APPETIZERS

FOCCACIA 9
freshly baked focaccia with salt, pepper, EVOO, and oregano.

CALAMARI FRIITI 28
fried calamari

POLPETTE ALL'ITALIANA 17
italian meatballs in marinara sauce served with toasted bread

TAGLIERE MISTO G/F 36
selection of cured meats and cheeses

FORMAGGI MISTI G/F 36
selection of imported cheeses, jam, dried fruits, almonds, toasted bread

CARCIOFI ALLA ROMANA (WARM) 22
OPTIONAL G/F, VEGAN
pan fried artichokes served with arugula

CAPRESE CHEF G/F 28
prosciutto di parma, buffalo mozzarella, organic tomatoes, evoo, balsmic reduction

BURRATA FURORE CON MELANZANE A FUNGHETTI G/F 26
fried eggplant with cherry tomato sauce

BRUSCHETTA AMALFITANA 2PPL 8 / 4PPL 16
cherry tomatoes, burrata cheese, evoo, garlic aioli, shaved lemon peel

BRUSCHETTA POSITANO 2PPL 9, 4PPL 18
smoked salmon, evoo, stracciata cheese, lemon zest

BRESAOLA (CURED BEEF), ARUGULA 21
shaved parmigiano, evoo

INSALATA

MEDITERRANEA 17
Romaine lettuce, mixed greens, fennel, cucumber, carrots, radicchio, cherry tomatoes, cherry mozzarella, and balsamic dressing.

AMALFI 18
radicchio, frisee, mixed greens, arugula, steamed shrimp, lemon mint dressing

ICEBERG SALAD 20
Topped with crumbled goat cheese crispy speck *(pork)*, rustic crostini, caesar dressing

BEET SALAD 17
Mixed greens, arugula, frisée, lentils, blue cheese, and balsamic dressing.

CALIFORNIA 16
Mixed greens, cucumber, apples, goat cheese, and cherry tomatoes.

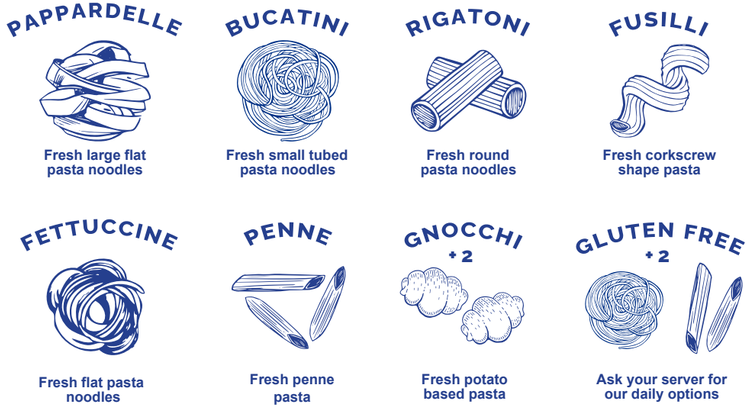
ROMANA 18
Arugula, radiccio, lightly grilled romaine, cherry tomato, half burrata mozzarella, truffle dressing.

SHARELL 19
Mixed greens, cherry tomatoes, raspberries, Carlsbad strawberries, burrata mozzarella, topped with dried seeds and cranberries, raspberry vinaigrette.

Bread upon request 3

PASTA

MADE FRESH DAILY BY CHEF MARCELLO
Select from our artisanal, house handcraft pastas, and complement it with a sauce of your choice.



choose ONE of the following sauces:

CORBARINO *Vegan* **24**
cherry tomato sauce, evoo

CACIO E PEPE *Vegetarian* **24**
pecorino cheese, black pepper, butter

BOLOGNESE 27
100% angus beef. san marzano tomato sauce

AMATRICIANA 25
san marzano tomato sauce, quanciale, pecorino cheese

BOSCAIOLA 27
pink, sausage, prosciutto, peas, mushrooms

RAGU NAPOLETANO 28
ground beef and pork sausage, san marzano tomato sauce, pine nuts

PUTTANESCA 24
san marzano sauce. cherry tomato, black olives. capers, anchovies

MARINARA *Vegan* **18**
garlic and basil

ARRABBIATA *Vegan* **18**
spicy marinara

PESTO ALLA GENOVESE *Vegetarian* **27**
basil, garlic, pine nuts, parmigiano reggiano, evoo, touch of cream

FROM THE KITCHEN

SALMONE PISTACCHIO 35
pan seared salmon in pistachio crust, brandy flambe, roasted mixed veggies

MUSSELS & CLAMS 30
garlic, evoo, light tomato broth

LINGUINE ALLE VONGOLE 31
fresh clams, garlic, evoo, spiced with chili flakes (red sauce upon request)

GNOCCHI AMALITANA 33
cherry tomato sauce, calamari, evoo, melted provola cheese

PAPPARDELLE AI PORCINI 35
porcini mushrooms, truffle oil, evoo, touch of cream

ZUPPA BORGO MARINARO 37
fish and seafood in tomato broth

TORTELLINI IN BRODO 27
meat tortellini served in homemade Jidori chicken broth with 3 small meatballs

GNOCCHI 4 FORMAGGI 32

MORE

LASAGNA 33
lavers of thin flat egg pasta, 100% beef ragu besciamella, tomato sauce, parmesan cheese

EGGPLANT PARMIGIANA G/F 31

SOUP OF THE DAY 9

SIDES 7
rapini / mushrooms
potatoes / mixed greens

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

weekly specials

PIZZERIA

Our pizza is Neapolitan style from Napoli with a thin, soft crust, always wood fired at 950° F

ROSSO
Gluten-Free 3+

MARGHERITA 19
san marzano tomato sauce, mozzarella, basil, evoo

CAMPIONE 25
san marzano tomato sauce, buffalo mozzarella, basil, evoo. parmigiano

MARINARA 16
(no cheese)
pomodoro sauce, garlic, oregano, basil

PUTTANESCA 24
san marzano tomato sauce, mozzarella, basil, black olives, capers, anchovies

VESUVIO 24
san marzano tomato sauce, mozzarella, spicy salame

CAPRICCIOSA 26
san marzano tomato sauce, mozzarella, ham, mushrooms, artichoke

SPACCANAPOLI 28
san marzano tomato sauce. mozzarella, spicy salame, ham, sausage

PRIMAVERA 25
san marzano tomato sauce, mozzarella, bell pepper, eggplant, zucchini

CORBARINO 20
cherry tomato sauce, buffalo, mozzarella, basil, parmigiano

PEPPERONI 21
san marzano tomato sauce, mozzarella, pepperoni

TORERO 26
mozzarella, spicy salame, gorgonzola, black olives, bell pepper, san marzano tomato sauce

BIANCHE
NO SAUCE / Gluten-Free 3+

MEDITERRANEA 26
buffalo mozzarella, cherry tomato, prosciutto di parma, arugula, shaved parmigiano

QUATTRO FORMAGGI 24
provola, mozzarella. gorgonzola, parmigiano

PARTENOPE 26
pancetta, provola di agerola, grape tomatoes, sausage, escarole, stracciatella cheese

BAFFONE 24
mozzarella, italian sausage, broccoli, rapini

GENOVESE 26
pesto, mozzarella, ricotta. cherry tomato, shaved parmigiano

NONNINA 29
mozzarella, mushrooms, arugula, prosciutto di parma, truffle oil

BORGIA 27
buffalo mozzarella, ham, sausage, porcini mushrooms, parmigiano

VALTELLINA 28
speck, provola di agerola, brie, caramelized onions, sausage

SARRACINO 24
fresh tomato, basil, parmigiano, arugula, petit mozzarella

CALZONI
stuffed Italian turnovers

CLASSICO 23
san marzano tomato sauce, mozzarella, mushrooms, parmesano, ham

FAGOTTO 28
ricotta, mozzarella, ham, parmigiano, smoked mozzarella

RACCHETTA 29
arugula, burrata, parmigiano, bresaola (cured filet mignon)

SIGNATURE SPRITZ

AMALFI SPRITZ 13
Aperol, Limoncello, Prosecco,
Splash of soda Water

AMALFI SUNSET SPRITZ 15
Italicus, Elderflower Liqueur, Blood Orange
Prosecco, Edible Gold Luster

CRAFT COCKTAILS

PORTOFINO LEMONDROP 14
Citrus Vodka, Limoncello, St. Germain, Lemon

MIDNIGHT MARGARITA 15
Blanco Tequila, Pama Liqueur, Pomegranate, Lime,
Agave Nectar, Activated Charcoal

ZANNA DI TIGRE 16
Reposado Tequila, Pineapple, Lime,
Kahlua, Cinnamon infused Syrup

BASILICO BREEZE 14
Gin, Carue, Elderflower Liquor,
Lime & Basil. Served up.

IL SERIOSO 16
RYE, Aperol, Lemon, Giffard Indes, Ginger

SPIRIT FORWARD

KENTUCKIANO 15
Bourbon, Amaro Nonino, Aperol,
Pechaud's & Black Walnut Bitters.

MANTELLO DORATO 14
Dry Gin, Luxardo Bitter, Littlet, topped
with Prosecco & Lemon Twist. Served Up

INCANTO NERO 17
Cognac, Angostura, Creme De Menth, Frenet,
Served Up

ITALIAN GOLD RUSH 15
Reserve Aged Bourbon, Honey Amaro Syrup,
Orange & Angostura bitters.

NIGHT CAPS

TRADITIONAL ESPRESSO MARTINI 14
Organic Potato Vodka, Borghetti, Amalfi Espresso.

VECCHIO ESPRESSO MARTINI 16
Vanilla Vodka, Amalfi Espresso, Borghetti, Irish Cream.

CARAJILLO 14
Liquor 43, Amalfi Espresso.

KOKO CARAJILLO 14
Chocolate Liquor, Liquor 43, Amalfi Espresso.

WINE BY THE GLASS
(for bottles please see wine book)

SPARKLING

Prossecco *(rotating)* Doc, Veneto 11
Sparkling Rose, Bouvet, France 11

WHITES & ROSÉ

Pinot Grigio Benvolio, Friuli 9
Sauvignon Blanc Rotating New Zealand, Marlborough 12
Sauvignon Blanc Andis, Sierra Foothills 14
Chardonnay Raeburn, Russian River Valley 12
Chardonnay Frank Family, Napa Valley 18
Falanghina Villa Matilde, Campania 12
Vermentino di Sardegna Olianas, Sardegna 14
Riesling Schimt Söhne, Germany 12
Rosè Bieler, Provence, France 11
Rosè Tormaresca, *"Calafuria"*, Puglia 12

REDS

Amalfi Cellars Private Label 10
Merlot Alexander Valley Vineyards, Sonoma 12
Pinot Noir Sea Sun, California 10
Sangiovese Clos, Marche, Italy 12
Montepulciano Ciavolich, Abruzzo, Italy 14
NEW! **Super Venetian** Merlot-Cabernet, Vignalta, Veneto 16
Cabernet Treana, Paso Robles 15
NEW! **Cabernet** Oberon, Napa 18
Super Tuscan Origo, Toscana 15
Zinfandel Andis, Sierra Foothills 13

DRAFT BEER

Rotating Mexican Lager 8
Stella Artois Pilsner ABV 5%, Belgium 8
Blue Moon - Belgian White ABV 5.4%, Denver 8
Peroni Lager ABV 5.1%, Italy 8
Menabrea Amber/Red Lager ABV 5%, Italy 8
Amalfi Blonde Ale ABV 4.8% CA 7
Amalfi Italian Pilsner ABV 4.7%, CA 8
Amalfi West Coast IPA ABV 6.5%, CA 8
Stone Delicious IPA ABV 6.9%, Escondido 8
Burgeon Treevana West Coast IPA 7.2%, Carlsbad 8
Karl Strauss Boat Shoes Hazy IPA 7.2%, San Diego 8
Hodad's Throwback Brown Brown Ale ABV 6%, San Diego 8
Rotating Seasonal Handle 8