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## APPETIZERS

### FOCCACIA 8

salt, pepper, oregano, EVOO

### BRUSCHETTA AMALFITANA 8

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

### BRUSCHETTA POSITANO 9

smoked salmon, evoo, stracciata cheese, lemon zest

### BRUSCHETTA PROSCIUTTO 11

cherry tomatoes, burrata cheese, evoo, prosciutto di parma

### POLPETTE ALL'ITALIANA 10

italian meatball in marinara sauce served with toasted bread

### TAGLIERE MISTO 17

selection of cured meats and cheeses

### CARCIOFO ALLA ROMANA 8

pan fried artichoke served with arugula parmigiano, and toasted bread

### MUSSELS & CLAMS 12

garlic, evoo, light tomato broth, toasted bread

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## SCARPETTERIA ITALIANA

make your own crostini

### BOLOGNESE 11

a bowl of bolognese sauce served with toasted homemade ciabatta

### PUTTANESCA 10

a bowl of puttanesca sauce served with toasted homemade ciabatta

### PESTO ALLA GENOVESE 11

a bowl of cold pesto sauces served with toasted homemade ciabatta

### RAGU NAPOLETANO 11

ground beef and pork sausage, san marzano sauce, pine nuts, served with toasted homemade ciabatta

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## INSALATA

(Add your protein: Shrimp \$6, Salmon \$9)

### CAPRESE CHEF 16

prosciutto di parma, buffalo mozzarella, organic tomatoes, evoo, balsamic reduction

### AMALFI 12

radicchio, frisee, mixed greens, arugula, steamed shrimo, lemon mint dressing

### BEET SALAD 11

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

### CALIFORNIA 0

mixed greens, cucumber, apple, goat cheese, cherry tomatoes, lemon dressing

### SHARELL 14

mixed greens, cherry tomatoes, raspberries and strawberries, burrata, dried seeds and cranberries, raspberry vinaigrette

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## MORE

### MINI LASAGNA 13

layers of thin flat egg pasta, 100% beef ragu', besciamella, tomato sauce, parmigiano reggiano

### MINI EGGPLANT PARMIGIANA G/F 13



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## BEER

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(all draft beers \$5)

**AMALFI BLOND ALE 7**  
ABV 4.8%, California

**AMALFI WEST COAST IPA 7**  
6.5%, California

**STONE DELICIOUS IPA 8**  
ABV 7.7%, Escondido

**AMALFI HAZY 7**  
7%, California

**BUENAVEZA 7**  
LAGER, ABV 4.5%, Mexico

**PERONI 8**  
PILSNER, ABV 5.1%, Italy

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## WINE

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(wine by the glass)

**HOUSE CHARDONNAY 8**  
Backhouse, California

**PINOT GRIGIO 9**  
Villa Sandi, Veneto

**PROSECCO 10**  
Casa Caneval Brut

**SAUVIGNON BLANC 11**  
New Zealand

**CHARDONNAY DAOU 13**  
DAOU, Paso Robles

**HOUSE RED 8**  
Montepulciano, Italy

**CABERNET 12**  
Black's Station, California

**CABERNET BLEND 12**  
Andis Wine, Sierra Foothills

**PINOT NOIR 11**  
Spellbound, California

**SUPER TUSCAN 15**  
Crognolo, Toscana

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## COCKTAILS

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**ALL WELL DRINKS 8**  
Vodka, Rum, Tequila, Gin, Whiskey

**AMALFI SPIRITZ 10**  
Aperol, Prosecco, Soda Water

**LIMONCELLO SPIRITZ 11**  
Sorrento Limoncello, Prosecco, Soda Water

**HUGO SPIRITZ 11**  
St-Germain, Prosecco, Soda Water

**CADILLAC MARGARITA 12**  
Corazon Blanco Tequila, lime juice,  
lemon juice, agave, Grand Marnier

**MARGARITA ARRABIATA 11**  
Corazon Blanco Tequila,  
jalapeno, lime juice, lemon juice, agave

**MEZCAL PALOMA 11**  
Los Vecinos Mezcal, grapefruit, lime juice, sprite

**CONTE NEGRONI 12**  
Cutwater Old Grove Gin, Antica Sweet Vermouth, Campari

**OLD FASHION 12**  
Noble Oak Bourbon, Angostura, Bitters, Sugar

**PORTOFINO LEMON DROP 13**  
Three Olive Citron Vodka, Limoncello, St Germain, Lemon

**MARTINI'S 11**  
Martini's / Gin or Vodka

**PLEASE DRINK RESPONSIBLY**

For additional questions please ask your bartender