

ITALIAN  
EXCELLENCE



ANTIPASTI

|                                                                                                                             |       |
|-----------------------------------------------------------------------------------------------------------------------------|-------|
| <b>BURRATA CAPRESE</b><br>fresh cherry tomatoes, pesto, burrata, balsamic glaze                                             | 16    |
| <b>GAMBERI ALL’AGLIO</b><br>shrimp with garlic sauce and chili pepper                                                       | 17    |
| <b>POLPETTE AL SUGO</b><br>hosemade beef meatballs, parmigiano, basil, toast                                                | 17    |
| <b>CALAMARI FRITTI</b><br>fried squid and shrimp, lemon, marinara or spicy aioli                                            | 19    |
| <b>COZZE E VONGOLE ALLA MARINARA</b><br>clams and mussels in red sauce served with crostini                                 | 20    |
| <b>POLIPO FRITTO</b><br>fried octopus with fried vegetables and arugula served with spicy mayo                              | 21    |
| <b>PROSCIUTTO CRUDO E BURRATA</b><br>prosciutto San Daniele, burrata, crostini                                              | 18    |
| <b>BRUSCHETTONE</b><br>choice of classic tomato or pescatarian with anchovies                                               | 15    |
| <b>TORTINO AL MIX DI FUNGHI PORCINI</b><br>pasta pie with porcini, mixed mushrooms, potato & mozzarella                     | 19.95 |
| <b>TRIS DI MONTANARE</b><br>trio of fried bread topped with eggplant, ragù napoletano, and pomodorini datterini e basilico  | 17    |
| <b>MONTANARA ALLA GENOVESE</b><br>fried bread topped with onion beef stew and cream of pecorino                             | 14    |
| <b>MOZZARELLA DI BUFALA CAMPANA IN CARROZZA</b><br>fried mozzarella di Bufala served on a bed of arugula and confit tomato. | 18.95 |
| <b>PALLONCINI FRITTI</b><br>small fried dough balls served in a mason jar with marinara, stracclatella and basil            | 16    |

SHAREABLESERVES 3-4

|                                                                                                                          |    |
|--------------------------------------------------------------------------------------------------------------------------|----|
| <b>TORRE SCUDERIE</b><br>mix of arancini, croquette, and fried dough served with pesto and marinara sauce                | 45 |
| <b>TORRE DEL MAIALE</b><br>selection of our imported cold cuts served with a side of housemade puccia bread              | 60 |
| <b>STRACCETTI AL RAGU GENOVESE</b><br>fried strips of pizza dough, topped with bolognese sauce and smoked provola cheese | 23 |
| <b>STRACCETTI SALATI</b><br>fried strips of pizza dough, served with arugula & cherry tomatoes                           | 21 |
| <b>STRACCETTI AL GRICIA</b><br>fried strips of pizza dough served with parmigiano cream, smoked provola & guanciale DOP  | 24 |

INSALATE

|                                                                                                                       |       |
|-----------------------------------------------------------------------------------------------------------------------|-------|
| <b>RUCOLA</b><br>arugula, shaved parmigiano, cherry tomatoes, lemon, olives, balsamic vinegar                         | 15.50 |
| <b>CESARE</b><br>romaine, parmigiano, housemade croutons and dressing                                                 | 13    |
| <b>INSALATA DI SPINACI</b><br>organic baby spinach, grapes, berries, honey balsamic dressing, topped with goat cheese | 15    |

ADD: Shrimp +\$7 Chicken +\$5 (2) Meatball +\$6

PASTA MY WAY

MAKE IT GLUTEN-FREE PENNE OR CASARECCE +5

CHOOSE YOUR SHAPE

|             |          |           |       |          |         |         |
|-------------|----------|-----------|-------|----------|---------|---------|
| Pappardelle | Linguine | Fettucine | Penne | Rigatoni | Ravioli | Gnocchi |
|             |          |           |       |          |         |         |
|             |          |           |       |          | +\$3    | +\$2    |

CHOOSE YOUR SAUCE

|                                                                                                           |       |
|-----------------------------------------------------------------------------------------------------------|-------|
| <b>ARRABBIATA</b><br>spicy tomato sauce made with dried red chili peppers, garlic and housemade chili oil | 21.95 |
| <b>BOLOGNESE</b><br>tomato meat sauce made with beef                                                      | 24.95 |
| <b>ALFREDO</b><br>parmigiano, pecorino, butter                                                            | 19.95 |
| <b>PESTO</b><br>fresh basil, garlic, pine nuts, parmigiano and olive oil                                  | 23.50 |
| <b>POMODORO</b><br>marinara sauce with garlic, basil, EVOO                                                | 23.50 |
| <b>FUNGHI</b><br>mixed mushroom sauce, thyme, garlic                                                      | 24.50 |
| <b>SALSICCIA</b><br>vodka sauce made with Italian fennel, sausage, garlic & butter                        | 22.95 |
| <b>CARBONARA</b><br>guanciale, egg, pecorino                                                              | 24.95 |
| <b>SCOGLIO</b><br>clams, mussels, shrimp, garlic in a marinara sauce                                      | 26.95 |

ENTREES

|                                                                                                                                          |       |
|------------------------------------------------------------------------------------------------------------------------------------------|-------|
| <b>CIOPPINO</b><br>marinara & vino bianco stew with salmon, clams & shrimp (served in a housemade bread bowl +\$7)                       | 31.95 |
| <b>SALMONE AL ROSMARINO</b><br>grilled salmon with rosemary on a bed of arugula & cherry tomatoes, served with a side of mashed potatoes | 28.95 |
| <b>POLLO PARMIGIANA</b><br>lightly breaded chicken breast, provolone, marinara sauce, served with spaghetti marinara                     | 26.95 |
| <b>POLLO AL LIMONE</b><br>chicken breast, lemon caper cream sauce, served with a side of mashed potatoes & roasted broccolini            | 24.95 |
| <b>LAMB CHOPS</b><br>lamb rack served with a side of risotto funghi                                                                      | 34.95 |
| <b>LASAGNA EMILIANA</b><br>housemade bolognese and bechamel                                                                              | 24.95 |

EXPERIENCES

\$49.50 PER PERSON

EACH EXPERIENCE COMES WITH YOUR CHOICE OF:  
SPRITZ, PROSECCO OR VINO (HOUSE RED OR WHITE)

AFFIDATE AL NOSTRO GIGGINO

A 4-course Roman style experience by Chef Gimmy.

IN GIRO PER NAPOLI

A taste of Napoli.  
Fried pizza with a Genovese Ragu; taste of our Marinara & Margherita Pizza; taste of our fried dessert pizza chosen by Zia Christine & Zio Leonardo.

VEGGIE

Fried pizza dough with a primavera sauce; potato croquettes, tasting of pizza Babbo Toni (Truffle) e Nonna Stefania (Regina); fried straccetti topped with nutella.

\*CONSUMING RAW OR UNDERCOOLED MEATS, POULTRY, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE MAKE SURE TO NOTIFY YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

FROM OVEN TO HEART

PIZZA



Make it Gluten-free +\$4

CHOOSE BETWEEN ROMAN STYLE THIN CRUST OR TRADITIONAL NAPOLETANA



ROSSE

**MARINARA** 15  
San Marzano tomatoes, oregano, fresh garlic, basil, EVOO  
add Prosciutto San Daniele \$4.00

**MARGHERITA** 16  
San Marzano tomatoes, DOP, fior di latte, basil, EVOO

**THE BUTCHER** 20.95  
San Marzano tomatoes, fior di latte, pepperoni, Italian sausage, spianata calabrese, basil, EVOO

**PROSCIUTTO RUCOLA** 21.50  
San Marzano tomatoes, fior di latte, cherry tomatoes, oregano, arugula, prosciutto di parma, shaved parmigiano reggiano, EVOO

**CAPRICCIOSA** 19.95  
San Marzano tomatoes, fior di latte, prosciutto cotto, mushroom, artichoke, basil, EVOO

**BOSCAIOLA** 21.50  
San Marzano tomatoes, fior di latte, mushroom, gorgonzola, Italian sausage, EVOO

**DIAVOLA** 21.95  
San Marzano tomatoes, kalamata olives, tomato, fior di latte, salame calabrese, basil, EVOO

**VEGANA** 18.95  
San Marzano tomatoes, oregano, mushrooms, cherry tomatoes, arugula, basil, EVOO

BIANCHE

**GORGONZOLA** 22  
caramelized onions, fior di latte, thyme, speck, EVOO

**TRUFFLE** 20  
fior di latte, mushroom, arugula, parmigiano reggiano, basil, truffle oil, EVOO

**5 FORMAGGI** 22  
fior di latte, provola di agerola, ricotta, gorgonzola & shaved parmigiano reggiano, EVOO

**CARCIOFI** 19  
smoked mozzarella, artichoke hearts, mushrooms, parmigiano, basil, EVOO

**BIANCA** 18  
ricotta, mozzarella, garlic, parmigiano, cracked pepper, basil, EVOO

**SCUDERIE** 25  
provola di agevola, speck, arugula, shaved parmigiano reggiano, burrata, truffle oil, basil, EVOO

**FUNGHI** 25  
cream of porcini mushroom, vegan mozzarella, crimini and portobello, EVOO

PIZZA  
ALLA PALA

MARGHERITA \$37

MIX & MATCH \$43

Select any 3 from the pizza selection

30-IN  
RECTANGULAR  
PIZZA

Make some room!  
Served on a wooden board.

12 SLICES  
SERVES 2-4

EXCLUDED ON TUESDAY,  
FRIDAY & SATURDAY



AWARD WINNING  
2016 CAPUTO CUP

**PIZZA LA REGINA 24**  
San Marzano tomatoes, basil, roasted cherry tomatoes, mozzarella di bufala campana, EVOO

“Best Traditional Pizza in the World Award Pizza World Championship Caputo 2016 New York.”

World champion Gimmy Piperku presented his fabulous pizza, a little from the classic tradition, a lot from his art, soul and professionalism.

FOLLOW US



@SCUDERIE\_ITALIA

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Chef Gimmy Piperku - Manager Guilherme DaSilva