



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

Pirozzi

Corona Del Mar

per la tavola

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| <p>CARPACCIO MAI WAY 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.</p> <p>OLIVE FRITTE 9
Fontina stuffed Castelvetrano olives, lightly flash-fried, oregano, sea salt.</p> <p>INSALATA DI MARE 18
Mediterranean octopus, calamari, blue Caledonian prawns, EVOO, local grown lemon juice, spicy Calabrian chili oil, mint, cherry tomatoes, arugula.</p> <p>BRUSCHETTA TRICOLORE 16
Pizza style crust, Greek oregano, fresh garlic, unfiltered EVOO, topped with arugula and fresh mozzarella.</p> <p>CALAMARI & GAMBERI 17
Lightly fried calamari and Caledonian prawns served with arrabbiata sauce.</p> <p>RAINBOW CARROTS SALAD 10
Organic shaved rainbow carrots crudo, aged Gouda, caramelized pecans, olio nuovo dressing.</p> <p>ALLA LUCIANA 16
Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce with crostini.</p> | <p>OCTOPUS & TASMANIAN SALMON
Chef Pirozzi's latest creation. Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, tear drop peppers, lemon preserves, cherry tomatoes, organic greens, Maldon salt flakes, Italian capers.</p> <p>OF COURSE WE HAVE A CAESAR 8
Shaved Parmigiano, home-made croutons, romaine hearts, anchovy-lemon dressing.</p> <p>SCOTTADITO 19
Australian lamb chops, garlic mint marinated over arugula and fennel salad.</p> <p>WILD CALEDONIAN PRAWNS 18
Caledonian blue prawns, fresh garlic, Calabrian chili, white wine and local lemon. Baked in 900° brick oven. Served over organic arugula.</p> <p>HEIRLOOM TOMATO & BURRATA CARPACCIO 16
Local organic heirloom tomatoes, arugula, Castelvetrano, Cerignola olives with creamy burrata Mozzarella.</p> <p>THE HOUSE SALAD 10
Organic mixed greens, fresh local grown strawberries, toasted shaved white almonds and Italian herbs vinaigrette.</p> <p>QUAGLIA 19
Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms.</p> | <p>SUPERFOOD SALAD 19
All organic locally grown: quinoa, chia seed, organic goji berries, avocado, rainbow carrots, baby kale, arugula, spinach, hearts of romaine, roasted vegetables, asparagus, sunflower seeds, almonds, golden raisins, fresh raspberry unfiltered organic honey lemon and extra virgin olive oil vinaigrette.
<i>(The Chef kindly requests no substitutions please)</i></p> <p>MAMMA MIA 17
Alessandro's favorite meal - 3 Mamma Margherita's meatballs, ragú, burrata, fresh basil.</p> <p>BUTTERNUT SQUASH RAVIOLI 10
(A must try) House-made organic butternut squash ricotta ravioli, brown butter sage sauce.</p> <p>NONNA TITINA SOUP 15
Home-made chicken broth, asparagus, zucchini, Roma tomatoes, fresh spinach, Parmigiano cheese, braised lamb.
<i>(Available without lamb \$10)</i></p> <p>EGGPLANT PARMIGIANA 16
Lightly breaded baked eggplant, Mozzarella, Fontina, fresh basil pomodoro sauce.</p> <p>BABY KALE SALAD 10
Local grown organic baby kale, shaved organic rainbow cauliflower, roasted pecans, California date white balsamic vinaigrette.</p> <p>GOLDEN YELLOW BEETS 16
Organic baby greens, wild berry dressing, fresh raspberries, goat cheese, caramelized pecans.</p> |
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prosciutto e formaggi bar

SALUMI MISTI 23

Select 3 meats

- CRISPY SAN DANIELE** 10
VENISON SALAMI 12
Unique. Seasoned with red wine, sea salt, juniper berry and black peppercorn. Aged for 3 months.
- DUCK PROSCIUTTO** 12
Spiced and tender, black pepper crusted cured duck breast.
- PARMA PROSCIUTTO** 11
Black label. Silky and full flavored, cured for over 16 months.
- SAN DANIELE** 12
The excellence of prosciutto, delicate and complex. Aged for over 20 months. Italy.
- WILD BOAR SALAMI** 10
Lean and intense, handcrafted in the hills of central California using traditional Italian recipe and methods.

- TARTUFOTTO** 10
Balanced and flavorful, truffle infused Italian cooked ham.
- SOPPRESSATA CALABRESE** 9
Silky and spicy, the southern Italian favorite piccante salami.
- IBERICO DE BELLOTA** 15
Symphony of flavors, pure Pata Negra paleta, free range, acorn-fed Iberian pigs, cured shoulder, aged 24 months.
- BLACK TRUFFLE SALAMI** 12
The aroma of black truffle and all natural pork, spices and salt. Magical.
- IBERICO, SPANISH SUPER PROSCIUTTO*** 25
A delight that melts in your mouth. From free range acorn-fed black hoofed Iberian pigs, cured in the mountain air, aged for 48 months.
**not available for mix and match.*

SALUMI E FORMAGGI 27

Select 6 items

- SOTTOCENERE** 10
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.
- PARMIGIANO** 15
Italy- Pure and unique taste, the King of cheese. Served with local mission figs and organic mesquite honey.
- RED LEICESTER CRUNCH** 12
England- Matured for 15 months. Served with sweet drop peppers and caramelized pecans.
- D.O.P. GORGONZOLA DOLCE** 13
Italy- Mild, and creamy. Served with fig marmalade, Sorrento walnuts and aromatic sea salt.

FORMAGGI MISTI 20

Select 3 cheeses

- FARMHOUSE CHEDDAR SPECIAL RESERVE** 13
England- Handcrafted and carefully aged for 18 months. Served with black garlic spread, Calabrian chili and medjool organic California dates.
- GOUDA 26 MONTH** 13
Netherlands- Caramel and smokey notes with "crystal flavor". Firm but still creamy, amber in color. Served with Italian black Amarena cherries.
- MANCHEGO P.D.O. CORAZON DE RONDA** 13
Spain- Raw milk of manchega sheep. California golden raisins.
- BURRATA** 13
Di Stefano- Served with black lava salt flakes, unfiltered Sicilian EVOO, marinated grilled Italian artichokes.

*Chef Pirozzi company use Nest products for energy conservancy and security video-audio recording.

"We reserve the right to refuse service to anyone."



pasta fatta in casa

PASTA MADE DAILY IN HOUSE

SUBSTITUTE WHOLE WHEAT PASTA FOR \$3

SUBSTITUTE ITALIAN GLUTEN FREE PASTA (CONTAINS SOY) FOR \$4

- ORECCHIETTE** 21 Little ear shaped pasta, house made sausage, goat cheese, Italian pine nuts, sun-dried tomatoes, fresh spinach, EVOO, grana padano sauce.
- PINK FARFALLINA** 18 Bow-tie pasta, fresh grilled chicken, zucchini, Italian marinated artichokes in a tomato vodka cream sauce.
- IBERICO TORTELLONI** 22 Prosciutto and Italian herbs stuffed giant tortelloni, roasted Iberico and Parma prosciutto, fresh sage, finish in a Parmesan cream sauce.
- TAGLIERINI UGO** 24 Invented by Alessandro Pirozzi and Ugo D' Orso. Homemade limoncello infused pasta, giant prawns, shallots, fresh local lemon and pinot grigio sauce.
- VEAL OSSOBUCO RAVIOLI** 25 Braised free-range veal shank filled ravioli, shallots and garlic sautéed wild mushrooms, brown butter sage sauce.
- HARD TO CATCH RAVIOLI** 24 Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finish in a Reggiano sauce.
- GLUTEN-FREE RAVIOLI*** 22 Gluten-free organic kale and mozzarella stuffed ravioli with roasted organic local vegetables. Choice of homemade basil pomodoro sauce or Parmigiano cream sauce.
- CINGHIALE GNOCCHI** 18 Fresh gnocchi, wild boar house-made sausage, mushrooms, Calabrian chili, arrabbiata sauce.
- CAPPELLINI D.O.P. SAN MARZANO** 14 Angel hair pasta, garlic, fresh basil and San Marzano D.O.P. tomato filet.
- FETTUCCINE ALF** 16 We know you're going to ask... Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.
- LINGUINE BLACK** 23 Black ink infused linguine, Manila clams, calamari, shrimp, fresh fish, chardonnay, fresh tomato and a touch of pomodoro sauce.
- SPAGHETTI MAMMA MIA** 19 Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce, fresh creamy burrata.
- RISOTTO NONNA IDA** 22 Imported Italian carnaroli rice, clams, calamari, giant prawns, garlic white wine San Marzano sauce.
- MAFALDINE GAMBERI** 20 Black tiger shrimp, zucchini, organic vodka lobster cream sauce tossed with homemade mafaldine pasta.
- 50/50** 19 Homemade pappardelle pasta, Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.
- SPAGHETTI VERDI** 23 Arugula infused square spaghetti tossed with black tiger shrimp, fresh garlic, pinot grigio, baby teardrop Peruvian peppers and Calabrian chili.
- PIROZZI LOBSTER MAC & CHEESE** 24 Fresh Maine lobster claw meat, shallots, Fontina, mozzarella, Gouda and Gorgonzola tossed with elbow macaroni.
- BAKED ZITI** 20 Meatballs, Bolognese, provolone, Asiago and mozzarella tossed and baked with ziti pasta.
- LOBSTER RAVIOLI** 25 Maine lobster and roasted fennel filled ravioli, sherry tomato vodka pink sauce with fresh lobster meat.
- PAPPADELLE VITTORIO** 23 Colorado 16-hour slow braised lamb shoulder ragù over fresh pappardelle. Papa's Favorite.

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

pizze

pizza cut upon request only
FIRE BAKED AT 900°
USING 100% OLIVE WOOD



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NEWPORT BEACH'S ONLY CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

- SAN DANIELE** 23 Goat cheese spread, home-made Mozzarella, San Daniele "king of prosciutto", oregano, organic arugula and Red fox aged cheddar.
- WILD MUSHROOM** 23 Roasted wild mushrooms, Sottocenere truffle cheese, Mozzarella, duck prosciutto.
- MARGHERITA D.O.P.** 18 All imported from Naples, 00 Caputo flour, San Marzano D.O.P., homemade mozzarella, EVOO.
- QUATTRO STAGIONI** 18 Tartufotto ham, artichokes, black olives, mushrooms and tomato sauce.
- MAMMA** 20 Mamma Margherita meatballs, house-made Mozzarella, polpette sauce.
- ORGANIC BABY KALE** 20 Organic baby kale, Italian cipolline onions, Kalamata & Castelvetrano olives, cherry tomatoes and house-made Mozzarella.
- PIZZA DI MARE** 22 Marinated fresh garlic, Calabria oil, braised Octopus, Caledonian Prawns, yellow and red grape tomatoes, arugula.
- DOLCE AND GABBANA** 22 Home-made sweet fennel sausage, roasted peppers, farm-house white cheddar.
- SALSICCIA** 20 Housemade wild boar sausage, sautéed wild mushrooms, Manchego cheese and fresh mozzarella.
- CRISPY PROSCIUTTO** 20 San Marzano sauce, tomato, goat cheese, house-made spicy oil, Mozzarella, crispy San Daniele prosciutto.
- CAVOLI** 25 Oven-roasted organic cauliflower, Iberico super Spanish Prosciutto, Sottocenere truffle cheese, fresh Mozzarella.

piatti

MAIN DISHES

- VEAL MARSALA** 29 Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with Sicilian Marsala wine. Served with sautéed organic spinach and fire roasted potatoes.
- POLLO LIMONCELLO** 23 Limoncello-reduction caper sauce, Italian artichokes, fresh sautéed spinach, all-natural cage free fresh double-breast of chicken.
- POLLO AL FORNO** 23 Lightly focaccia-breaded all-natural cage free fresh double-breast of chicken, topped with polpette sauce, Fontina and Mozzarella cheese. Served with heirloom cauliflower.
- FILET MIGNON** 30 8 oz center cut filet, wood-fired Idaho potatoes and balsamic cipolline. Available with Amarena cherry port wine reduction or porcini mushroom sauce.
- VITELLO AL MATTONE** 29 Veal tenderloin hand-pounded, rosemary focaccia crumbs, baked with Fontina, Mozzarella and San Marzano passata. Served with organic baby kale, shaved Parmigiano, heirloom cherry tomato.

900 gradi

FORNO A LEGNA

- WILD SEA BASS** 33 Wild caught sea bass filet baked in our wood burning oven, olives, capers, cherry tomatoes, fresh sautéed spinach.
- TASMANIAN SEA SALMON** 26 Fresh wild caught. Meyer lemon preserve, organic quinoa and roasted vegetables. (Also called Tasmanian Sea Trout)
- ELK CHOP** 35 New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with cipolline onions and rainbow cauliflower.

contorni

SIDES

- Organic quinoa tossed with organic vegetables. 11
- Heirloom organic cauliflower 9
- Wood fired roasted Idaho potatoes 7
- Fresh sautéed spinach 9
- Italian marinated artichokes 9
- Organic zucchini and crispy prosciutto 9

add ons

ANY SALAD, PIZZA, PASTA, RISOTTO, GNOCCHI

CHICKEN 7

SHRIMP 3 EA

MAMMA'S MEATBALL 4.50 EA

(Meatball only does not include burrata)

TASMANIAN SALMON 14

*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.

18% gratuity may be added to parties of 8 or more.