobster & mascarpone stuffed, vodka saffron cream sauce, baby heirloom tomatoes

FILET MIGNON

8oz filet mignon pan roasted, creamy gorgonzola dolce sauce

BRANZINO

Pan-roasted Mediterranean Branzino (skin on) with savory tomato sauce, garlic, mixed olives, capers, fresh herbs

CAPESANTE

Oven-roasted sea scallops, parmigiano reggiano risotto, lobster bisque sauce

TORTELLONI

Homemade short ribs tortelloni, porcini and wild mushrooms, creamy truffle sauce

AGNELLO

Oven roasted rack of lamb, savory herb sauce

GNOCCHI

Homemade gnocchi, blue crab, shrimp, creamy lobster sauce

CIOPPINO

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

DESSERT

CHOCOLATE LAVA CAKE

TIRAMISU

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.



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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, '24 Hess Shirtail, 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, '24 Castelveto, 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

Merlot, '23 Wente Sandstone, Livermore Valley | G 14 / B 45

Cabernet Sauvignon, '22 Plungerhead, Lodi | G 15 / 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

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

Old Vine Zinfandel, '20 Plungerhead, Lodi CA | G 15 / B 48

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