

# menu

## aperitivo

**PEACHES & PROSCIUTTO** \$17

creamy ricotta mixed with walnuts & honey, peaches & balsamic reduction

**BRUSCHETTA CON BURRATA** \$19

toasted crostini, burrata, pesto, evoo, sun-dried tomato,

**STUFFED MEATBALL TRIO** \$15

homemade mozzarella-stuffed beef meatballs, san marzano tomato sauce

**SALUMI E FORMAGGI BOARD** \$25

chef's selection of meats & cheese

**OCTOPUS CARPACCIO** \$25

chilled octopus, thinly sliced, lemon, evoo, micro celery

**DOUBLE CUT NUESKE BACON** \$21

maple-bourbon glazed

**SIZZLING SHRIMP SCAMPI** \$21

garlic butter, spicy chillies, garlic bread

## panini & sandwiches

**AMORE** \$15

prosciutto cotto, fresh mozzarella, sun-dried tomato, arugula, artichoke cream, toasted baguette

**SICILIA** \$15

prosciutto di parma, burrata, arugula, fig jam, evoo

**VENICE BEACH PANINI** \$16

soppressata, mozzarella, hot peppers, pecorino cream

**FORMAGGIO PANINI** \$15

mozzarella, provolone, gruyere, arugula, beefsteak tomato, artichoke cream

**LA FAVOLOSA** \$15

prosciutto di parma, soppressata, arugula, pecorino, truffle cream

**CAPRI** \$15

grilled chicken, fresh mozzarella, sun-dried tomato, pesto

## chilled

**SPICY CRAB**

jumbo lump, sriracha aioli  
wasabi yuzu

\$25

**JUMBO SHRIMP COCKTAIL**

cocktail sauce

\$21

**CRAB COCKTAIL**

cocktail sauce

\$25

## insalata

**CAPRESE** \$19

fresh mozzarella, beefsteak tomato, basil, taggiasca olives, borettane onion, balsamic. + add anchovies +\$4

**DI ASPARAGI** \$19

steamed asparagus spears, arugula, grated pecorino, organic egg, lemon vinaigrette

**BRESAOLA CARPACCIO** \$23

thin sliced beef bresaola, arugula, shaved pecorino, lemon vinaigrette

**INSALATA MISTA** \$18

arugula, spinach, tomato, red onion, nueske bacon, lemon balsamic vinaigrette

**CLASSIC CAESER** \$17

romaine hearts, shaved pecorino, toasted croutons, classic dressing

**SALAD ADD ONS:**

+ grilled shrimp \$13  
+ grilled chicken \$9

## pizzette

**RUSTICO** \$22

prosciutto, gruyere, ricotta, basil

**SPICY PEPPERONI** \$22

pepperoni, soppressata, mozzarella, chili oil

**FIG & PROSCIUTTO** \$25

fig jam, prosciutto, arugula, shaved parmesan, fresh mozzarella

**LA ITALIA** \$22

tomato, mozzarella, basil, roasted garlic

**THE BORETTO** \$25

mozzarella, gruyere, artichoke cream, arugula, borettane cippolini onions in balsamic

## pasta piccola

**RIGATONI BOLOGNESE**

braised beef ragu, ricotta

\$16

**SUMMERTIME PASTA**

tonnarelli pasta, shrimp, crab, arugula, fresh tomato basil

\$19

**BURRATA RAVIOLI**

spinach, light cream sauce

\$16

**PASTA FRESCA**

mezza rigatoni, spinach, asparagus, sun-dried tomato, creamy pesto

\$16

**WILD MUSHROOM RAVIOLI**

truffle cream

\$16

# drinks

## specialty cocktails 17

### LET'S MEAT MARGARITA

dragonfruit + jalapeno infused espolon reposado, lime, agave, black habanero lava salt rim

### LAVENDER HAZE

mcqueen and the violet fog ultraviolet gin, lavender, lemon, aqua faba

### GOLFER'S TAN

black tea infused ketel one, house made pineapple lemonade

### POMpei COSMO

tito's, italicus, lemon, house made grenadine, pomegranate

### PALOMA SBAGLIATO

mezcal, prosecco, ancho reyes, grapefruit

### CAPRITINI

vodka, limoncello, rosemary, thyme

### ESPRESSO MARTINI

tito's, borghetti espresso liqueur, espresso

### SALTY CHIHUAHUA

epsilon blanco, pamplemousse, grapefruit, lime, rock, salt rim

### SOME LIKE IT HOT

vodka, cucumber juice, lemon, jalapeno simple syrup

## classic cocktails 16

### OLD FASHIONED

old overvolt rye, turbinado, orange bitters, sassafras

### ROSSO SANGRIA

red wine, brandy, orange liqueur, fruit

### NEGRONI

gin, sweet vermouth, campari, aperol

### APERISPRITZ

aperol, prosecco, grapefruit, club soda

## mocktails 12

### MANGO MADNESS

mango puree, passion fruit juice, lime, agave, thyme

### CHERRY BOMB

jalapeño, lime, himalayan sea salt, cherry juice

### ELDERFLOWER MULE

lime, elderflower, agave, fever tree ginger beer

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## draught beer

<b>Peroni</b>	9
<b>Michelob Ultra</b>	7
<b>Kona Big Wave</b>	9
<b>Ithaca Flower Power IPA</b>	9
<b>Stella Artois</b>	9
<b>Golden Road Belgian White</b>	9

## bottles & cans

<b>Corona Extra Slim Can</b>	7
<b>Corona Light Slim Can</b>	7
<b>Heineken Bottle</b>	7
<b>Heineken 00 Bottle (Non-Alcoholic)</b>	7
<b>Miller Light Bottle</b>	7
<b>High Noon Pineapple</b>	9
<b>High Noon Watermelon</b>	9
<b>Surfside Iced Tea</b>	9
<b>Surfside Iced Tea &amp; Lemonade</b>	9

# wines by the glass

## sparkling

<b>Era NV Prosecco MW Organic, Veneto Italy</b>	14
<b>Dominque Gruhier Cremant de Bourgogne, Extra Dry Brut, Épineuil, France NV</b>	16
<b>Jeio, Prosecco Rose, Veneto, Italy 2022</b>	16
<b>Maeli, Fior D'Aranciaio Moscato, Veneto, Italy 2020</b>	18
<b>Medici Ermete Lambrusco Rosso Reggiano Dolce I Quercioli, Italy NV</b>	14

## italian whites

<b>Altanuta Pinot Grigio</b>	15
<b>Elena Walch, Pinot Bianco Selezione, Alto Adige, Italy 2023</b>	16
<b>Arnaldo Caprai, Greccate Grechetto, Umbria Italy 2022</b>	16
<b>Ba Montelone Etna Bianco, Sicily, Italy 2023</b>	19

## other whites

<b>Daou Family Vineyards, Chardonnay, Paso Robles, California 2023</b>	16
<b>Frenzy, Sauvignon Blanc, Marlborough, New Zealand 2023</b>	14
<b>Cherrier, Sancerre Blanc, Loire, France 2023</b>	20
<b>Shades of Blue, Reisling, Mosel, Germany</b>	12
<b>Parallele 45 Cotes-du-Rhone Blanc, France 2022</b>	14
<b>Royal Tokaji, Dry Furmint, Hungary 2019</b>	16

## italian reds

<b>Mora E Memo, Nau Cannonau Di, Sardegna, Italy 2022</b>	16
<b>Elena Walch, Schiava Alto Adige, Italy 2020 (chilled)</b>	14
<b>Tenuta di Nozzole, Chianti Classico Riserva DOCG, Tuscany, Italy 2022</b>	18
<b>Castello Di Volpaia, Citto Toscana Rosso, Tuscany, Italy 2022</b>	16
<b>Santi Amarone Della Valpolicella DOCG, Italy</b>	28

## other reds

<b>Hearst Ranch, 'Bunkhouse' Cabernet Sauvignon, California 2021</b>	16
<b>Straight Shooter, Pinot Noir, Willamette Valley, Oregon</b>	16
<b>Parallele 45 Cotes-du-Rhone Rouge, France 2022</b>	14
<b>Chateau La Chapelle, Grand Cru Bordeaux Saint-Emillion France</b>	16
<b>Escorihuela, Malbec, Mendoza, Argentina 2022</b>	16
<b>Chappellet, Mountain Cuvee, Proprietors Blend, Napa Valley</b>	24

## rosé

<b>Feudo Montoni, Rose Di Adele MW Organic, Sicily Italy 2022</b>	16
<b>AIX Provence, France 2023</b>	16

# wines by the bottle

## sparkling

<b>Benanti Spumante Etna Brut Rosato Lamoremio, Sicily, Italy 2020</b>	69
<b>Collett, Champagne, Brut NV</b>	99
<b>Moet &amp; Chandon, Brut Imperial, France NV</b>	139
<b>Veuve Cliquot Yellow Label Brut, France NV</b>	149
<b>Veuve Cliquot Vintage Rose, France 2015</b>	169

## italian whites

<b>Prelius, Vermentino, Tuscany Italy 2022</b>	49
<b>Feudi Di San Gregorio Falanghina Del Sanni, Campana, Italy 2021</b>	54
<b>Gaja Ca'Marcanda Magari, Vistamare, Toscana, Italy 2023</b>	140

## other whites

<b>Pascal Jolivet "Attitude", Sauvignon Blanc, France 2021</b>	49
<b>Frank Family Vineyards Carneros Chardonnay, Napa Valley, California 2021</b>	69
<b>Famille Vincent, Pouilly-Fuisse Marie Antoinette, Burgundy, France 2022</b>	69
<b>Far Niente Chardonnay, Napa Valley, California 2022</b>	145

## italian reds

<b>Tenuta Mara, Guiry Sangiovese Rubicone IGP, Emilia-Romagna, Italy 2021</b>	54
<b>Marchesi Antinori, Chianti Classico Riserva, Tuscany 2021</b>	99
<b>Ca'Marcanda by Gaja, Promis Toscana Rosso, Tuscany Italy 2022</b>	109
<b>Elvio Cogno, Barolo Cascina Nuova, Piedmont, Italy 2019</b>	118
<b>Pieve Santa Restituta, Brunello, Montalcino, Italy 2019</b>	199
<b>Tenuta Del Guido, "Sassacia", Tuscany 2018</b>	495

## other reds

<b>Margaux De Brane, Bordeaux, Medoc, France 2021</b>	69
<b>Martinelli "Bella Vigna", Sonoma County, California 2021</b>	84
<b>Mont Redon, Chateuaneuf du Pape, France 2020</b>	109
<b>Cain Five, Spring Mountain District, Napa Valley 2017</b>	255
<b>Fortunate Son "The Diplomat" Napa Valley, California 2018</b>	295
<b>Opus One, Napa Valley, California 2018</b>	495

## rosé

<b>AIX Provence, France 2023   750ml</b>	54
<b>AIX Provence, France 2023   1.5ltr</b>	119
<b>AIX Provence, France 2023   3.0ltr</b>	239

# liquor

## bourbon

Angels Envy	16
Basil Hayden	16
Blanton's	28
Buffalo Trace	12
Four Roses	11
Hillrock	28
Jack Daniels	12
Makers Mark	12
Woodford	14

## gin

Bombay Sapphire	12
Fords	11
Hendricks	14
McQueen And The Violet Fog	14
Tanqueray	12

## irish whiskey

Jameson	12
Red Breast 12yr	18
Red Breast 15yr	30
Tullamore Dew	10

## scotch / canadian

Crown Royal	12
Dalmore 12 yr	20
Dewars	11
J W Black	15
Macallan 12 yr Double Cask	24
Macallan 15 yr	50
Macallan 18 yr	85

## rye / american whiskey

Basil Dark	16
Hillrock Double Cask	28
Old Overholt	11
Whistle Pig 6 yr	18

## rum

Bacardi	10
Captain Morgan	11
Gosling's Black	11
Malibu	11

## tequila / mezcal

Casamigos Anejo	18
Casamigos Blanco	14
Casamigos Mezcal	18
Casamigos Repo	17
Clase Azul Plata	24
Clase Azul Repo	35
Espolon Blanco	11
Espolon Repo	12
Riazul Anejo	24

## vodka

Belvedere	14
Grey Goose	14
Grey Goose L'Orange	14
Grey Goose Le Citron	14
Ketel One	13
Stoli Elit	20
Stoli Vanilla	12
Tito's	10

## abinsthe

Absente Refined	10
Lucid Supérieure	17
Jade Esprit Edouard	21
Jade 1901	21

## amaro

Aperol	11
Averna	11
Campari	11
Fernet Branca	12
Italicus	12

## brandy / cognac

Hennessy VS	14
Prunier Darvelle Brandy	10
Prunier 20 yr	26

## grappa

Nonino Moscato	24
San Guido Grappa di Sassicaï	40

## liqueurs

Bailey's	12
Borghetti Cafe	10
Chartreuse Green	16
Chartreuse Yellow	16
Disarrono	12
Grand Marnier	12
Lucano Limoncello	12
Molinari Cafe	11
Molinari White	11
Mr. Black	11
Nocello	12

## port

Taylor 10	14
Taylor 20	20
Fonseca Bin 27	12
Taylor LBV	12

## specialty coffee

Espresso Martini	17
Irish Coffee	14
Italian Coffee	14
Mexican Coffee	14