
FIRST COURSE

CAVOLETTI

Crispy Brussels sprouts, pancetta, shaved Parmigiano, balsamic glaze

MUSSELS

Mussels, garlic, onion, Italian sausage, fresh fennel, tomato butter herb broth

INSALATA VENERE

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

BRUSCHETTA PESCHE

Grilled homemade bread, grilled peach, Gorgonzola cream hot honey

SECOND COURSE

Gluten free pasta + \$5

TORTELLACCI

Homemade spinach and ricotta ravioli, tomato sauce, topped with burrata and basil infused oil

PENNE AL SALMONE

Fresh diced salmon, yellow squash, garlic, saffron sauce

CASARECCE ANTICA

White Italian sausage ragu, pistachio pesto, porcini mushrooms

BRASATO + \$10

Braised, all natural angus boneless short ribs.

BRANZINO MEDITERRANEO + \$10

Pan roasted Mediterranean branzino skin on. Served with citrus cappers sauce

POLLO ALLA VALDOSTANA

Breaded chicken breast stuffed with ham, fontina cheese and mascarpone. Served with porcini mushrooms cream sauce

DESSERT

AFFOGATO

TIRAMISU

CANNOLI

ESPRESSO MARTINI + \$7

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

**MOJITO - PINA COLADA - MARGARITA - NEGRONI - APEROL SPRITZ - OLD FASHION - MANHATTAN - COSMO
LEMON DROP - ESPRESSO MARTINI \$17**

CRAFT COCKTAILS

SMOKE IN PARADISE | 17

400 Conejos Mezcal, Pineapple Juice, Lime Juice, Rosemary Syrup, Bitters

PEACH BLOSSOM | 17

Bombay Gin, Aperol, Peach Purée, Lemon Juice

ITALIAN CONNECTION | 17

Grey Goose Vodka, Amarena Cherry Syrup, Lime Juice, Prosecco

DOLCE VITA | 17

Don Julio Tequila Blanco, Fresh Basil, Strawberry Purée, Lemon Juice

CHIARA SPRITZ | 17

St. Germain, Fresh Mint, Lemon Juice, Prosecco

WHISKEY SMASH | 17

Four Roses Bourbon, Lemon, Mint, Simple Syrup

WILD BOY | 17

400 Conejos Mezcal, Grand Marnier, Aperol, Lime Juice, Agave Soda

MEXICAN WAVE | 17

Jalapeño-Infused Cucumber Tequila, Lime Juice, Mango Purée, Tajín

ADULT BERRY LEMONADE | 17

Ketel One Vodka, Absolut Hibiscus, Limoncello, Mixed Berries

ITALIAN MOJITO | 17

Aperol, Rum, Mint, Lime, Cane Sugar, Soda Water

PAPER AIRPLANE | 17

Bulleit Rye, Aperol, Amaro Nonino, Lemon Juice

SOL DE FUEGO | 11 | NON-ALCOHOLIC | 11

Pineapple Juice, Strawberry Purée, Lime Juice, Tajín, Soda Water

SPARKLING

Prosecco DOC, Candoni Split, Veneto | G 15 *

Prosecco DOC, Ca' Belli, Veneto | B 50*

Champagne, Veuve Clicquot, France | B 138*

SANGRIA WHITE OR RED | 15

WHITE WINES

Pinot Grigio, '25 Anterra, Sicilia | G 14 / B 41

Moscato, Gemma Di Luna Split, Veneto | G14

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

Pinot Grigio, Terlato 24' Friuli | B 48

Gavi, '24 La Luciana, Piemonte | G 16 / B52

Vermentino, '25 In Cantos, D.O.C Sardegna | G 16 / B 52

Sauvignon Blanc, Archetype 24', New Zealand | G15 / B48

Chardonnay, '24 Hess Shirtail, Monterey | G 14 / B 46

Chardonnay, '24 Stags Leap, Napa Valley | B 70 *

ITALIAN RED

Montepulciano D'Abbruzzo, Sagrestana '24, Italia | G 14 / B 48

Sangiovese, Il Bastardo '25, Toscana | G 14 / B 42

Chianti, Valdarno Superiore DOCG '24, Toscana | G 14 / B 42

Chianti Classico, Tenuta Cappellina '21, Toscana | G 17 / B 57

Chianti Classico Riserva, Tenuta Di Nozzole '22, Toscana | B 75*

Primitivo, Criteri '23, Puglia | G 16 / B 50

Barbera D'Alba Moscone, DOC, '23, Piemonte | G 16/B50

Nero d'Avola, Villa Tonda '24, Sicilia | G 15 / B 48

Vino Nobile Di Montepulciano, Fattoria Del Cerro '21, Toscana | B 82*

Barbaresco, Moscone DOCG'22, Piemonte| B 78*

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

Super Tuscan, Querceto '24, Toscana | G 16/ B 50

AmaroneDella Valpolicella, Begali '21, Veneto | B 95*

Brunello Di Montalcino, Sasso Sole '20, Toscana | B 135*

Syrah, Pacificos '22, Sicilia | B 70*

Barolo, Negretti '20, Piemonte | B 105*

RED WINES

House Merlot, CA | G 14 / B 39

House Cabernet Sauvignon, CA | G 14 / B 39

House Pinot Noir, CA | G 14 / B 39

Merlot, Wente Sandstone '22, Central Coast | G 14 / B 42

Cabernet Sauvignon, Il Fiore '21, Paso Robles | G 14 / B 48

Cabernet Sauvignon, Austin Hope '23, Paso Robles | 1L B 95*

Cabernet Sauvignon, Justin '22, Paso Robles | B 74*

Cabernet Sauvignon, Raymond Riserva '23, Napa Valley | B 78*

Cabernet Sauvignon, Hess Collection Iron Corral Single Vineyard '23, Napa Valley | B 150*

Red Blend, Eight Years '23, California | G 16 / B 60

Red Blend, The Walking Fool by Caymus '24, California | B 80*

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

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

Malbec, Latido '24, Mendoza | G 14 / B 48

Old Vine Zinfandel, Plungerhead '21, Lodi | G 14 / B 44

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

Societe The Harlot Blonde Ale 5.7%, San Diego | G 9

Stone Pale Ale 6%, San Diego | G 9

Modern Times Pilsner 4.8%, San Diego | G 9

Heineken 0.0 Alcohol, Holland | G 7

DESSERT WINES

Passito, L'Ecu Firriato, Sicily | G 12

Taylor Fladgate, 10-Yr Old Tawny | G 12

Bin 27 Reserve, Port Fonseca | G 12

Limoncello | G 12