

DINNER MENU



CHEF SPECIAL
\$105 + TAX AND GRATUITY
2 Salads + 2 Main Course + Chef Dessert +
1 Bottle of House Red or White Wine
**Vegan options available upon request*

APPETIZERS

Soup of the day - inquire with server

FRESH HOMEMADE BREAD Herb-infused EVOO, balsamic vinegar	3	MUSSELS Garlic, onion, Italian sausage, fresh fennel, tomato butter and herb broth	20
CAVOLETTI Crispy brussel sprouts, pancetta, shaved Parmigiano, balsamic glaze	15	POLPETTINE Nonna's braised meatballs, San Marzano tomato sauce, Mediterranean olives, whipped ricotta	17
ARANCINI Sicilian crispy rice balls filled with meat sauce, mozzarella, Parmigiano. Served with tomato sauce	17	FRITTURA MISTA Calamari, shrimp, artichoke, creamy garlic sauce (Calamari Only \$20)	24
BURRATA Heirloom tomato, aged balsamic, artichoke, roasted bell pepper pesto	18	BRUSCHETTA Grilled homemade bread, yellow & red grape tomato, garlic, basil, goat cheese, roasted eggplant, EVOO	16

SALADS

Add chicken \$10 | Add Shrimp \$14

INSALATA CESARE Classic Caesar salad with Parmigiano, homemade Caesar dressing, homemade croutons	12	INSALATA VENERE Organic spring mix, poached pears, goat cheese, caramelized walnuts, house vinaigrette	13
INSALATA CHIARA ISABELLA Wild arugula, Gorgonzola dolce, baby heirloom tomatoes, red onion, balsamic vinaigrette	13	INSALATA ANTICA Organic spinach, local avocado, hearts of palm, shaved Parmigiano, balsamic vinaigrette	13

MAIN COURSE

Split or share plate + \$5 | Gluten free pasta + \$3
If your favorite pasta sauce is not found, please inquire with your server

RISOTTO Carnaroli risotto, roasted butternut squash, gorgonzola dolce, pistachio, amaretto crumble	29	STINCO D'AGNELLO Australian lamb shank slowly braised, red wine, root vegetables, Parmigiano risotto	38
LINGUINE Mussels, clams, calamari, shrimp, fresh herbs, garlic, tomato sauce	32	BRASATO Braised, all natural angus boneless short ribs, Cabernet Sauvignon, fresh herbs, mashed potatoes, vegetables	37
TORTELLONI Homemade spinach and ricotta tortelloni, wild mushrooms, tomato, herbs and Marsala wine sauce	29	SALTIMBOCCA Veal scaloppini, prosciutto, sage, brown butter, white wine, mashed potatoes, vegetables	36
LASAGNA Baked pasta sheets, meat sauce, bechamel, Parmigiano, mozzarella cheese	25	SALMONE Pistachio-crusting wild salmon, Prosecco orange sauce, spinach risotto	33
FETTUCCINE Blue crab, garlic, roasted corn, baby heirloom tomato, brandy and pink sauce	33	CALAMARI E GAMBERI Tender calamari steak, shrimp, garlic, capers, brown butter lemon sauce	32
PENNE Smoked Atlantic salmon, shrimp, creamy lobster sauce	30	CIOPPINO LIVORNESE Clams, mussels, calamari, shrimp, Chef's choice of fish, garlic, olives, capers, tomato and herb broth	36
GNOCCHI Homemade sausage, wild mushrooms, truffle cream sauce	29	VITELLO Veal prepared: Marsala, Piccata or Parmigiana style	36
PAPPARDELLE Rich tomato sauce, homemade crumbled Italian sausage, meatballs, braised and diced short ribs	30	POLLO Chicken breast prepared: Marsala, Piccata or Parmigiana style	27
CAPELLINI Shrimp, wild mushrooms, baby heirloom tomato, garlic, shrimp tomato broth	30	PARMIGIANA DI MELENZANE Sicilian style eggplant, San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, basil	26

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

STAY SOCIAL ANTICA TRATTORIA SAN DIEGO

FOR PRIVATE EVENTS AND CATERING ANTICATRATTORIA.COM

We will kindly split your check two ways upon request

A 20% automatic gratuity will be applied to parties of 6 or more.



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Spirits

MONDAY AND TUESDAY
HALF PRICE BOTTLES
BOTTLES MAX. (*) EXCLUDED
G=GLASS B=BOTTLE (2 BOTTLES MAX)

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

CLASSIC COCKTAIL

NEGRONI - APEROL SPRITZ - OLD FASHION - MANHATTAN - COSMO - LEMON DROP - ESPRESSO MARTINI \$16

CRAFT COCKTAILS

PINA COLADA | 14

Pineapple, strawberry or mango, house rum.

MARGARITA | 14

Pineapple, strawberry or mango, house tequila.

MOJITO | 14

Lime, strawberry or mango, house rum, fresh mint.

MOSCOW MULE | 14

Ginger beer, lime juice, house gin, bitter.

CHIARA SPRITZ | 17

St. Germain, fresh mint, lemon juice, Prosecco.

WHISKEY SMASH | 17

Four Roses bourbon, lemon, mint, simple syrup.

THE VACCINE | 17

Campari, Jack Daniels, sweet vermouth.

WILD BOY | 17

400 Conejos mezcal, Grand Marnier, Aperol, lime juice and agave soda.

MEXICAN WAVE | 17

Jalapeño infused cucumber tequila, lime juice, mango puree, Tajin.

ADULT BERRY LEMONADE | 17

Kettle One vodka, Absolut hibiscus, limoncello, mix berry.

ITALIAN MOJITO | 17

Aperol, rum, mint, lime, cane sugars, soda water.

PAPER AIRPLANE | 17

Jameson whiskey, Aperol, Amaro Nonino, and lemon juice.

SPARKLING

Lambrusco, Riunite "Sweet Red" Split, Emilia Romagna | G 11*
Prosecco DOC, Lunetta Split, Veneto | G 14*
Prosecco DOC, Borgoluce "Lampo", Veneto | B 45*
Champagne, Veuve Clicquot, France | B 120*
Champagne, NOMINE'-RENARD, France | B 100*

SANGRIA WHITE OR RED | 13

WHITE WINES

House Pinot Grigio, Italia | G 12 / B 35
Moscato (Moscato), Sicilia | G 12 / B 35
Rosé, Feudo Maccari, Sicilia | G 12 / B 35
Riesling, Chateau Ste. Michelle, Washington | G12 \ B 35
Pinot Grigio, Terlato, Friuli | B 45
Gavi, Paolo Sordo '21, Piemonte | G 14 / B 45
Vermentino, Perolla, Toscana | G 13 / B 40
Sauvignon Blanc, Archetype, New Zealand | G13 / B 42
Chardonnay, Highlands 41 '22, Monterey | G 14 / B 43
Chardonnay, Feudi Branciforti '18, Sicilia | G 14 / B 43
Chardonnay, Stags Leap '19, Napa Valley | B 60*

ITALIAN RED

House Montepulciano D'Abbruzzo | G 12 / B 38
House Sangiovese, Italy | G 12 / B 38
House Chianti Toscana, Toscana | G 12 / B 35
Chianti Classico, San Felice '19, Toscana | G 15 / B 52
Chianti Classico Reserva, Il Grigio '18, Toscana | B 65*
Primitivo, San Marzano '22, Puglia | G 14 / B 40
Barbera D' Asti, Tenute Carrara '19, Piemonte | G 14 / B 44
Nero d'Avola, Branciforti '20, Sicilia | G 14 / B 40
Vino Nobile Di Montepulciano, Carpineto Rsv '17, Toscana | B 70*
Barbaresco, Araldica '19, Piemonte | B 70*
Super Tuscan, Remole, Toscana | G14 / B42
Super Tuscan, Vigorello "San Felice" '19, Toscana | B 95*
Super Tuscan, Zingari '18, Toscana | B 58*
Amarone Della Valpolicella, "Ca' Storica" '20, Veneto | B 95*
Brunello Di Montalcino, Poggio Lontano '19, Toscana | B 135*
Syrah, Feudi Branciforti '18, Sicilia | B 40
Barolo, Araldica '15, Piemonte | B 94*

RED WINES

House Merlot, CA | G 12 / B 39
House Cabernet Sauvignon, CA | G 12 / B 39
House Pinot Noir, CA | G 12 / B 39
Syrah, Klinker Brick '18, Lodi | B 46
Merlot, Carmenet Reserve '21, California | G 14 / B 40
Cabernet Sauvignon, Heavy Weight '20, Lodi | G 14 / B 44
Cabernet Sauvignon, Silver Oak '18, Alexander Valley | B 180*
Cabernet Sauvignon, Austin Hope '22, Paso Robles | 1L B 90*
Cabernet Sauvignon, DAOU '20, Paso Robles | B 60*
Cabernet Sauvignon, Chateau Montelena '19, Napa Valley | 138*
Red Blend, The Fableist '22, Paso Robles | G 14 / B 45
Red Blend, DAOU "The Pessimist" '21, Paso Robles | B 60*
Pinot Noir, Laurier '18, Sonoma | G 15 / B 50*
Pinot Noir, Twomey '21, Dundee Hills, Willamette Valley | B 130*
Malbec, Finca el Origen '21, Valle Uco, Argentina | G13 / B 43
Malbec, Opaque '19, Paso Robles | B 53*
Zinfandel, Opaque '18, Paso Robles | B 52*
Old Vine Zinfandel, Plungerhead '20, Lodi | G 14 / B 44

DESSERT WINES

Passito L'Ecrú' Firriato, Sicily | G 15
Taylor Fladgate 10 Years Old Tawny | G 15
Bin 27 Reserve Port Fonseca | G 15

BEERS & CIDER

Stone Delicious IPA 7.0%, San Diego | G 9
Stella Artois Cider Apple 4.5% | B 6
The Pugilist Dry Irish Stout 4.5%, San Diego | G 9
The Pupil Societe IPA 7.5%, San Diego | G 9
Stone Hazy IPA 6.7%, San Diego | G 9
Peroni Lager 4.7%, Italy | B 9
Mother Earth Tierra Madre Lager 4.5%, San Diego | G 9
Society The Harlot Blond Ale 5.7%, San Diego | G 9
Stone Pale Ale 6%, San Diego | G 9
Modern Times Pilsner 4.8%, San Diego | G 9
Heineken 00 Alcohol, Holland | B 7