

Appetizers

 MAKE IT VEGAN  GLUTEN-FREE

Puccia Bread 12.95

rosemary, coarse sea salt, EVOO,
served with whipped eggplant

Garlic Bread 7.00

melted cheese +\$1.00

Bruschettone 13.50

housemade bread, cherry tomatoes,
burrata, basil

Truffle Fries 12.75

potatoes, truffle oil, parmigiano

Trio Misto 18

deep fried zucchini blossoms, beef filled
arancini, mozzarella stuffed potato
croquettes, sides of marinara & spicy aioli

Calamari Fritti 17.75

fried squid and shrimp, lemon,
marinara or spicy aioli

Prosciutto e Burrata 16.75

Prosciutto San Daniele, burrata, crostini

Carciofi alla Romana 16.95

oven-roasted artichokes, garlic, shaved
parmigiana, olives, lemon

Gamberi alla Diavola 16

pan seared shrimp, crostini, garlic,
Calabrian chili oil

Polpette al Sugo 15.50

beef & pork meatballs, parmigiano,
basil, toast

Cavoletti di Bruxelles 15

brussel sprouts, pancetta, golden raisins,
balsamic vinegar

Broccolini Grigliati 14.50

roasted broccolini, lemon, chili, pecorino,
bell pepper coulis

 **1/2 OFF PIZZA TUESDAY**
SELECT PIZZAS - ADD'L TOPPINGS EXTRA
GLUTEN-FREE NOT INCLUDED

Pizza

 GLUTEN-FREE +\$3

CHOOSE BETWEEN ROMAN STYLE THIN CRUST OR TRADITIONAL NAPOLETANA

ROSSE

Marinara 14

sauce, oregano, fresh garlic, basil, EVOO

Margherita 15

sauce, mozzarella, basil, EVOO
add Prosciutto San Daniele \$4.00

Regina Margherita 20

sauce, cherry tomatoes, basil,
Mozzarella di Bufala, EVOO

Cheese 15

sauce, shredded mozzarella
add pepperoni \$1.00

Nonna 19

marinated san marzano tomatoes, mozzarella
di bufala, garlic, oregano, basil, EVOO

Cotto e Funghi 18.50

sauce, mozzarella, prosciutto
cotto, mushrooms, basil, EVOO

Capricciosa 19.95

sauce, mozzarella, prosciutto cotto, olives,
mushrooms, artichoke, basil, EVOO

Vegana 17

sauce, oregano, mushrooms, cherry tomatoes,
arugula, basil, EVOO

Carne 19.95

sauce, mozzarella, pepperoni, sausage,
salame calabrese, basil, EVOO

Diavola 18.95

sauce, mozzarella, salame calabrese, basil, EVOO

PIZZA ALLA PALA

30-IN RECTANGULAR PIZZA SERVED ON A WOODEN PADDLE
12 SLICES SERVES 2-4, EXCLUDED ON TUESDAY, FRIDAY & SATURDAY
MARGHERITA \$35 MIX & MATCH \$41 (CHOOSE UP TO 3)



**At Pacific Beach's Italian gem, you'll always
enjoy a roaring good time filled with authentic
Italian cuisine, wood-fired Neapolitan pizza,
and fine Italian wine and beer.**

Calzone

Calzone 18.95

ricotta, prosciutto cotto, mushrooms,
mozzarella, basil, EVOO

Calzone Piccante 18.95

ricotta, salame & peperoncino calabrese,
mushrooms, mozzarella, basil, EVOO

Salads

Insalata Rucola 15.50

arugula, shaved parmigiano, cherry tomatoes,
lemon, olives, balsamic vinegar

Caesar Salad 13

romaine, parmigiano, croutons

Caprese 14

fresh tomatoes, mozzarella, basil, EVOO

Cuore di Farro 15

nutty Mediterranean grain, pesto, cherry tomatoes, fresh
mozzarella, arugula, tossed in balsamic vinegar and EVOO

Pasta



MAKE IT GLUTEN-FREE
PENNE +\$5

OUR PASTA IS COOKED AL DENTE UNLESS OTHERWISE REQUESTED.

Carbonara 24.00

spaghetti, guanciale, egg, pecorino

Spaghetti e Polpette 22.95

red sauce, homemade meatballs

Linguine ai Frutti di Mare 26.95

clams, mussels, shrimp, garlic in marinara sauce

Fusilli Pollo e Pesto 24.95

housemade pesto, chicken, topped with stracciatella cheese

Spaghetti alle Vongole 24.95

fresh clams, garlic, white wine sauce & parsley

Risotto Funghi Porcini 24.95

creamy rice, porcini mushrooms with light demi-glace

Lasagna Emiliana 23.00

housemade bolognese and bechamel

Fettucine Gamberi e Pancetta 26.00

shrimp, Italian bacon sauteed in vodka sauce

Piselli e Prosciutto Ravioli 26.50

filled with ricotta cheese in a pea sauce and topped with prosciutto

Ravioli all'Aragosta 27.95

lobster ravioli sauteed with crab in a creamy vodka sauce

Tortelloni Brasato 25.95

filled with short ribs & sauteed with butter & sage

Fusilli Norma 23.50

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

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



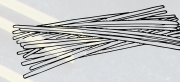
A Modo Mio "Pasta My Way"

CHOOSE YOUR SHAPE

Pappardelle



Linguine



Fettucine



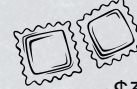
Penne



Rigatoni



Ravioli



+\$3

Gnocchi



+\$2

CHOOSE YOUR SAUCE

Bolognese 24.50

tomato meat sauce made with ground pork and beef

Arrabiata 21.95

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

Pomodoro 23.50

marinara sauce with garlic, basil, EVOO

Alfredo 19.95

parmigiano, pecorino, butter

Salsiccia 22.95

vodka sauce made with Italian fennel sausage, garlic and butter

Funghi 24.50

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

Pesto 23.50

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

Aglio e Olio 19.95

garlic, red pepper flakes, olive oil

Entrees

Cioppino 27.95

marinara & vino bianco stew with salmon, clams & shrimp
SERVED IN A HOUSEMADE BREAD BOWL \$7

Salmone al Rosmarino 28.95

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

Pollo Parmigiana 26.95

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

Pollo Marsala 24.95

chicken breast, mushroom demi-glace, served with a side of mashed potatoes & roasted broccolini

Pollo al Limone 24.95

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

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**



**We
Deliver!**

**We
Cater!**

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