

BREAD UPON REQUEST \$3

AMALFI CUCINA ITALIANA

FOLLOW US



WWW.AMALFICUCINAITALIANA.COM

APPETIZERS

- FOCCACIA 8
POLPETTE ALL'ITALIANA 14
CARPACCIO BRESAOLA RUCOLA & GRANA 26
PIZZELLE NAPOLETANE 19

- TAGLIERE MISTO G/F 29
CARCIOFI ALLA ROMANA (WARM) 19
CAPRESE CHEF G/F 26

- BURRATA FURORE CON MELANZANE A FUNGHETTI G/F 21
BRUSCHETTA AMALFITANA 2PPL 9, 4PPL 17
BRUSCHETTA POSITANO 2PPL 10, 4PPL 19

INSALATA

ADD SHRIMP 8, SALMON 8

- MEDITERRANEA 16
AMALFI 17

- BEEF SALAD 16
CALIFORNIA 15
POPEYE 17

- ROMANA 19
SHARELL 18

PASTA

MADE FRESH DAILY BY CHEF MARCELLO

CHOOSE THE SHAPE OF OUR HANDMADE PASTA AND MATCH IT WITH YOUR FAVORITE SAUCE

PAPPARDELLE



Fresh large flat pasta noodles

BUCATINI



Fresh round pasta noodles

RIGATONI



Dry round pasta noodles

FUSILLI



Fresh corkscrew shape pasta

PENNE



Dry penne pasta

GNOCCHI +2



Fresh potato based pasta

GLUTEN FREE +2



Ask your server for our daily options

WITH

(your choice of sauce)

- CORBARINO VEGAN 22
BOLOGNESE 20
CACIO E PEPE 21
RAGU NAPOLETANO 25
PRIMAVERA 20
AMATRICIANA 22
PUTTANESCA 20
ARRABBIATA VEGAN 16
MARINARA VEGAN 15
PESTO ALLA GENOVESE VEGAN 26

FROM THE KITCHEN

- SALMONE PISTACCHIO 31
MUSSELS & CLAMS 25
LINGUINE ALLE VONGOLE 27

- PAPPARDELLE AI PORCINI 29
ZUPPA BORGIO MARINARO 31
TORTELLINI IN BRODO 29

MORE

- LASAGNA 26
EGGPLANT PARMIGIANA G/F 24
SOUP OF THE DAY 9

SIDES \$6

rapini, mushrooms, potatoes, mixed greens

PIZZERIA

OUR WOOD-FIRED PIZZA IS NEAPOLITAN STYLE INSPIRED FROM NAPLES...

READERS VOTED BEST PIZZA IN SAN DIEGO MAGAZINE 2022, 2023, AND 2024!

WORLD CHAMPION PIZZA CHEF MARCELLO AVITABILE AND JOSEPH SERRA ARE THE CHEFS BEHIND OUR DELICIOUS PIZZAS!

ROSSO

Gluten Free +\$3

- MARGHERITA 17
CAMPIONE 20
MARINARA 14 (NO CHEESE)
SPACCANAPOLI 25
PEPPERONI 19
PUTTANESCA 20
VESUVIO 21
CAPRICCIOSA 21
TORERO 22

BIANCHE

(NO SAUCE) Gluten Free +\$3

- MEDITERRANEA 25
QUATTRO FORMAGGI 21
NONNINA 25
GENOVESE 24
VALTELLINA 25
SALSICCIA & FRIARIELLI 24
LA MIA ORTOLANA 21

PIZZA GOURMET

Gluten Free +\$3

- BORGIA 26
LA VITA E BELLA 30
CAMPIONE 2024 EDITION 27
CHIARA GUSTOSA 30
TARTUFFATA 35

CALZONI

- FAGOTTO 22
CLASSICO 21
RACCHETTA 24
MAMMA MIA 26

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness...



## SIGNATURE COCKTAILS

### AMALFI SPRITZ \$13

Aperol, Martini and Rosso Fiero, Prosecco, Soda Water

### MOET SPRITZ \$21

Aperol, Moët & Chandon Impérial Brut (187ml Mini/Split), Soda Water

### BASIL BERRY MARGARITA \$14

Lunazul Blanco Tequila, Giffard Creme de Mure, Pierre Ferrand Dry Curaçao, Basil, Black Berries, Lime, Orange

### PORTOFINO LEMON DROP \$14

Three Olives Citrus Vodka, Limoncello, St. Germain, Lemon

### FOUR SEASONS \$14

Bacardi Superior Rum, Giffard Pamplemousse, Cinnamon Bark Syrup, Lime, Pineapple, Torched Cinnamon

### MIDNIGHT MARGARITA \$14

Jose Cuervo Tradicional Blanco Tequila, Pama Liqueur, Pomegranate, Lime, Agave Nectar, Activated Charcoal

### KENTUCKIANO \$14

Four Roses Bourbon, Amaro Nonino, Aperol, Peychaud Bitters, Black Walnut Bitters.

## NEGRONI COCKTAILS

### CONTE NEGRONI \$14

Cutwater Old Grove Gin, Antica Sweet Vermouth, Maraschino Liqueur

### BOULEVARDIER ITALIANO \$14

Old Forester Bourbon, Campari, Antica Sweet Vermouth, Cynar, Carpano Bianco Vermouth

### OAXACAN NEGRONI \$13

Illegal Mezcal, Campari, Antica Sweet Vermouth, Giffard Vanilla

## NIGHT CAPS

### TRADITIONAL ESPRESSO MARTINI \$13

Three Olives Vodka, Kahlúa, Espresso

### VECCHIO ESPRESSO MARTINI \$14

Three Olives Vanilla Vodka, Kahlúa, Carolans Irish Cream, Vecchio Amaro Del Capo, Espresso

### CARAJILLO \$11

Espresso, Licor 43

## CRAFT YOUR OLD FASHIONED \$14

### CHOOSE ONE FROM EACH COLUMN

#### SPIRITS

Noble Oak Bourbon  
 Bulleit Rye  
 Illegal Joven Mezcal  
 Famous Grouse Scotch  
 Brugal 1888 Aged Rum

#### BITTERS

Plum  
 Chocolate  
 Black Walnut  
 Cardamon  
 Cherry  
 Lavender

#### HOUSE MADE SWEETENERS

Cinnamon Bark  
 Nigerian Hibiscus  
 Agave Nectar  
 Organic Oaxacan honey  
 Rosemary

Don't see any flavors you like? Try an "Old Fashioned"

### OLD FASHIONED

Noble Oak Bourbon, Angostura, Bitters, Sugar

## BEER

### DRAFT

AMALFI Blonde Ale \$7

AMAFI West Coast IPA \$8

AMALFI Hazy IPA \$8

PERONI Italian Pilsner \$8

STONE BUENAWEZA

Lager \$8

ROTATING TAP \$8

### ARTISANAL ITALIAN BEERS

BIRRA DOLOMITI – ROSSA – ABV 6.7% \$8

BIRRA DOLOMITI – PILS – ABV 4.9% \$8

### BOTTLED BEER/SELTZERS/CIDERS

BLUE MOON Hefeweizen \$6

GUINNESS Irish Dry Stout \$6

HEINEKEN 0.0 (Non-Alcoholic) \$5

WI ITC CLAW Seltzer Mango \$5

ANGRY ORCHARD Hard Cider Apple \$5

COORS LIGHT \$5

## WINE

### SPARKLING

	GLS / BTL
Prosecco, Extra Dry, La Maschera, Treviso	12 / 44
Prosecco, Bisol "Cartizze", Valdobbiadene	99
Champagne, Moët & Chandon, France (SPLIT)	20
Champagne, Bollinger, France	149
Champagne, Piper-Heidsieck "RARE", 2008, France	339
Sparkling Rose, Bouvet, France	13 / 48
Champagne Rose, Charles Heidsieck, France	129

### WHITES & ROSÉ

	GLS / BTL
Pinot Grigio, Ca' del Sarto, Friuli	11 / 38
Chardonnay, DAOU, Paso Robles	14 / 51
Chardonnay, Frank Family, Napa	18 / 68
Chardonnay, Cakebread, Napa Valley	79
Sauvignon Blanc, Rotating New Zealand	12 / 46
Sauvignon Blanc, Andis "Painted Hills", Sierra Foothills	13 / 49
Fiano di Avellino, D'Antiche Terre, Campania	45
Vermentino, Notteri, Sardinia	14 / 54
Falanghina, Villa Matilde, Campania	11 / 38
Rose, Feudi di San Gregorio "Ros'aura", Campagna	12 / 44

### AMALFI CELLARS RESERVE

Super Tuscan, Masseto, Toscana 2020	1499
Super Tuscan, Tenuta San Guido "Sassicaia", 2019, Bolgheri	410
Super Tuscan, Tignanello, Toscana	219
Super Tuscan, Luce, Toscana	199
Super Tuscan, Ornellaia, 2020, Toscana	419
Opus One, Napa, 2019	499
Barolo, Bussia, Simone Scaletta, 2016, Piedmont	149
Barolo, Gaja "Conteisa", 2018, Piedmont	399
Brunello di Montalcino, Il Poggione, Toscana	129
Brunello di Montalcino, Gaja "Pieve Santa Restituta", 2018, Toscana	179
Cabernet Sauvignon, Ridge, Santa Cruz Mtns, CA	139
Cabernet Sauvignon, Chateau Montelena "Estate", 2008, Napa Valley	389
Pinot Noir, Wayfarer by Pahlmeyer, Fort Ross-Seaview, 2018, Sonoma Coast	149
Barolo, Enzo Boglietti, 2018, Piedmont	119

### REDS

	GLS / BTL
Amalfi Cellars House Red	10 / 32
Cabernet Sauvignon, Treana, Paso Robles	16 / 58
Cabernet Sauvignon, DAOU "Reserve", Paso Robles	75
Cabernet Sauvignon, Stags' Leap, Oakville, Napa	25 / 95
Cabernet Sauvignon, Keenan, Napa Valley	99
Cabernet Sauvignon, Curse of Knowledge, Sierra Foothills	14 / 52
Merlot, Seven Hills, Walla Walla Valley, WA	52
Chianti Classico, San Felice, Toscana	14 / 51
Barbera d'Asti, Michele Chiarlo "Le Orme", Piedmont	38
Pinot Noir, Spellbound, California	12 / 44
Pinot Noir, Bergstrom, Willamette Valley, OR	89
Montepulciano, Scarpone, Abruzzo	14 / 52
Nebbiolo, Langhe, Filippo Gallino, Piedmont	54
Barolo, Enzo Boglietti, 2018, Piedmont	119
Super Tuscan, Ricasoli, Toscana	12 / 44
Super Tuscan, Fontissimo, Toscana	99
Super Tuscan, Cabreo "Il Borgo", Toscana	89
Super Tuscan, Crognolo, Toscana	18 / 68
Taurasi, Aglianico, Villa Matilde "Pietrafusa", Campania	65
Amarone, Cesari, Veneto (HALF BOTTLE)	69
Nero d'Avola, Donnafugata "Sherazade", Sicily	42
Zinfandel, Seghesio, Sonoma	14 / 52

CORKAGE FEE \$35

max 2 bottles 750ml, wine cannot be on current list

Please drink responsibly. 3545383