

LUNCH ANTIPASTI

Bruschetta	7
vine-ripened tomato, basil, mozzarella	
Brodo con Verdure	8
root veggie minestrone, parmesan, bone broth	
Melanzane alla Parmigiana	8
baked eggplant, tomato sauce, mozzarella	
Roasted Portobello	8
herbs, cheese, bread crumbs	
Polpette	9
wagyu beef meatballs	
Fried Monterey Calamari	15
white mexican prawns, veggies	
Mediterranean Octopus "alla Barese"	16
braised in red wine, tomato, potatoes	
Wild Gulf Prawns diavolo or scampi style	17

INSALATA

add: organic chicken • ahi • salmon • shrimp 9 each

Mama's Salad	8
arugula, cucumber, tomato, iceberg, vinaigrette	
Caesar	9
romaine hearts, croutons, anchovy dressing	
Della Citta	9
arugula, beets, walnuts, gorgonzola, vinaigrette, pear	
Roasted Beet	10
arugula, strawberry, walnuts, goat cheese	
Giuseppe	10
butter lettuce, avocado, parmigiano dressing	
Tricolore "The Detox"	11
radicchio, endive, arugula, lemon-xvoo-grana	
Americano "Wedge"	12
iceberg, gorgonzola, tomato, bacon, egg	
Pollo	15
spinach, chicken, corn, beets, garlic dressing	
Beverly Hills Chop Chop	15
chicken, shrimp, sopressata, muscatel vinaigrette	
Yellowfin Ahi	18
arugula, palm hearts, avocado, tomato	

SANDWICHES & PANINI

Vegetali	13
eggplant, carrot, cucumber, avocado, tomato	
Cranberry Turkey	14
arugula, swiss cheese	
Chicken Florentine	14
chicken, pesto, spinach, mozzarella, provolone, aioli	
Caprese	14
local vine-ripened tomato, fresh mozzarella	
Italiano	14
italian meats, arugula, giardiniera, aioli	
Meatball	15
hand-rolled meatballs, marinara, mozzarella	
Fried Buttermilk Chicken	15
veggie slaw, apples, swiss, brioche bun	
Corned Beef Reuben	15
red pepper aioli, sauerkraut, onion, pepperoncini	
Italian Beef Dip	15
peppers, provolone, caramelized onions, au jus	
Kobe Burger	16
maui onions, tomatoes, pepper jack, aioli	
BLT with Pacific Salmon	16
heirloom tomatoes, crispy bacon, pesto aioli	

PIZZA

add: prosciutto • wild arugula • burrata • anchovy 2 each
gluten-free crust available

Margherita	14
san marzano, fresh mozzarella, torn basil	
Popeye	14
spinach, burrata, pesto	
Pepperoni	14
artisan handmade meat	
Gorgonzola	15
caramelized onions, gorgonzola-dolce	
Diavolo	15
artisan pepperoni, olives, spicy peppers	
Salsiccia	15
house-made sausage, red onion, cremini	
California	16
chicken, corn, cilantro, avocado, bianca sauce	

PASTA

pastas house-made daily | sauces can be prepared with organic, gluten-free artisan pasta

Pomodoro	12
san marzano tomato, basil, xv olive oil, pecorino	
Carbonara	12
pancetta, egg-cream, pecorino	
Tortellini Giuseppe	12
baby spinach, swiss chard, ricotta, pancetta	
Nonna's Meatballs	13
house-made pasta, nonna's meatballs	
Ravioli di Zucca	13
butternut squash, parmesan cream	
Bolognese	13
egg pasta, slow-cooked beef, pork ragu	
Cime di Rapa	14
broccoli rabe, caramelized onions, pecorino	
Capesante e Gamberi	16
prawns, scallops, pancetta, vodka cream	
Frutti di Mare	17
fruits of the ocean, spicy tomato broth	

DOLCE

house-made

Mascarpone Frosted Carrot Cake	8
Meyer Lemon Cheesecake	8
Espresso Caramel Gelato Mud Pie	8
Tahitian Vanilla Crème Brûlée	8
Four Layer Chocolate Cake	8
Ricotta-Pistachio Cannoli	8
Tiramisu	8
Pot de Crème au Chocolat	8
Gelato Sampler Trio	9

DINNER

ANTIPASTI

Bruschetta	7
vine-ripened tomato, basil, mozzarella	
Brodo con Verdure	8
root veggie, butternut squash, bone broth soup	
Roasted Portobello	8
herbs, cheese, bread crumbs	
Melanzane alla Parmigiana	9
baked eggplant, tomato sauce, mozzarella	
Polpette	9
wagyu beef meatballs, marinara	
Clams & Mussels al Vapore	12
local, steamed white wine-lemon butter sauce	
Antipasto	15
charcuterie plate, cheese, olives	
Fried Monterey Calamari	15
white mexican prawns, calamari, veggies	
Mediterranean Octopus "alla Barese"	16
braised in red wine, tomato, potatoes	
Wild Gulf Prawns	17
diavolo or scampi style	
Lamb Lollipops	18
3-4 chops, kale slaw, balsamic reduction	

INSALATA

add: organic chicken • ahi • salmon • shrimp 9 each

Mama's Salad	8
arugula, cucumber, tomato, iceberg, endive	
Della Citta	9
arugula, beets, walnuts, gorgonzola, poached pear	
Caesar	9
romaine hearts, croutons, anchovy dressing	
Roasted Beet	10
arugula, strawberry, walnuts, goat cheese	
Giuseppe	10
butter lettuce, avocado, garbanzo, parmigiano	

Americano “Wedge”	12
iceberg, gorgonzola, tomato, bacon, egg, avocado	
Tricolore “The Detox”	12
radicchio, endive, arugula, lemon-xvoo-grana	
Yellowfin Ahi	19
arugula, palm hearts, avocado, tomato	

PIZZA

add: prosciutto * wild arugula * burrata * anchovy 2 each
gluten-free crust available

Margherita	15
san marzano, fresh mozzarella, torn basil	
Gorgonzola	15
dolce-latte, caramelized onions, no sauce	
Popeye	15
spinach, burrata, pesto	
Pepperoni	15
artisanal handmade salsiccia della Santa Margherita	
Diavolo	16
artisan pepperoni, olives, spicy peppers	
Salsiccia	16
house-made sausage, red onion, cremini	
California	16
chicken, corn, cilantro, avocado, bianca sauce	

PASTA

pastas house-made daily
(gluten-free artisan pasta upon request)

Pomodoro	15
organic san marzano, basil, xv olive oil, pecorino	
Carbonara	15
pancetta, egg-cream, pecorino	
Amatriciana	15
pancetta, organic san marzano tomato, chili, basil	
Cime di Rapa	17
broccoli rabe, caramelized onions, pecorino	
Lasagna	17
handmade egg pasta, pork and beef ragu	

Tortellini Giuseppe	17
bloomsdale spinach, ricotta, pancetta, mushroom	
Nonna’s Meatballs	18
house-made pasta, house-made marinara	
Ravioli di Zucca	18
butternut squash, parmesan cream	
Tagliatelle Bolognese	18
egg pasta, slow-cooked beef, pork, tomato ragu	
Risotto di Pollo	19
free-range chicken, porcini	
Vongole	19
littleneck clams, garlic-lemon white wine	
Orecchiette e Braciolo	21
barese specialty, slow-braised stuffed flank steak	
Capesante e Gamberi	24
prawns, scallops, pancetta, vodka cream	
Frutti di Mare	26
fruits of the ocean, spicy tomato broth	

SECONDI

Free-Range Chicken Breast	21
milanese style parmigiana style basilico style	
Morro Bay Sand Dabs	23
piccata style, couscous, vegetables	
Roasted Organic Chicken	24
pan-roasted potatoes and onions, “worth the wait”	
Pork Chop Milanese	26
pounded elephant ear style, mashed potatoes	
Pan-Roasted Prime-Cut Rib Eye Steak	36
snake river farms prime grade beef, roasted vegetables, arugula salad	

SIDES

Sautéed Garlic Spinach	7
Broccoli Rabe	7
Roasted Mixed Cauliflower	7
Cacio e Pepe	8