

# Lunch Menu

Saturday's & Sunday's  
12pm-4pm



1525 Garnet Ave,  
San Diego, CA 92109  
858.352.6912 www.landinigroup.com

Pizza & Focaccia proudly made by  
AVPN CERTIFIED MAESTRO PIZZAIOLO,  
JOHNCARLO "JC" FERRAIUOLO

*\*the BEST gluten-free dough  
in San Diego!*


20% gratuity will be added to all parties of 6 or more.


## PIZZA

**Margherita** 15  
sauce, mozzarella, basil, EVOO  
*add prosciutto san daniele \$3*

**Cheese** 14  
sauce, shredded mozzarella  
*add pepperoni \$1.00*

**Diavola** 17.50  
sauce, mozzarella, salame calabrese, basil, EVOO

**Vegana**  16  
sauce, oregano, mushrooms, cherry tomatoes, arugula, basil, EVOO

**Scuderie**  22  
smoked mozzarella, shaved parmigiano, speck, arugula, burrata, truffle oil, basil, EVOO

## PIZZA

**Bianca** 17  
ricotta, mozzarella, garlic, Parmigiano, cracked pepper, basil, EVOO

**Carne** 18.50  
sauce, mozzarella, pepperoni, basil, sausage, salame calabrese, EVOO

**Truffle** 18  
mozzarella, mushrooms, arugula, parmigiano, basil, truffle oil  
*add prosciutto san daniele \$3*

**Affumicata** 18  
smoked mozzarella, fennel sausage, mushrooms, parmigiano, basil, EVOO

**Prosciutto & Arugula** 18.50  
mozzarella, cherry tomatoes, oregano, arugula, prosciutto san daniele, parmigiano, basil, EVOO



GLUTEN-FREE AVAILABLE

Additional Proteins:

Shrimp +\$7 Chicken +\$5

Meatball +\$6 (2 per order)

# PASTA

**Pappardelle Formaggi** 19.75

creamy cheese sauce made with mozzarella, parmigiano and fontina

**Rigatoni Bolognese** 20.75

tomato meat sauce made with ground pork and beef

**Spaghetti e Polpette** 20.75

red sauce, homemade meatballs

**Spaghetti allo Scoglio** 21.75

clams, mussels, shrimp, garlic in marinara sauce

**Fusilli Arrabiata** 18.75

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

**Fettucine ai Funghi** 19.75

mixed mushroom sauce made with onion, thyme, garlic and vegetable stock

**Penne e Salsiccia** 20.75

creamy tomato sauce made with Italian fennel sausage, garlic and butter

**Fettucine Pesto** 19.75

basil, garlic, pine nuts, parmigiano, olive oil

**Lasagna Emiliana** 21.00

housemade bolognese, bechamel

# APPETIZERS

**Garlic Bread** 5 

*melted cheese* +\$1.00

**Truffle Fries** 9.75  

potatoes, truffle oil, parmigiano

**Bruschettone** 10.50 

homemade bread, cherry tomatoes, burrata, basil

**Calamari Fritti** 15.25

fried squid and shrimp, lemon, marinara or spicy aioli

**Prosciutto e Burrata** 14.75

prosciutto san daniele, burrata, crostini

**Polpette al Sugo** 13.75

beef & pork meatballs, parmigiano, basil, toast

**Cavoletti di Bruxelles** 12.25  

brussel sprouts, pancetta, balsamic vinegar

*add prosciutto san daniele* \$4

OUR PASTA IS COOKED AL DENTE UNLESS OTHERWISE REQUESTED.

 MAKE IT GLUTEN-FREE

SPAGHETTI - PENNE - CASARECCE AVAILABLE +\$5

 MAKE IT VEGAN

# SALADS

**Caesar Salad** 8.50

romaine, parmigiano, croutons

**Insalata Farro** 9.75 

nutty grain, cherry tomatoes, fresh mozzarella, arugula, basil, balsamic vinegar

# DRINK SPECIALS

*mimosa*  
**FLIGHTS**

**\$18** FOUR 4-OUNCE POURS

*\*ask your server for flavors of the day!*

# SANGRIA SUNDAYS

**\$15 PITCHERS OF SANGRIA** 

**NEW \$13**

# TEQUILA SUNRISE

Sabe Tequila, Grenadine, Orange Juice