

APPETIZERS

FOCACCIA 8

parmigiano, salt, pepper, evoo, oregano

POLPETTE ALL'ITALIANA 14

italian meatball in marinara sauce served with toasted bread

CAPRESE 16

organic tomato, fresh mozzarella, basil, EVOO, balsamic reduction

ARANCINI MIXED 16

six Sicilian stuffed rice balls. **choice of sauces:** *marinara or cacio e pepe*

CHICKEN WINGS 14

8 crispy wings, served with French fries. **choice of sauces:** *buffalo, honey sriracha, lemon pepper dry rub*

BAJA CEVICHE 15

sea bass, octopus, shrimp, avocado, citrus, jalapeño, onion, tomato, parsley, EVOO, tortilla chips

POKI AHI TUNA TOSTADA 16

crispy homemade tostada, red cabbage, shaved carrots, mixed greens, avocado, sriracha aioli

BRUSCHETTA AMALFITANA 2PPL 8, 4PPL 16

cherry tomatoes, burrata cheese, evoo, garlic aioli, lemon zest

SOUP OF THE DAY 8

INSALATA

ADD SHRIMP 8 • ADD SALMON 8 • ADD CHICKEN 7 • ADD SKIRT STEAK 9

CAESAR SALAD 14

romaine salad, homemade croutons, parmigiano, EVOO, caesar dressing

CAPRICCIOSA 14

organic mixed greens, frisee lettuce, olives, artichoke, goat cheese, vinaigrette dressing

BEET SALAD 16

mixed greens, aruqula, frisee, lentil, blue cheese, balsamic dressing

POPEYE 16

organic baby spinach, toasted walnuts, goat cheese, shaved carrots, cherry tomatoes, lemon vinaigrette

SIDES \$5

veggies • mushrooms
potatoes • mixed greens
beef tallow fries

PIZZERIA

World Champion Pizza Experience

Crafted with authentic imported Italian "00" flour by 5-TIME WORLD CHAMPION chefs Marcello Avitabile and Joseph Serra.

Choose between the authentic 12" **Napoletana** soft crust pizza or 18" **New York-style** thin crust pizza, made family-style for sharing.

ROSSE

12" 18"

MARGHERITA 16 22

san marzano tomato sauce, mozzarella, basil, evoo

SPACCANAPOLI 21 32

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

PEPPERONI 18 27

san marzano tomato sauce, mozzarella, pepperoni

PUTTANESCA 18 27

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

VESUVIO 19 29

san marzano tomato sauce, mozzarella, spicy salame

CAPRICCIOSA 19 29

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

TORERO 19 29

mozzarella, spicy salame, gorgonzola, black olives, bell peppers, san marzano tomato sauce

BIANCHE

12" 18"

MEDITERRANEA 20 30

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

4 FORMAGGI 20 30

provola, mozzarella, gorgonzola, parmigiano

NONNINA 19 29

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

GENOVESE 21 32

pesto, mozzarella, ricotta cherry tomato, shaved parmigiano

VALTELLINA 21 32

speck, provola di agerola, caramelized onion, sausage

PAGANI 21 32

mozzarella, italian sausage, broccoli rapini

PRIMAVERA 19 29

mozzarella, provola, bell pepper, eggplant, zucchini, potato

weekly specials



GOURMET

12" 18"

BORGIA 23 35

buffalo mozzarella, ham, sausage, porcini mushrooms, parmigiano

LA VITA È BELLA 24 36

pizza focaccia e parmigiano, topped with mozzarella, arugula, pistacchio mortadella, stracciatella burrata, pistacchio

CAMPIONE 21 32

san marzano tomato sauce, buffalo mozzarella, basil, evoo, parmigiano cheese

CHIARA 26 39

white pizza with buffalo mozzarella e provola di agerola, organic arugula, smoked salmon carpaccio, stracciatella burrata.

PARTENOPE 24 37

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

CALZONI

FAGOTTO 22

ricotta, mozzarella, ham, parmigiano, smoked mozzarella

CLASSICO 21

san marzano tomato sauce, mozzarella, mushrooms, parmigiano, ham

RACCHETTA 24

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

MAMMA MIA 25

smoked mozzarella, ricotta cheese, parmigiano, three mini meatballs, Italian sausage

FUN FACTS:

Pizza Napoletana is an authentic Italian dish originating from Naples, characterized by a soft, thin dough, high airy edges (cornicione), and simple, fresh ingredients. Cooked in 90 seconds in 900° F

New York-style pizza was inspired by Italian immigrants but evolved into its own American Classic in New York City. Defined by large, thin, foldable slices featuring a crispy crust. Cooked at 500° F

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

PENNE



Fresh penne pasta

GNOCCHI



Fresh potato based pasta

GLUTEN FREE



Ask your server for our daily options

choose ONE of the following sauces:

MARINARA VEGAN 15

garlic and basil

ARRABBIATA VEGAN 16

spicy marinara

PUTTANESCA 19

san marzanosauce, cherry tomato, black olives, capers, anchovies

PRIMAVERA 19

farmers market mixed veggies in pink sauce - *add shrimp 8, salmon 8, sausage 6*

BOLOGNESE 21

100%angus beef, san marzano tomato sauce

CACIO E PEPE VEGETARIAN 20

pecorino cheese, black pepper, butter

SORRENTINA 20

marinara sauce, basil, topped with stracciatella burrata, EVOOO

PESTO ALLA GENOVESE VEGETARIAN 23

basil, garlic, pine nuts, parmigiano reggiano, evoo, touch of cream

FROM THE KITCHEN

POLLO PARMIGIANA 25

served with pasta marinara or veggies of the day

POLLO AL LIMONE G/F 24

served with pasta garlic olive oil or veggies of the day

POLLO AL MATTONE 28

half Jidori chicken, oven roasted then grilled, served with roasted potatoes and sautéed spinach, Italian chimichurri sauce
Please allow 20 minutes

SKIRT STEAK TAGLIATA 32

Mishima Reserve skirt steak, arugula, parmigiano, fries

SALMONE PISTACCHIO 29

pan seared salmon in pistachio crust brandy flambe roasted mixed veggies

FISH & SHRIMP AND CHIPS 22

beer battered cod and shrimp, fries and salad

EGGPLANT PARMIGIANA G/F 23

LASAGNA 24

layers of thin flat egg pasta, 100% beef ragu, béchamel, tomato sauce, parmigiano cheese

AMALFI SMASH BURGERS 3.0

All burgers are made with 2x 4oz

100% USDA Prime, All-Natural Mishima Reserve Beef
100% USDA Prime Beef tallow fries from snake river farm

Your choice of sides: \$5ea

Mushrooms • Beef Tallow Fries • Veggies

CLASSIC 13

100% USDA prime, all-natural mishima reserve beef, cheddar cheese, pickles

SWING 13

100% USDA prime, all-natural mishima reserve beef, cheddar cheese, pickles, bacon

CALIFORNIA 15

100% USDA prime, all-natural mishima reserve beef, lettuce, tomato, onion, cheddar cheese, mayo, bacon, avocado

KIDS MENU

BURGER & FRIES 10 MEATBALLS & FRIES 11

KIDS PASTA 10 CHEESE PIZZA 12

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

SPRITZ & REFRESHING

CARMEL SPRITZ — 12

Aperol, Sparkling Rosé, Soda. *Bright, bubbly, and built for pretending one drink turns into "just one more."*

HUGO SPRITZ — 12

St-Germain, Prosecco, Soda. *The kind of cocktail that says "European summer" even if you parked in Lot C.*

LIMONCELLO SPRITZ — 13

Limoncello, Prosecco, Soda. *Sunshine in a glass with absolutely no respect for tomorrow morning.*

CUCUMBER COLLINS — 12

Gin, Cucumber, St-Germain, Lemon, Soda. *Crisp, cool, and more refreshing than your fantasy football record.*

SIGNATURE COCKTAILS

Stir It Up — 13

Mezcal, Jamaican Rum, Campari, Amaro. *Dark, smoky, and slightly chaotic — like overtime at the bar.*

Portofino Limoncello Drop — 13

Vodka, Limoncello, St-Germain, Lemon. *Equal parts Italian coastline and questionable decision-making.*

Easter Sour — 13

Bourbon, Orgeat, Orange, Lemon. *Sweet, smooth, and dangerous enough to text your ex during halftime.*

Rosso Sangria — 11

Red wine, Honey, Amaretto, Apple brandy, Orange, Pineapple, Soda water

Midnight Margarita — 13

Blanco Tequila, Pama, Pomegranate, Lime, Agave, Activated Charcoal. *Looks mysterious. Tastes expensive. Orders itself after 2 rounds.*

Valley Gold Old Fashioned — 13

Bourbon, Local Honey, Black Walnut Bitters. *Smooth enough for bourbon lovers and confident enough for everyone else.*

Madre Mojito — 13

Dragonberry Rum, Mango Vodka, Cranberry, Mint, Lemon, Lime, Prosecco. *A fan favorite from our San Marcos location.*

ZERO PROOF COLLECTION

Thoughtfully crafted for those who savor the ritual, not the spirits. *Sip easy, Stay Social.*

Lyre's Amalfi Spritz — 10

A sparkling Italian escape.

Athletic Moscow Mule — 9

Malted Barley, Wheat, Natural Flavors, Hops, Ginger, Yeast 0.4% ABV

üm — 8

crafted with lion's mane, cordyceps, chaga, and fresh reishi. choose mango or chili lime.

ZERO PROOF BEERS

Athletic run wild ipa abv 0.5%

Peròni 0.0



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WINE LIST

SPARKLING

Glass/Bottle

Prosecco, Rotating Prosecco, Italy	9/34
Champagne, Devaux Grande Réserve	/89
Sparkling Rosé, Bouvet, France	10/38
Lambrusco Red, Lucci, Italy (semi sweet & dry)	/39

WHITES & ROSÉ

Chardonnay, Canyon Road, California	7/28
Chardonnay, DAOU, Paso Robles, California	14/52
Pinot Grigio, Ecco Domani, Italy	7/28
Sauvignon Blanc, Rotating, New Zealand	11/42
Vermentino, Olianias, Italy	12/46
Chardonnay, Frank Family, Napa, California	/59
Sauvignon Blanc, Napa Cellars, California	/39
Rosé, Château de Campuget, France	10/38
Rosé, Calafuria, Italy	/42

REDS

Montepulciano, Amalfi Private Label, Italy	10/36
Super Tuscan, Origo, Italy	14/52
Cabernet Sauvignon, Black's Station, Yolo County, CA	9/34
Cabernet Sauvignon, DAOU, Paso Robles, CA	15/58
Pinot Noir, Sea Sun, California	10/38
Zinfandel, Andis Old Vine, Sierra Foothills	13/50
Cabernet Sauvignon, Frank Family, Napa, CA	/79
Tempranillo, Termes Reserve, Toro, Spain	/58
Super Tuscan, Il Bruciato, Antinori, Tuscany, Italy	/64
Super Tuscan, Gaja Promis, Tuscany, Italy	/109
Chianti Classico Riserva, Casa Brancaia, Tuscany, Italy	/89
Nero D'Avola, Zabù, Sicily, Italy	/48
Valpolicella DOC, Allegrini, Veneto, Italy	/47
Aglianico Irpinia DOC, Mastroberardino, Campania, Italy	/49
Negroamaro, San Marzano, Puglia, Italy	/39
Taurasi, Villa Matilde, Campania, Italy	/59
Barolo, Fratelli Giacosa, Piedmont, Italy	/109
Brunello di Montalcino, Ridolfi, Tuscany, Italy	/99

DRAFT BEER

805 Blonde Ale	7	Alpine Duet IPA	7
Blonde Ale — 4.7% ABV		West Coast IPA — 7.0% ABV	
AleSmith .394 Pale Ale	7	Belching Beaver Tropical Terps	7
Pale Ale — 6.0% ABV		Hazy IPA — 6.6% ABV	
Peroni Nastro Azzurro	8	Pacifico Clara	7
Italian Lager — 5.0% ABV		Mexican Lager — 4.4% ABV	

ARTISANAL ITALIAN BEERS

MENABREA BIRRA BIONDA — 7

Italian Lager • ABV 4.8%

MENABREA BIRRA AMBRATA — 7

Red Lager • ABV 5%

**BEST PIZZA FROM
SAN DIEGO MAGAZINE**

and **RUNNER-UP** for BEST ITALIAN RESTAURANT.

WORLD CHAMPION PIZZA
Chef Marcello Avitabile & Joseph Serra