

PIZZA

Makes your heart race

ROSSE

Marinara

sauce, oregano, fresh garlic, basil, EVOO 15

Margherita

sauce, mozzarella, basil, EVOO 16

add Prosciutto San Daniele \$4.00

Regina Margherita

sauce, cherry tomatoes, basil, mozzarella

di bufala, EVOO 20

Cheese

sauce, shredded mozzarella 15

add Pepperoni \$1.00

Nonna

marinated San Marzano tomatoes, mozzarella

di bufala, garlic, oregano, basil, EVOO 19

Cotto e Funghi

sauce, mozzarella, prosciutto cotto,

mushrooms, basil, EVOO 18.50

Capricciosa

sauce, mozzarella, prosciutto cotto, olives,

mushrooms, artichoke, basil, EVOO 19.95

Vegana

sauce, oregano, mushrooms, arugula,

cherry tomatoes, basil, garlic, EVOO 18.95

Carne **HOUSE FAVORITE!**

sauce, mozzarella, pepperoni, sausage,

salame calabrese, basil, EVOO 20.95

Diavola

sauce, mozzarella, salame calabrese,

calabrian chili, basil, EVOO 21.95

Boscaiola

sauce, fior di latte, mushroom, gorgonzola,

Italian sausage, EVOO 21.50



GLUTEN-FREE +\$4



MAKE IT VEGAN

BIANCHE

Prosciutto & Arugula

mozzarella, cherry tomatoes, oregano,

arugula, Prosciutto San Daniele,

parmigiano, basil, EVOO 19.95

Gorgonzola

speck, caramelized onions, gorgonzola,

fior di latte, basil, EVOO 22

Carciofi

smoked mozzarella, artichoke hearts,

mushrooms, parmigiano, basil, EVOO 19

Bianca

ricotta, mozzarella, garlic, parmigiano,

cracked pepper, basil, EVOO 18

Scuderie

SIGNATURE PIE

smoked mozzarella, shaved parmigiano,

speck, arugula, burrata, truffle oil,

basil, EVOO 25

Truffle

mozzarella, mushrooms, arugula,

parmigiano, basil, truffle oil 20

add Prosciutto San Daniele \$4.00

Tesoro

mozzarella, salame calabrese, arugula,

artichoke hearts, smoked mozzarella,

basil, shaved parmigiano, truffle oil 19.95



ANTIPASTI

Appetizers

PUCCIA BREAD **HOUSE FAVORITE!**

rosemary, coarse sea salt, EVOO,

served with whipped eggplant 12.95

Bruschettone

housemade bread, cherry tomatoes,

burrata, basil 15

Arancini

deep fried rice ball filled with housemade

bolognese and mozzarella, served with a

marinara sauce 14

Burrata Caprese

fresh tomatoes, burrata, pesto, basil, EVOO 14

Calamari Fritti

fried squid and shrimp, lemon, served with a

side marinara or spicy aioli 19

Prosciutto e Burrata

Prosciutto San Daniele, burrata, crostini 18

Carciofi alla Romana

oven-roasted artichokes, garlic, shaved

parmigiana, olives, lemon 16.95

Gamberi alla Diavola

pan seared shrimp, crostini, garlic, Calabrian

chili oil 17

Polpette al Sugo

beef meatballs, parmigiano, basil, toast 17

Cavoletti di Bruxelles

brussel sprouts, pancetta, golden raisins,

balsamic vinegar 15

Broccolini Grigliati

roasted broccolini, lemon, chili, pecorino, bell

pepper coulis 14.50



Pacific Beach's Italian gem!

The engines are always revving with flavor—fuel up on wood-fired Neapolitan pizza, crave-worthy Italian classics, and smooth Italian wine and beer that'll keep you running on all cylinders.

INSALATE

Salads

Insalata Rucola

arugula, shaved parmigiano, cherry tomatoes,

lemon, olives, balsamic vinegar 15.50

Cesare

romaine, parmigiano, croutons 13

Insalata di Spinaci

organic baby spinach, grapes, berries, honey

balsamic dressing, topped with goat cheese 15

CONTORNI

Sides

Garlic Bread

homemade 7

melted cheese +\$1.00

Truffle Fries

truffle oil, parmigiano,

served with spicy aioli 12.75

CALZONE

Calzone Piccante

ricotta, mushrooms,

salame & peperoncino

calabrese, mozzarella,

basil, EVOO 18.95

Calzone

ricotta, prosciutto cotto,

mushrooms, basil,

mozzarella EVOO 18.98

PASTA

OUR PASTA IS COOKED AL DENTE UNLESS OTHERWISE REQUESTED.

Carbonara

spaghetti, guanciale, egg, pecorino 24

Spaghetti e Polpette

red sauce, homemade meatballs 22.95

Linguine ai Frutti di Mare

clams, mussels, shrimp, garlic in a marinara sauce 26.95

Fusilli Pollo e Pesto

housemade pesto, chicken, topped with stracciatella cheese 24.95

Spaghetti alle Vongole

fresh clams, garlic, white wine sauce, parsley 24.95

Risotto Funghi Porcini

creamy rice, porcini mushrooms with light demi-glace 24.95

Lasagna Emiliana

housemade bolognese and bechamel 24.95

Fettucine Gamberi e Pancetta

shrimp, Italian bacon sautéed in vodka sauce 26

Ravioli all'Aragosta

lobster ravioli in vodka sauce 27.95

Tortelloni Brasato

filled with short ribs, sautéed with butter & sage 25.95

Fusilli Norma



eggplant, sausage, ricotta, mozzarella & basil in a marinara sauce 23.50

Add Shrimp +\$7 / Chicken +\$5 / (2) Meatball +\$6

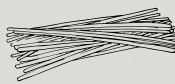
A MODO MIO "PASTA MY WAY"

CHOOSE YOUR SHAPE

Pappardelle



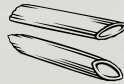
Linguine



Fettucine



Penne

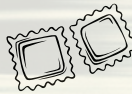


GLUTEN-FREE +\$4

Rigatoni



Ravioli



+\$3

Gnocchi



+\$2

CHOOSE YOUR SAUCE

Arrabiata



spicy tomato sauce made with dried red chili peppers, garlic and housemade chili oil 21.95

Salsiccia

Italian fennel sausage in vodka sauce, garlic and butter 22.95

Bolognese HOUSE FAVORITE!

tomato meat sauce made with beef 24.50

Funghi



mixed mushroom sauce, made with onion, thyme, garlic and demi-glace 24.50

Alfredo

parmigiano, pecorino, butter 19.95

Pesto

fresh basil, garlic, pine nuts, parmigiano, and olive oil 23.50

Pomodoro



marinara sauce with garlic, basil, EVOO 23.50

SECONDI

Entrees

Cioppino

marinara & vino bianco stew with salmon, clams & shrimp 31.95

SERVED IN A HOUSEMADE BREAD BOWL +\$7

Salmone al Rosmarino

grilled salmon with rosemary on a bed of arugula & cherry tomatoes, served with a side of mashed potatoes 28.95

Pollo Parmigiana

lightly breaded chicken breast, provolone, marinara sauce, served with spaghetti marinara 26.95

Pollo al Limone

chicken breast, lemon caper cream sauce, served with a side of mashed potatoes & roasted broccolini 24.95

Costolette d'Agnello

grilled lamb rack served with a side of risotto funghi 24.95

Italian Excellence

Learn More!



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We Deliver! We Cater!

*20% gratuity will be added to all parties of 6 or more. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness. Please notify your server of any allergies or dietary restrictions.