



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA

CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

**Yes !!**  
*We are back...*  
*Welcome!!*

**Pirozzi**  
*Corona Del Mar*  
**per la tavola**

*Finally !!!*  
*Welcome!!*

- |   |  |   |
|---|--|---|
| <b>OLIVE FRITTE</b> 12  | <b>SEAFOOD SALAD</b> 12  | <b>21 SUPERFOOD SALAD</b> 20.50   |
| Fontina stuffed Castelvetrano olives, lightly flash-fried, oregano, sea salt.   | Mediterranean octopus, calamari, tiger shrimp, local grown lemon juice, spicy Calabrian chili oil, mint, EVOO, cherry tomatoes, arugula. | All organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, zucchini, sunflower seeds, fresh raspberry unfiltered organic honey lemon and EVOO vinaigrette. |
| <b>SUPER-FOOD TORTELLINI SOUP</b> 18  | <b>THE HOUSE SALAD</b> 11  | (The Chef kindly requests no substitutions please)  |
| Pollo tortellini, organic kale, spinach, zucchini and cherry tomato, light organic chicken stock, parmigiano.   | Organic mixed greens, fresh local grown strawberries and Italian herbs vinaigrette, shaved parmigiano.                                   | +SALMON \$12 +ORGANIC CHICKEN \$8 +SHRIMP 4X\$12  |
| <b>CARPACCIO DE CARNE</b> 22  | <b>STRACCIATELLA SPINACH SOUP</b> 13.50  | <b>MAMMA MIA MEATBALLS</b> 20   |
| Center cut USDA Prime filet mignon, thinly sliced carpaccio style, Italian caper berries, shaved Red Fox Cheddar, unfiltered EVOO, organic arugula, local lemon, sea salt flakes, home-made crostini. | Homemade chicken broth, organic spinach, local ranch fresh eggs, parmesan cheese.  | 3 homeade beef meatballs, ragú, burrata and fresh basil.  |
| <b>BRUSCHETTA TRICOLORE</b> 17  | <b>OF COURSE WE HAVE A CAESAR</b> 11   | PAIRS WITH SUPER TUSCAN, ITALY.   |
| Pizza style crust, Greek oregano, fresh garlic, unfiltered EVOO, topped with arugula and fresh mozzarella.  | Shaved Parmigiano, home-made croutons, anchovy-lemon dressing.   | <b>BUTTERNUT SQUASH RAVIOLI</b> 12.95   |
| <b>CALAMARI &amp; GAMBERI</b> 20  | Organic romaine or iceberg lettuce, subject to our Chef's quality judgement.   | House-made organic butternut squash ricotta ravioli, brown butter sage sauce.   |
| Lightly fried calamari and tiger shrimp served with arrabiata sauce.  | ADD ALICI 4X \$3 (ITALIAN WHITE IMPORTED ANCHOVY)  | <b>ZUCCHINI SOUP</b> 12.50  |
| <b>RAINBOW CARROTS SALAD</b> 13.95  | <b>HEIRLOOM TOMATO &amp; BURRATA CARPACCIO</b> 18  | Home-made chicken broth, zucchini, Roma tomatoes, fresh spinach, Parmigiano cheese.   |
| Organic shaved rainbow carrots crudo, aged Gouda, caramelized pecans, olio nuovo dressing.  | Local organic heirloom tomatoes, arugula, Castelvetrano olives with creamy burrata Mozzarella, organic basil.                            | ADD BRAISED SHREDDED BEEF \$5   |
| <b>OCTOPUS &amp; TASMANIAN SALMON</b> 22  | <b>BUTTERNUT SQUASH RAVIOLI</b> 13   | <b>EGGPLANT PARMIGIANA</b> 17   |
| Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, tomatoes, organic greens, Maldon salt flakes, capers.                     | House-made organic butternut squash ricotta ravioli, brown butter sage sauce.  | Lightly breaded baked eggplant, Mozzarella, Fontina, fresh basil pomodoro sauce.  |
| <b>SCOTTADITO</b> 25  | <b>BABY KALE SALAD</b> 12.95   | <b>GOLDEN YELLOW BEETS</b> 17   |
| Australian lamb chops, garlic mint marinated over arugula and cherry tomato salad.  | Local grown organic baby kale, shaved organic rainbow cauliflower, roasted pecans, California date white balsamic vinaigrette.           | Organic baby greens, wild berry dressing, fresh raspberries, organic goat cheese, caramelized pecans.   |
|   |  | <b>CALAMARI &amp; SHRIMP</b> 21   |
|   |  | Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce with homemade crostini.  |

## prosciutto e formaggi bar

### SALUMI MISTI 25

Select 3 meats

### SALUMI E FORMAGGI 29

Select 6 items

### FORMAGGI MISTI 23

Select 3 cheeses

- |  |   |  |   |
|--|---|--|---|
| <b>SAN DANIELE</b> 13  | <b>SOPPRESSATA CALABRESE</b> 12                                   | <b>SOTTOCENERE</b> 12  | <b>13 FARMHOUSE CHEDDAR SPECIAL RESERVE</b> 16  |
| The excellence of prosciutto, delicate and complex. Aged for over 20 months. Italy.                | Silky and spicy, the southern Italian favorite piccante salami.   | Italy- Delicate, aromatic and unusual. Semi-firm texture with slivers of black truffle, ash rind, aged for six months. Served with crostini and sunflower honey. | England- Handcrafted and carefully aged for 18 months. Served with black garlic spread, Calabrian chili and medjool organic California dates.   |
| <b>VENISON SALAMI</b> 13   | <b>BLACK TRUFFLE SALAMI</b> 13                                    | <b>IBERICO, SPANISH SUPER PROSCIUTTO*</b> 30   | <b>GOUDA 26 MONTH</b> 16  |
| Seasoned with red wine, sea salt, juniper berry and black peppercorn. Aged for 3 months.           | The aroma of black truffle and all natural pork, spices and salt. | Free range, acorn-fed Iberian black pigs   | Netherlands- Caramel and smokey notes with "crystal flavor". Firm but still creamy, amber in color. Served with Italian black Amarena cherries. |
| <b>DUCK PROSCIUTTO</b> 13  | <b>PARMA PROSCIUTTO</b> 13  | *NOT AVAILABLE FOR MIX & MATCH   | <b>BURRATA</b> 15   |
| Spiced and tender, black pepper crusted cured duck breast.   | Silky and full flavored, cured for over 16 months.                | <b>13 PARMIGIANO</b> 13  | Di Stefano- Served with black lava salt flakes, unfiltered Sicilian EVOO, marinated grilled Italian artichokes.                                 |
| <b>WILD BOAR SALAMI</b> 12   | <b>TARTUFOTTO</b> 13  | Italy- Pure and unique taste, the King of cheese. Served with organic local dates and mesquite honey.  |   |
| Lean and intense, handcrafted in the hills of central California using traditional Italian recipe. | Balanced and flavorful, truffle infused Italian cooked ham.       | <b>13 RED LEICESTER CRUNCH</b> 15  |   |
| <b>CRISPY SAN DANIELE</b> 12   | <b>MANCHEGO P.D.O. CORAZON DE RONDA</b> 13                        | England- Matured for 15 months. Served with sweet drop peppers and caramelized pecans.   |   |
|  | Spain- Raw milk of manchega sheep, homemade crostini.             |  |   |

## add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI.

ORGANIC CHICKEN 9 SHRIMP 3.50 EA SALMON 12 ARUGULA 4 ORGANIC AVOCADO 5

\*MAMMA MIA MEATBALL \$5 EA\*  
(Meatball only. Add burrata \$2.50)

# pasta fatta in casa

PASTA MADE DAILY IN HOUSE

SUBSTITUTE FRESH MADE GLUTEN FREE PASTA \$5.00 WHOLE WHEAT PASTA FOR \$3.00

(CONTAINS RICE & POTATO FLOUR BLEND, EGG WHITE, SEA SALT.)

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|--|--|-----------|
| <b>CAPELLINI D.O.P. SAN MARZANO</b>  | <b>17 BUCATINI</b>   | <b>21</b> |
| Angel hair pasta, garlic, fresh basil and San Marzano D.O.P. tomato filet.<br><small>WITH SHRIMP 4x\$25 WITH CHICKEN \$22</small>  | Maitake, portobello, porcini and cremini mushrooms, shallots, fresh garlic, parmigiano, micro parsley.   |           |
| <b>MEAT RAVIOLI</b>  | <b>23 SCAMPI RAVIOLI</b>   | <b>24</b> |
| Meat filled ravioli, Bolognese sauce, pecorino cheese.   | Limoncello infused ravioli, stuffed with wild shrimp scampi, shallots, fresh garlic and finished with a Meyer lemon white wine cherry tomato sauce.<br><small>PAIRS WITH YOUNGS MARKET CHARDONNAY SONOMA-CUTRER, RUSSIAN RIVER</small> |           |
| <b>VEGETARIANA</b>   | <b>18.50 GLUTEN-FREE PAPPARDELLE</b>   | <b>24</b> |
| Linguine pasta, organic garden vegetables, garlic, tomato sauce, basil.<br><small>WITH SHRIMP 4x\$26 WITH CHICKEN \$23</small>   | Pappardelle <i>GF</i> amatriciana.   |           |
| <b>LINGUINE CACIO E PEPE</b>   | <b>HEALTHY SALMON PASTA</b>  | <b>25</b> |
| Black pepper, pecorino cheese, simple and unique italian older recipe.   | Lemon infused taglierini pasta, tossed with fresh salmon, shallots, garlic, Pinot Grigio wine sauce, tomato bruschetta, peppery baby arugula.  |           |
| <b>CHEESE RAVIOLI</b>  | <b>SHORT RIBS FRESH PASTA</b>  | <b>25</b> |
| Spinach and Ricotta filled ravioli, tomato basil sauce.<br><small>AVAILABLE WITH ALFREDO SAUCE.</small>  | Beef short ribs, fresh garden vegetables, over homemade rosemary infused pasta.  |           |
| <b>SPAGHETTI VERDE</b>   | <b>FETTUCINE ALF</b>   | <b>17</b> |
| Arugula infused square spaghetti tossed with black tiger shrimp, garlic, pinot grigio, baby teardrop Peruvian peppers and Calabrian chili.                                 | Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.<br><small>WITH SHRIMP 4x\$25 WITH CHICKEN \$22</small>   |           |
| <b>PAPPARDELLE LAMB RAGÙ</b>   | <b>LINGUINE BLACK</b>  | <b>25</b> |
| Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle.   | Black ink infused linguine, Manila clams, calamari, shrimp, fresh fish, chardonnay, fresh tomato and pomodoro sauce.   |           |
| <b>ORECCHIETTE</b>   | <b>SPAGHETTI MEATBALLS</b>   | <b>24</b> |
| Little ear shaped pasta, house made sausage, goat cheese, heirloom tomato, EVOO, fresh spinach, grana padano sauce.  | Spaghetti, meatballs, light spicy tomato sauce, creamy burrata.<br><small>PAIRS WITH YOUNG'S MARKET ROMPICOLLO SANGIOVESE.</small>   |           |
| <b>PUTTANESCA</b>  | <b>50/50</b>   | <b>23</b> |
| Capellini, black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, parmesan cheese.   | Homemade pappardelle pasta, Bolognese style free-range beef and Kurobuta pork salsiccia, wild mushrooms and shaved grana.  |           |
| <b>PINK BOW-TIE</b>  | <b>LINGUINE CLAMS</b>  | <b>25</b> |
| Bow-tie pasta, fresh grilled chicken, zucchini, Italian marinated artichokes, tomato vodka cream sauce.  | Fresh manila clams, garlic, parsley, white wine sauce.   |           |
| <b>LIMONCELLO TAGLIERINI</b>   | <b>BAKED ZITI</b>  | <b>23</b> |
| Homemade limoncello infused pasta, tiger shrimp, shallots, fresh local lemon and pinot grigio white wine sauce.<br><small>PAIRS WITH HOUSE PINOT GRIGIO SELECTION.</small> | Meatballs, Bolognese, provolone, asiago and mozzarella tossed and baked with ziti pasta.   |           |
| <b>VEAL OSSOBUCO RAVIOLI</b>   | <b>LOBSTER RAVIOLI</b>   | <b>27</b> |
| Braised free-range veal shank filled ravioli, shallots and garlic sautéed wild mushrooms, brown butter sage sauce.   | Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp.   |           |
| <b>HARD TO CATCH RAVIOLI</b>   | <b>GLUTEN-FREE RAVIOLI*</b>  | <b>24</b> |
| Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finished in a Reggiano sauce.   | Gluten-free organic kale and mozzarella stuffed ravioli with roasted organic local vegetables. Choice of homemade basil pomodoro sauce or Parmigiano cream sauce.  |           |

## TRY OUR NUTELLA PIZZA

♥ Organic bananas & strawberries!! ♥

\$ 16

## pizze



ASSOCIAZIONE  
**VERACE**  
**PIZZA**  
NAPOLETANA

PIZZA CUT UPON REQUEST ONLY

FIRE BAKED AT 900° USING 100% OLIVE WOOD

NEWPORT BEACH'S ONLY CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

\*PAIR WITH A GLASS OF CHIANTI OR WITH ITALIAN PERONI BEER.

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|--|-----------|--|-----------|
| <b>AMANTI</b>  | <b>24</b> | <b>PIZZA BELLA (No tomato sauce)</b>   | <b>23</b> |
| Homemade italian sausage, Soppressata Calabrese, meatballs, polpette sauce.      |           | Fontal, Mozzarella, organic cherry tomato bruschetta, italian oregano, arugula.  |           |
| <b>SALSICCIA</b>   | <b>21</b> | <b>PIZZA DI MARE</b>   | <b>23</b> |
| Housemade wild boar sausage, sautéed wild mushrooms, manchego and mozzarella.    |           | Marinated fresh garlic, Calabria oil, tiger shrimp, braised octopus, yellow and red grape tomatoes, arugula.           |           |
| <b>WILD MUSHROOM</b>   | <b>24</b> | <b>DOLCE AND GABBANA</b>   | <b>23</b> |
| Roasted wild mushrooms, Sottocenere truffle cheese, mozzarella, duck prosciutto. |           | Home-made sweet fennel sausage, roasted peppers, farm-house white cheddar.   |           |
| <b>MARGHERITA D.O.P.</b>   | <b>19</b> | <b>SAN DANIELE</b>   | <b>24</b> |
| All imported from Naples, 00 Caputo flour, San Marzano D.O.P., mozzarella, EVOO. |           | Goat cheese spread, home-made Mozzarella, San Daniele "king of prosciutto", oregano, arugula and Red fox aged cheddar. |           |
| <b>QUATTRO STAGIONI</b>  | <b>21</b> | <b>CRISPY PROSCIUTTO</b>   | <b>23</b> |
| Tartufotto ham, artichokes, black olives, mushrooms and tomato sauce.            |           | San Marzano sauce, tomato, goat cheese, house-made spicy oil, Mozzarella, crispy San Daniele prosciutto.               |           |
| <b>MEATBALLS &amp; MOZZARELLA</b>  | <b>22</b> |  |           |
| Beef meatballs, house-made Mozzarella, polpette sauce.                           |           |  |           |

\*The Chef strongly suggests not adding cheese to seafood pasta or seafood risotto.

# piatti MAIN DISHES

## VEAL MARSALA OR PICCATA 29

Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with Sicilian Marsala wine, or **lemon piccata sauce**. Served with sautéed organic spinach and fire roasted potatoes.

**BASED ON AVAILABILITY**

PAIRS WITH YOUNG'S MARKET MASI, CAMPOFIORIN VENETO.

## VITELLO AL MATTONE 28

Veal tenderloin hand-pounded, rosemary focaccia crumbs, baked with Fontina, Mozzarella and San Marzano passata. Served with organic baby kale, shaved Parmigiano, heirloom tomato.

## POLLO LIMONCELLO 24

All-natural cage free fresh double-breast of chicken. Limoncello-reduction caper sauce. Served with organic rainbow carrots and fresh sautéed spinach.

AVAILABLE WITH MARSALA MUSHROOM SAUCE.

## POLLO AL FORNO 24

Lightly focaccia-breaded all-natural cage free fresh chicken, topped with polpette sauce, fontina and mozzarella cheese. Served with heirloom cauliflower.

## CIOPPINO 28

Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish. Oregano, garlic, white wine tomato broth.

## LAMB CHOP (10-12 oz) 36

Australian double cut lamb chops, Maldon salt flakes, italian herbs, grilled and oven baked. Served with roasted rosemary potatoes. Available with marinated fresh herb sauce or port red wine reduction.

## FILET MIGNON 37

8 oz center cut filet, wood-fired Idaho potatoes. Amarena cherry port wine reduction or porcini mushroom sauce.

## 900 gradi

FORNO A LEGNA

## CATCH OF THE DAY 33-39

## TASMANIAN SEA SALMON 28

(ALSO CALLED TASMANIAN SEA TROUT)

Fresh wild caught. Meyer lemon preserve, organic quinoa and veggies.

## gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

## BUTTER SAGE GNOCCHI 23

Prosciutto, parmigiano, butter sage sauce.

## FIVE CHEESE 22

Gouda, Fontina, mozzarella, parmigiano, affumicata.

## POSITANO 22

Pomodoro sauce, basil, fresh mozzarella.

## CINGHIALE GNOCCHI 23

Mushrooms, calabrian chili, arrabbiata sauce, wild boar house-made sausage.

## risotto

IMPORTED CARNAROLI ITALIAN RICE GROWN AND HARVESTED IN PAVIA, ITALY

## SUPERFOOD RISOTTO 23

Combination of red and white organic quinoa, chia seed and italian imported carnaroli rice, roasted veggies, avocado and cherry tomato.

## SEAFOOD RISOTTO 24

Imported Italian carnaroli rice, clams, calamari, tiger shrimp, garlic white wine San Marzano sauce.

## contorni

SIDES

- |                                   |           |
|-----------------------------------|-----------|
| Heirloom organic cauliflower      | <b>11</b> |
| Wood fired roasted Idaho potatoes | <b>10</b> |
| Fresh sautéed spinach             | <b>11</b> |
| Organic rainbow carrots           | <b>11</b> |
| Italian marinated artichokes      | <b>13</b> |

\*Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.