

*TRAY ORDERS AVAILABLE SERVES 6 PPL OR MORE.
*VEGETARIAN OPTIONS AVAILABLE



insalata

THE HOUSE SALAD

Organic greens, local carrots and Italian herbs vinaigrette, shaved parmigiano. **9**

CAESAR

Shaved parmigiano, homemade croutons, anchovy-lemon dressing. **11**

ANTIPASTO SALAD

Baby mix greens, spicy soppressata salami, mozzarella, Castelvetro & Kalamata olives, italian artichokes, EVOO and oregano lemon vinaigrette. **20**

~ ANTIPASTO MISTO ~ 22

Include 2 cheeses and 2 meats "Chef daily selection"

to share

CARPACCIO MAI WAY

Center cut USDA Prime filet mignon, thinly sliced, Italian caper berries, shaved Red Fox Cheddar, EVOO, organic arugula & lemon, sea salt flakes. **21**

CALAMARI FRITTI

Crispy-fried Calamari, arrabbiata sauce. **18**

ALLA LUCIANA

Calamari & shrimp sautéed in garlic, tomato, lemon lobster reduction sauce. **20**

Pizza

NEWPORT BEACH'S ONLY CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA.
FIRE BAKED AT 900° / USING 100% OLIVE WOOD.

QUATTRO STAGIONI

Mozzarella, italian artichokes, black olives, mushrooms, tomato sauce. **22**

MARGHERITA

Pomodoro sauce, mozzarella, fresh basil, EVOO. **18**

CRISPY PROSCIUTTO

San Marzano sauce, tomato, housemade spicy oil, mozzarella, crispy San Daniele prosciutto. **22**

VEGETARIANA

Pomodoro sauce, Chef selection organic vegetables and fresh oregano. **22**

MAMMA MIA

Mamma Margherita's meatballs and melted burrata cheese. **23**

SALSICCE

Italian sausage, sautéed mushrooms, mozzarella, tomato sauce. **20**

* Main Course *

EGGPLANT PARMIGIANA

Lightly-breaded eggplant, mozzarella, pomodoro sauce, served with penne pasta with vodka pink sauce. **20**

POLLO PICCATA

Also available Pollo Marsala or Pollo Parmigiana. All-natural fresh chicken breast, white wine limoncello caper sauce. Served with sauteed organic spinach and rosemary potatoes. **24**

Homemade Pasta

Make your own creation

-PLEASE PICK YOUR FAVORITE SAUCE- Sauces

- SPICY ARRABIATTA
- BUTTER & CHEESE
- POMODORO
- BASIL CREAMY PESTO
- PINK SAUCE
- BOLOGNESE

-PLEASE PICK YOUR FAVORITE PASTA-

FETTUCCINE

Fettuccine made fresh in-house every morning. **16**

CHEESE RAVIOLI

Spinach and Ricotta filled ravioli. **19**

EMILIANA TORTELLONI

Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto. **25**

NONNA IDA MEAT RAVIOLI

Beef meat filled ravioli. **23**

SCAMPI RAVIOLI

Chef Pirozzi unique limoncello infused ravioli, stuffed with wild shrimp scampi, shallots, fresh garlic. **24**

GLUTEN-FREE

PENNE PASTA

23

GLUTEN-FREE

PAPPARDELLE PASTA

23

WHOLE WHEAT SPAGHETTI

23

GNOCCHI

Italian style potato dumplings. **20**

KALE RAVIOLI

20

VEAL OSSOBUCCO RAVIOLI

Braised free-range veal shank filled ravioli, shallots and garlic. **25**

risotto

IMPORTED CARNAROLI ITALIAN RICE GROWN AND HARVESTED IN PAVIA, ITALY

MARE 25

Shrimp & Calamari

FUNGHI 22

Wild mushroom, shallots, parmesan, prosecco.

Kids

KIDS PASTA 12

Homemade spaghetti.

Pomodoro sauce or butter & cheese

KIDS PIZZA 12

Cheese or Pepperoni pizza.

Add-ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI.

ORGANIC VEGETABLES \$7

TIGER SHRIMP \$3 EA

PROSCIUTTO \$5

*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.

MEMORIAL DAY



REMEMBER & HONOR



* Special Trays *

SERVES 6 PPL OR MORE / WE COOK TO ORDER, PLEASE ALLOW TIME TO OUR TEAM TO HAVE YOUR ORDER READY.

★ CAPRESE PLATTER 65

Roma tomatoes, mozzarella, Kalamata olives, basil, arugula, EVOO, Saba. SINGLE ORDER 14

★ ORGANIC GRILLED VEGETABLES 65

Fresh, organic and local sautéed veggies. Chef Alessandro daily selection, goat cheese, organic local strawberries and shave almonds. SINGLE ORDER 14

★ GRILLED TASMANIAN SEA SALMON 90

Grilled fish salmon filet, Meyer lemon fennel, caper champagne sauce served with sautéed spinach. SINGLE ORDER 25

★ GRILLED LAMB CHOPS 98

Australian lamb chops, Maldon salt flakes, italian herbs, grilled and FIRE BAKED AT 900° Served with roasted rosemary potatoes and sautéed mushrooms. SINGLE ORDER 33

★ GRILLED FILET MIGNON 110

Served with fresh and organic asparagus and cauliflower. Available with blueberry port reduction or porcini mushroom sauce. SINGLE ORDER 34

~ WINE SPECIALS ~

Please inquire about daily specials.

* The best LASAGNA on earth *

RICOTTA & MOZZARELLA CHEESE,
MARGHERITA MEATBALLS AND FRESH RAGÚ 21

HOUSE SPECIALS

Chef Alessandro favorites.

GLUTEN FREE PASTA OR WHOLE WHEAT PASTA SUBSTITUTION \$4

ZUCCA RAVIOLI 12

House-made organic butternut squash ricotta ravioli, brown butter sage sauce.

MAMMA MIA MEATBALLS 20

3 Mamma Margherita's meatballs, ragú, melted mozzarella, fresh basil.

Add Spaghetti x \$4

SPAGHETTI CACIO E PEPE 17

Black pepper, pecorino cheese, unique italian older recipe.

GLUTEN-FREE KALE RAVIOLI 23

Gluten-free ravioli stuffed with organic kale and mozzarella. Fresh vegetables and choice of San Marzano or Grana Padana sauce.

LAMB PAPPARDELLE 26

Colorado 16-hour slow braised lamb shoulder ragú, mushrooms, over fresh pappardelle. *Papa Vittorio Favorite.*

SHORT RIBS FRESH PASTA 23

Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade fresh pasta.

SPAGHETTI VERDE 25

Arugula infused square spaghetti, tossed with black tiger shrimp, garlic, pinot grigio, baby teardrop Peruvian peppers and Calabrian chili.

PAPPARDELLE BOLOGNESE 22

Home-made pappardelle pasta fresh made meat sauce.

Gluten Free Pappardelle + \$4

LOBSTER RAVIOLI 25

Maine lobster and roasted fennel filled ravioli, tomato vodka pink sauce.

LIMONCELLO 24

Limoncello infused radiator pasta, calamari, shrimp, Pinot Grigio wine sauce.

LINGUINE MARECHIARO 25

Calamari, shrimp, garlic white wine tomato sauce.

ORECCHIETTE 22

Little ear shaped pasta, house-made sausage, goat cheese, heirloom tomatoes, spinach, EVOO, grana padano sauce.

HARD TO CATCH RAVIOLI 25

Amarone wine infused ravioli, Olive woodroasted fresh rabbit, crispy San daniele, teardrop pepper, finish in a reggiano sauce.

Dessert

CHOCOLATE SOUFFLE CAKE 15

Fresh organic local strawberries, caramel sauce and pecans.

HOMEMADE SORBET 12

Strawberry basil.

PANNA COTTA 14

Eggless custard, Madagascar vanilla bean and organic local strawberry.

ITALIAN GELATO 12

Caramel or Oreo cookie.

MENUCURBSIDE PICKUP ONLY PLEASE INQUIRE.

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**BUY A \$100 GIFT CARD AND GET
ADDITIONAL \$25 FREE**

*Menu and prices subject to change and availability without prior notice.