
FIRST COURSE

MUSSELS

Garlic, onion, Italian sausage, fresh fennel, tomato butter and herb broth

POLPETTINE

Nonna's braised meatballs, San Marzano tomato sauce, Mediterranean olives, whipped ricotta

INSALATA VENERE

Organic spring mix, poached pears, goat cheese, caramelized walnuts, house vinaigrette

BURRATA

Heirloom tomato, aged balsamic, artichoke, roasted bell pepper pesto

ARANCINI

Sicilian crispy rice balls filled with meat sauce, mozzarella, Parmigiano. Served with tomato sauce

SECOND COURSE

Gluten free pasta + \$5

CAPELLINI

Shrimp, wild mushrooms, baby heirloom tomato, garlic, shrimp tomato broth

RAVIOLI D'ARAGOSTA

Lobster ravioli with creamy saffron sauce

CALAMARI E GAMBERI

Tender calamari steak, shrimp, garlic, capers, brown butter lemon sauce

RAVIOLI DI ZUCCA

Homemade butternut squash ravioli, gorgonzola, walnuts, cream sauce

SALMONE

Pistachio-crusted wild salmon, Prosecco orange sauce, spinach risotto

SALTIMBOCCA

Veal scaloppini, prosciutto, sage, brown butter, white wine, mashed potatoes, vegetables

PARMIGIANA DI MELENZANE

Sicilian style eggplant, San Marzano tomato sauce, mozzarella, Parmigiano Reggiano, basil

BRASATO

Braised, all natural angus boneless short ribs, Cabernet Sauvignon, fresh herbs, mashed potatoes, vegetables

DESSERT

AFFOGATO

TIRAMISU

CANNOLI

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

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 "Sweet Red", Riunite, split, Emilia Romagna | G 11*

Prosecco DOC, Lunetta, split, Veneto | G 14 *

Prosecco DOC, Borgoluce "Lampo", Veneto | B 45*

Champagne Veuve Clicquout, 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, Terlatto, 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 | G 70*

Super Tuscan, Remole, Toscana | G14 / B42

Super Tuscan '19, Vigorello "San Felice", Toscana | B 95*

Super Tuscan Zingari Toscana '18 | 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 '20, Heavy Weight, Lodi | G 14 / B 44

Cabernet Sauvignon Silver Oak '18, Alexander Valley | B 180*

Cabernet Sauvignon, Austin Hope '22, Paso Robles, CA | 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, CA | 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, California | B 52*

Old Vine Zinfandel Plungerhead '20, Lodi | G 14 / B 44

DESSERT WINES

Passito L'Ecu' 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% | G 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 | G 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 Time Pilsner 4.8%, San Diego | G 9

Heineken 00 Alcohol, Holland | G 7