



Antica Trattoria

Fine Italian Cuisine & Wine Bar

LUNCH

3 COURSE LUNCH | 20 + TAX AND GRATUITY

CHEF'S APPETIZER: choice of bruschetta, cavoletti or polpetine.

ENTREE: choice of ravioli, eggplant parmigiana, pollo or salad with chicken.

CHEF'S CHOICE DESSERT

*vegan options available upon request

APPETIZERS

soup of the day - ask your server

BRUSCHETTA grilled homemade bread + yellow & red grape tomato + garlic + basil + goat cheese + roasted eggplant + evoo | **11**

CAVOLETTI crispy brussel sprouts + pancetta + shaved parmesan cheese + balsamic glaze | **12**

CARPACCIO scottish smoked salmon + capers foam + goat cheese mousse + arugula + red onions + evoo | **15**

BURRATA heirloom tomato + aged balsamic + basil + evoo | **14**

FRITTURA MISTA crispy shrimp + calamari + artichoke + creamy garlic sauce | **16**

MUSSELS & CLAMS garlic + onions + italian sausage + tomato butter herbs broth | **16**

POLPETINE homemade meatball + red wine marinara + mediterranean olives + whipped ricotta | **14**

POLENTA BOARD creamy mascarpone + soft polenta + sausage + wild mushrooms tomato sugo | **13**

FUNGHI RIPIENI mushroom cup + spinach + artichokes + parmigiano + brandy tomato sauce | **13**

CHARCUTERIE BOARDS imported & local cheese & cured meats + crostini served with accoutrements | **18**

SALADS

+ chicken \$5 | + shrimp \$7

INSALATA CESARE classic caesar salad with parmesan cheese + homemade caesar dressing + croutons | **9**

INSALATA CHIARA ISABELLA heirloom tomatoes + purple onion + cucumber + arugula + avocado + evoo + balsamic glaze | **12**

INSALATA DI VENERE organic spring mix + poached pears + goat cheese + caramelized walnuts + house vinaigrette | **11**

INSALATA ANTICA organic spinach + local avocado + hearts of palm + shaved parmigiano + balsamic vinegar | **11**

MAIN COURSE

split or share plate + \$5 | gluten free pasta + \$3

RISOTTO arborio rice + roasted butternut squash + burrata + hazelnuts + fry sage | **19**

LINGUINE mussels + clams + calamari + shrimp + fresh herbs + garlic + tomato sauce | **24**

MEZZI RIGATONI crispy guanciale + tomato sauce + pecorino cheese | **18**

LASAGNA baked pasta sheets + meat sauce + bechamel + parmigiano + mozzarella cheese | **20**

PENNE smoked salmon + shrimp + garlic + fresh tomato + brandy creamy lobster sauce | **21**

BUTTERNUT SQUASH RAVIOLI figs + walnuts + gorgonzola cream sauce | **19**

CAVATELLI homemade ricotta cavatelli + artichoke + prosciutto + olive + cream sauce | **19**

GNOCCHI braised diced short ribs sugo + english peas + crumbled goat cheese | **22**

PAPPARDELLE mild italian sausage + garlic + porcini mushrooms + tomato cream sauce | **20**

FETTUCCINE CARBONARA crispy guanciale + egg yolks + pecorino cheese + black peppers | **18**

CAPELLINI white shrimp + garlic + wild mushroom + baby heirloom confit + lobster broth | **21**

BRASATO braised all-natural angus boneless short ribs + cabernet sauvignon + fresh herbs + mashed potatoes + vegetables | **27**

SALTIMBOCCA veal scaloppini + prosciutto + sage + brown butter + white wine + mashed potatoes + vegetables | **27**

SALMONE pistachio crusted wild salmon + prosecco orange sauce + spinach risotto | **25**

CALAMARI E GAMBERI tender calamari steak + shrimp + garlic + capers + brown butter lemon sauce | **23**

CIOPPINO LIVORNESE clams + mussels + calamari + shrimp + fish of the day + garlic + olives + capers + tomato + herbs broth | **27**

VITELLO veal prepared: marsala, piccata, or parmigiana | **27**

POLLO chicken breast prepared: marsala, piccata, or parmigiana | **20**

DUROC PORK CHOP wild roasted mushrooms + balsamic herb + au jus | **24**

EGGPLANT PARMIGIANA baked eggplants + tomato sauce + parmigiano + mozzarella + pasta + vegetables | **18**



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WINES

MONDAY AND TUESDAY
HALF PRICE BOTTLES
2 BOTTLES MAX. (*) EXCLUDED

CORKAGE FEE \$ 20
2 LT MAXIMUM \$ 30
5 LT MAXIMUM \$ 50

G= GLASS B= BOTTLE

SPARKLING

Lambrusco "SweetRed", Riunite, split, Italia | **G 8***
Prosecco, Lunetta, split Veneto, Italia | **G 11***
Sparkling Rose, Lunetta, split Veneto, Italia | **G 11***
Sparkling Red, Rosa Regale, split Banfi DOCG Veneto, Italia | **G 13***
Prosecco, Da Luca, DOC Veneto, Italia | **G 32***
Champagne, Louis Roederer, Brut Premier France | **B 75***

WHITE WINE

Riesling, Cupcake, Pfalz, Germany | **G 8 / B 28**
Moscato, Folonari, Provincia Di Pavia, Italia | **G 8 / B 28**
White Zinfandel, California | **G 8 / B 28**
Rose, Stemmari, Sicilia | **G 8 / B 28**
House, Pinot Grigio, Italia | **G 9 / B 32**
Pinot Grigio, Paggio, Venezia Giulia, Italia | **G 11 / B 37**
Gavi, Riva Leone, Gavi, Italia | **G 11 / B 35**
Vermentino, Perolla, Toscana | **G 11 / B 38**
Sauvignon Blanc, Hay Maker, New Zealand | **G 11 / B 38**
Chardonnay, Carmenet "Reserve", Sonoma | **G 11 / B 38**
Chardonnay, Firriato Branciforti Dei Bordonaro 18' Sicily | **G 12 / B 40**
Chardonnay, Stags Leap, Napa | **B 50***
Pecorino, Vestini 18' Terre Di Chieti | **G 9 / B 32**

ITALIAN REDS

Sangiovese, 16' Toscana, Barone Ricasoli | **G 9 / B 32**
Sangiovese Blend, "Ciu Ciu" Piceno, 18' Marche | **G 12 / B 42**
House Chinti, Toscana | **G 9 / B 32**
Chianti Classico, San Felice 17' Toscana | **G 12 / B 44***
Chianti Classico Riserva, "IL Grigio" San Felice" 15' Toscana | **B 53***
Primitivo, Il Trullo 16' Puglia | **G 10 / B 35**
Barbera, Riva Leone, 16' Piemonte | **G 12 / B 38**
Pedres Cerasio Cannonau di Sardegna DOC 15' | **B 45***
Nero D' Avola Branciforti, 17' Sicilia | **G 12 / B 35**
Valpolicella Ripasso, Classico Superiore Solane, 16' Veneto | **G 13/B 45***
Vino Nobile Di Montepulciano, Carrara, 14' | **B 50***
Barbaresco, Malagré, 15' Alba Piemonte | **B 65***
Rosso Di Montalcino, Pian Delle Vigne 18', Toscana | **B 66***
Negroamaro, Muri 17', Puglia | **B 45***
Perolla, Super Toscana 16' | **G 11 / B 36**
10% Sangiovese + 20% Cab + 50% Merlot + 20% Cilieggiolo
Aglanico, "Menent" 14', Campania | **B 48***
Rosso, "CA'EMO" 17', Veneto | **B 40**
Super Tuscan, Rocca Delle Macie "Sasyr" 15' | **B 45***
60% Sangiovese, 40% Syrah, Toscana
Super Tuscan, Vigorelo "San Felice" 13', Toscana | **B 85***
30% Cab Sau + 30% Merlot + 5% Petit Verdot + 35% Pugnietello
Amarone Della Valpolicella, Nuve 13', Veneto | **B 85***
Barolo, Malagre 13', Piemonte | **B 75***
Brunello di Montalcino, Campo Giovani 14', Toscana | **B 95***

RED WINES

Syrah, Klinker Brick, 16' Lodi, CA | **B 42***
Syrah, Montpellier, 16' California | **G 10 / B 35**
Merlot, Montpellier, 15' California | **G 10 / B 35**
Merlot, Sterling, California 16' California | **G 11 / B 38**
Cabernet Sauvignon, Montpellier, 17' California | **G 10 / B 35**
Cabernet Sauvignon, Heavy Weight, 16' Lodi | **G 11 / B 38**
Cabernet, Ferrari-Carano 16' Alexander Valley | **B 70***
Cabernet Sauvignon, San Simeon 17' Paso Robles | **B 53***
Cabernet Sauvignon, Niner 17', Paso Robles | **B 65***
Petite Sirah, Harlow Ridge, 15' Lodi | **G 11 / B 38**
Red Blend, Niner Bootjack Red 17', Paso Robles | **G 15 / B 45***
Red Blend, DAOU "The Pessimist" 17', Paso Robles | **B 49***
Red Blend, San Simeon "Stormwatch" 14', Paso Robles | **B 100***
Pinot Noir, Black Ridge 17', California | **G 10 / B 35**
Pinot Noir, Laurier, 18' Los Carneros, Sonoma, CA | **G 12 / B 40***
Pinot Noir Ferrari-Carano 17' Anderson Valley | **B 53***
Pinot Noir, Etude 17', Carneros | **B 65***
Malbec, Finca el Origen Reserve 18', Valle Uco, Arg | **G 11 / B 40**
Malbec, Opaque 16', Paso Robles | **B 45***
Zinfandel Opaque 15', Paso Robles | **B 45***
Old Vine Zinfandel, Scotto Family Cellars 15', Lodi | **G 12 / B 40**
Dessert Wine, Porto Ruby or Tawny, Portugal | **G 7**

BEERS & CIDER

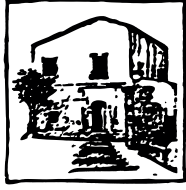
Stella Artois Cider Apple 4.5% | **G 6**
Stella Artois, Euro Pilsner, 5.2%, Leuven, Belgium | **G 8**
Peroni, Euro Pale Lager, 5.1%, Roma, Italia | **G 8**
Ale Smith, Nut Brown English Style Ale, 5.0%, San Diego | **G 8**
IPA, Alpine Duet, 7.0%, San Diego | **G 8**
Honey Blonde Ale Islander Brewery 6.0% | **G 8**
Ale Smith, .394, San Diego Pale Ale, 6.0%, San Diego | **G 8**
IPA, Alpine, HFS, 6.5% | **G 8**
Pacific Islander Brewery, "Blood Orange", IPA, 7.2%, San Diego | **G 8**

COCKTAILS

Our cocktails are prepared with Premium TY KU soju | **G 10**
Martinis : Sour Apple, Mango, Cosmopolitan | **G 10**
Piña Coladas: Pineapple, Strawberry, Mango, Passion Fruit | **G 10**
Margaritas: Lime, Mango, Strawberry | **G 10**
Mojitos: Lime, Mango, Passion Fruit | **G 10**
Moscow Mule: Jinro Soju, Ginger beer, lime juice | **G 10**
Mexican Mule: SABE Blanco, Ginger beer, lime juice | **G 10**

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Unsweetened Iced Tea,
Lemonade, Shirley Temple, Roy Rogers, Orange Juice,
Ginger Ale, Root Beer, Ginger Beer, Tonic, Cranberry juice.



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DINNER

CHEF SPECIAL | 85 + TAX AND GRATUITY

2 salads + 2 main course + chef dessert +
1 bottle of house red or white wine

*vegan options available upon request

LUNCH TUES – FRI 11:30 AM – 2:00 PM

DINNER SUN – THUR 4:30 PM – 9:00 PM / FRIDAY – SAT 4:30 PM – 9:30 PM

APPETIZERS

soup of the day - ask your server

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MAIN COURSE

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LINGUINE mussels + clams + calamari + shrimp + fresh herbs + garlic + tomato sauce | 26

MEZZI RIGATONI crispy guanciale + tomato sauce + pecorino cheese | 20

LASAGNA baked pasta sheets + meat sauce + bechamel + parmigiano + mozzarella cheese | 22

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