

APPETIZERS

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

CALAMARI FRIITI 25
fried calamari

POLPETTE ALL'ITALIANA 15
italian meatballs in marinara sauce served with toasted bread

TAGLIERE MISTO G/F 32
selection of cured meats and cheeses

FORMAGGI MISTI G/F 32
selection of imported cheeses, jam, dried fruits, almonds, toasted bread

CARCIOFI ALLA ROMANA (WARM) 19
OPTIONAL G/F, VEGAN
pan fried artichokes served with arugula

CAPRESE CHEF G/F 27
prosciutto di parma, buffalo mozzarella, organic tomatoes, evoo, balsamic reduction

BURRATA FURORE CON MELANZANE A FUNGHETTI G/F 24
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, stracciatella cheese, lemon zest

BRESAOLA (CURED BEEF), ARUGULA 20
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

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, radicchio, 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.

PAPPARDELLE



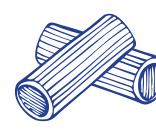
Fresh large flat pasta noodles

BUCATINI



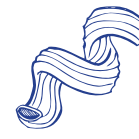
Fresh small tubed pasta noodles

RIGATONI



Fresh round pasta noodles

FUSILLI



Fresh corkscrew shape pasta

FETTUCCINE



Fresh flat pasta noodles

PENNE



Fresh penne pasta

GNOCCHI +2



Fresh potato based pasta

GLUTEN FREE +2



Ask your server for our daily options

choose ONE of the following sauces:

CORBARINO Vegan 23
cherry tomato sauce, evoo

CACIO E PEPE Vegetarian 22
pecorino cheese, black pepper, butter

BOLOGNESE 24
100% angus beef, san marzano tomato sauce

AMATRICIANA 22
san marzano tomato sauce, quanciale, pecorino cheese

BOSCAIOLA 24
pink, sausage, prosciutto, peas, mushrooms

RAGU NAPOLETANO 27
ground beef and pork sausage, san marzano tomato sauce, pine nuts

PUTTANESCA 23
san marzano sauce, cherry tomato, black olives, capers, anchovies

MARINARA Vegan 16
garlic and basil

ARRABBIATA Vegan 17
spicy marinara

PESTOALLA GENOVESE Vegetarian 26
basil, garlic, pine nuts, parmigiano reggiano, evoo, touch of cream

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 16
san marzano tomato sauce, mozzarella, basil, evoo

CAMPIONE 22
san marzano tomato sauce, buffalo mozzarella, basil, evoo, parmigiano

MARINARA 15
(no cheese)
pomodoro sauce, garlic, oregano, basil

PUTTANESCA 21
san marzano tomato sauce, mozzarella, basil, black olives, capers, anchovies

VESUVIO 23
san marzano tomato sauce, mozzarella, spicy salame

CAPRICCIOSA 24
san marzano tomato sauce, mozzarella, ham, mushrooms, artichoke

SPACCANAPOLI 27
san marzano tomato sauce, mozzarella, spicy salame, ham, sausage

PRIMAVERA 24
san marzano tomato sauce, mozzarella, bell pepper, eggplant, zucchini

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

PEPPERONI 18
san marzano tomato sauce, mozzarella, pepperoni

TORERO 24
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 23
mozzarella, italian sausage, broccoli, rapini

GENOVESE 24
pesto, mozzarella, ricotta, cherry tomato, shaved parmigiano

NONNINA 28
mozzarella, mushrooms, arugula, prosciutto di parma, truffle oil

BORGIA 25
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 22
san marzano tomato sauce, mozzarella, mushrooms, parmesano, ham

FAGOTTO 26
ricotta, mozzarella, ham, parmigiano, smoked mozzarella

RACCHETTA 27
arugula, burrata, parmigiano, bresaola (cured filet mignon)

FROM THE KITCHEN MORE

SALMONE PISTACCHIO 34
pan seared salmon in pistachio crust, brandy flambe, roasted mixed veggies

MUSSELS & CLAMS 27
garlic, evoo, light tomato broth

LINGUINE ALLE VONGOLE 29
fresh clams, garlic, evoo, spiced with chili flakes (red sauce upon request)

GNOCCHI AMALITANA 29
cherry tomato sauce, calamari, evoo, melted provola cheese

PAPPARDELLE AI PORCINI 33
porcini mushrooms, truffle oil, evoo, touch of cream

ZUPPA BORGIO MARINARO 36
fish and seafood in tomato broth

TORTELLINI IN BRODO 25
meat tortellini served in homemade Jidori chicken broth with 3 small meatballs

LASAGNA 29
layers of thin flat egg pasta, 100% beef ragu besciamella, tomato sauce, parmesan cheese

EGGPLANT PARMIGIANA G/F 26
SOUP OF THE DAY 8

SIDES 6
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.

SIGNATURE COCKTAILS

AMALFI SPRITZ 13
Aperol, Martini and Rossi Fiero, Prosecco, Soda Water

BASIL BERRY MARGARITA 14
Corazon Blanco Tequila, Giffard Creme De Mure, Pierre Ferrand Dry Curacao, Basil, Blackberries, Lime, Orange

PORTOFINO LEMONDROP 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 15
Jose Cuervo Tradicional Tequila, Pama Liqueur, Pomegranate, Lime, Agave Nectar, Activated Charcoal

KENTUCKIANO 15
Four Roses Bourbon, Amaro Nonino, Aperol, Peychaud Bitters, Black Walnut Bitters

CRAFT YOUR OLD FASHION 14

Choose One from each section

- 1. SPIRITS** (choose one)
Noble Oak *Bourbon* / Sazerac Rye / Los Vecinos *Mezcal*
Pier View *Gin* / Brugal 1888 *Aged Rum*
- 2. BITTERS** (choose one)
Plum / Chocolate / Black Walnut / Cherry / Lavender
- 3. HOUSE MADE SWEETENERS** (choose one)
Cinnamon Bark / Citrus Blend / Agave Nectar / Rosemary / Organic Oaxacan Honey

NEGRONI COCKTAILS

CONTE NEGRON 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
400 Conejos Mezcal, Campari, Antica Sweet Vermouth, Giffard Vanilla.

NIGHT CAPS

TRADITIONAL ESPRESSO MARTINI 13
Three Olives Vodka, Kahlua, Espresso

VECCHIO ESPRESSO MARTINI 14
Three Olives Vanilla Vodka, Kahlua, Espresso Carolans Irish Cream, Vecchio Amaro Del Capo

CARAJILLO 11
Espresso, Licor 43

WINE BY THE GLASS

(for bottles please see wine book)

SPARKLING

Prosecco Bisol "Jeio", Veneto **11**
Sparkling Rose, Bouvet, France **11**

WHITES & ROSÉ

Rotating House **9**
Pinot Grigio Attems, Friulli **12**
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 Olianias, Sardegna **14**
Riesling, Willamette Valley Vineyards Oregon **12**
Rosè, AIX Provence, France **10**
Rosè Feudi di San Gregorio "Ros'aura", Campagna **12**

REDS

Amalfi Cellars Private Label **10**
Merlot Alexander Valley Vineyards, Sonoma **12**
Pinot Noir Spellbound, California **10**
Sangiovese Clos, Marche, Italy **12**
Chianti Classico San Felice, Toscana **12**
Montepulciano Scarpone, Abruzzo, Italy **14**
Cabernet Matchbook, Dunnigan Hills **10**
Cabernet Treana, Paso Robles **15**
Cabernet Beringer, Knights Valley, St. Helena **20**
Super Tuscan Crognolo, Toscana **18**
Syrah Lindquist, Central Coast **14**
Zinfandel Seghesio, Sonoma **13**
Nebbiolo Langhe, Filippo Gallino, Piemonte **14**

DRAFT BEER

Rotating Mexican Lager **8**
Avery White Rascal Belgian-Style White Ale ABV 5.6%, Colorado **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**



AMALFI
CUCINA ITALIANA

READERS VOTED

BEST PIZZA FROM SAN DIEGO MAGAZINE

and RUNNER-UP for BEST ITALIAN RESTAURANT.
WORLD CHAMPION PIZZA CHEF MARCELLO AVITABILE & JOSEPH SERRA