

WINE PAIRING \$20

Choice of red or white wine per course

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 tomato, aged balsamic, artichoke, roasted bell pepper pesto

ARANCINI

Sicilian crispy rice balls filled with meat sauce, mozzarella, Parmigiano. Served with tomato sauce

SECOND COURSE

Gluten free pasta + \$5

FETTUCCINE

Rich tomato sauce, homemade crumbled Italian sausage, meatballs, braised and diced short ribs

RAVIOLI D'ARAGOSTA + \$10

Lobster ravioli with creamy saffron sauce

CALAMARI E GAMBERI

Tender calamari steak, shrimp, garlic, capers, brown butter lemon sauce

RAVIOLI DI ZUCCA

Homemade butternut squash ravioli, gorgonzola, walnuts, cream sauce

SALMONE

Pistachio-crusted wild salmon, Prosecco orange sauce, spinach risotto

SALTIMBOCCA + \$10

Veal scaloppini, prosciutto, sage, brown butter, white wine, mashed potatoes, vegetables

PARMIGIANA DI MELENZANE

Sicilian style eggplant, San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, basil

BRASATO + \$10

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

DESSERT

AFFOGATO

TIRAMISU

CANNOLI

ESPRESSO MARTINI + \$8

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

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.

SOLSTICE SPICE | 17

Salt Road blood orange gin, pineapple juice, cinnamon syrup, lime

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, Candoni Split, Veneto | G 15 *

Prosecco DOC, Borgoluce “Lampo”, Veneto | B 50*

Champagne, Veuve Clicquot, France | B 120*

SANGRIA WHITE OR RED | 13

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*

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 | G 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 Puglist -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

DESSERT WINES

Passito L'Ecrú' Firriato Sicily | G 12

Taylor Fladgate 10 Years Old Tawny | G 12

Bin 27 Reserve Port Fonseca | G 12

Limoncello | G 12