



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA



Pirozzi

Corona Del Mar

per la tavola

- | | | | | | |
|---|-----------|---|-------------|---|--------------|
| OLIVE FRITTE
Fontina stuffed Castelvetrano olives, lightly flash-fried, oregano, sea salt. | 10 | THE HOUSE SALAD
Organic mixed greens, fresh local grown strawberries, toasted shaved white almonds and Italian herbs vinaigrette. | 9.50 | QUAGLIA
Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms. | 19 |
| SUPER-FOOD TORTELLINI SOUP
Pollo tortellini, organic kale, spinach, zucchini, and cherry tomato, light organic chicken stock, parmigiano. | 18 | STRACCIATELLA SPINACH SOUP
Homemade chicken broth, organic spinach, local ranch fresh eggs, parmesan cheese. | 12 | SUPERFOOD SALAD
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. | 19 |
| CARPACCIO MAI WAY
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. | 21 | 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. | 21 | <i>(The Chef kindly requests no substitutions please)</i>
Add Salmon \$14 ~ Organic chicken \$7 ~ Shrimp \$12 | |
| INSALATA DI MARE
Mediterranean octopus, calamari, wild prawns, local grown lemon juice, spicy Calabrian chili oil, mint, EVOO, cherry tomatoes, arugula. | 19 | OF COURSE WE HAVE A CAESAR
Shaved Parmigiano, home-made croutons, anchovy-lemon dressing. <i>Organic romaine or iceberg lettuce, subject to our Chef's quality judgement.</i> | 9.50 | MAMMA MIA
Alessandro's favorite meal - 3 Mamma Margherita's meatballs, ragú, burrata, fresh basil. | 18.50 |
| BRUSCHETTA TRICOLORE
Pizza style crust, Greek oregano, fresh garlic, unfiltered EVOO, topped with arugula and fresh mozzarella. | 16 | SCOTTADITO
Australian lamb chops, garlic mint marinated over arugula and fennel salad. | 22 | BUTTERNUT SQUASH RAVIOLI
(A must try) House-made organic butternut squash ricotta ravioli, brown butter sage sauce. | 12 |
| CALAMARI & GAMBERI
Lightly fried calamari and wild prawns served with arrabbiata sauce. | 17 | WILD PRAWNS
Wild prawns, fresh garlic, Calabrian chili, white wine and local lemon. Baked in 900° brick oven. Served over organic arugula. | 20 | NONNA TITINA SOUP
Home-made chicken broth, asparagus, zucchini, Roma tomatoes, fresh spinach, Parmigiano cheese.
<i>(Add braised shredded beef \$5)</i> | 11 |
| RAINBOW CARROTS SALAD
Organic shaved rainbow carrots crudo, aged Gouda, caramelized pecans, olio nuovo dressing. | 11 | HEIRLOOM TOMATO & BURRATA CARPACCIO
Local organic heirloom tomatoes, arugula, Castelvetrano, Cerignola olives with creamy burrata Mozzarella. | 16 | EGGPLANT PARMIGIANA
Lightly breaded baked eggplant, Mozzarella, Fontina, fresh basil pomodoro sauce. | 16 |
| ALLA LUCIANA
Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce with crostini. | 17 | | | BABY KALE SALAD
Local grown organic baby kale, shaved organic rainbow cauliflower, roasted pecans, California date white balsamic vinaigrette. | 11 |

prosciutto e formaggi bar

SALUMI MISTI 24

Select 3 meats

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

- 12 TARTUFOTTO**
Balanced and flavorful, truffle infused Italian cooked ham.
- 12 SOPPRESSATA CALABRESE**
Silky and spicy, the southern Italian favorite piccante salami.
- IBERICO DE BELLOTA**
Symphony of flavors, pure Pata Negra paleta, free range, acorn-fed Iberian pigs, cured shoulder; aged 24 months.
- 11 BLACK TRUFFLE SALAMI**
The aroma of black truffle and all natural pork, spices and salt. Magical.
- 11 IBERICO, SPANISH SUPER PROSCIUTTO***
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

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

FORMAGGI MISTI 22

Select 3 cheeses

- 12 FARMHOUSE CHEDDAR SPECIAL RESERVE**
England- Handcrafted and carefully aged for 18 months. Served with black garlic spread, Calabrian chili and medjool organic California dates.
- 12 GOUDA 26 MONTH**
Netherlands- Caramel and smoky notes with "crystal flavor". Firm but still creamy, amber in color. Served with Italian black Amarena cherries.
- MANCHEGO P.D.O. CORAZON DE RONDA**
Spain- Raw milk of manchega sheep. California golden raisins.
- 12 BURRATA**
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 FRESH MADE GLUTEN FREE PASTA OR
WHOLE WHEAT PASTA FOR \$4.00

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

- CAPELLINI D.O.P. SAN MARZANO** 16
Angel hair pasta, garlic, fresh basil and San Marzano D.O.P. tomato filet.
ADD 4 SHRIMP \$24 ADD CHICKEN \$21
- NONNA IDA MEAT RAVIOLI** 21
Meat filled ravioli, Bolognese sauce, pecorino cheese.
- VEGETARIANA** 18
Whole wheat pasta, organic garden vegetables, garlic, tomato sauce, basil.
ADD 4 SHRIMP \$26 ADD CHICKEN \$23
- LINGUINE CACIO E PEPE** 18
Black pepper, pecorino cheese, simple and unique Italian older recipe.
- NONNA TITINA CHEESE RAVIOLI** 20
Spinach and Ricotta filled ravioli, tomato basil sauce. *Available with Alfredo sauce.
- SPAGHETTI VERDE** 23
Arugula infused square spaghetti tossed with black tiger shrimp, fresh garlic, pinot grigio, baby teardrop Peruvian peppers and Calabrian chili.
- PAPPARDELLE VITTORIO** 23
Colorado 6-hour slow braised lamb shoulder ragu over fresh pappardelle. Papa's Favorite.
- ORECCHIETTE** 21
Little ear shaped pasta, house made sausage, goat cheese, heirloom tomato, EVOO, fresh spinach, grana padano sauce.
- PUTTANESCA** 22
Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.
- PINK FARFALLINA** 19
Bow-tie pasta, fresh grilled chicken, zucchini, Italian marinated artichokes, tomato vodka cream sauce.
- IBERICO TORTELLONI** 23
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, wild 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** 25
Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finished in a Reggiano sauce.
- SCAMPI RAVIOLI** 23
Chef Pirozzi unique limoncello infused ravioli, stuffed with wild shrimp scampi, shallots, fresh garlic and finished with a Meyer lemon white wine cherry tomato sauce.
- GLUTEN-FREE PAPPARDELLE** 25
Pappardelle GF amatriciana Pirozzi's way.
- HEALTHY SALMON PASTA** 23
Alessandro made local lemon infused taglierini pasta, tossed with fresh salmon, shallots, fresh garlic, Pinot Grigio white wine sauce, tomato bruschetta, peppery baby arugula.
- SHORT RIBS FRESH PASTA** 23
Beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.
- FETTUCCINE ALF** 17
We know you're going to ask...
Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.
ADD 4 SHRIMP \$24 ADD CHICKEN \$22
- LINGUINE BLACK** 24
Black ink infused linguine, Manila clams, calamari, shrimp, fresh fish, chardonnay, fresh tomato and pomodoro sauce.
- SPAGHETTI MAMMA MIA** 20
Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce, fresh creamy burrata.
- 50/50** 20
Homemade pappardelle pasta, Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.
- LINGUINE CLAMS** 22
Fresh Manila clams, garlic, parsley, white wine sauce.
- BUCATINI** 18
Maitake, portobello, porcini and cremini mushrooms, shallots, fresh garlic, parmigiano, micro parsley.
- BAKED ZITI** 21
Meatballs, Bolognese, provolone, asiago and mozzarella tossed and baked with ziti pasta.
- LOBSTER RAVIOLI** 26
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh butterfly black tiger shrimp.
- 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.

add ons

TO ANY SALAD, PASTA, RISOTTO, GNOCCHI.

ORGANIC CHICKEN 7 SHRIMP 3.50 EA SALMON 14 ARUGULA 4.50 AVOCADO 4

MAMMA'S MEATBALL 4.95 EA

(Meatball only. Add burrata \$2.50)

TRY OUR NUTELLA PIZZA

Almonds, organic bananas

& strawberries!!

\$14

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

- AMANTI** 23
Homemade Italian sausage, Mamma Margherita meatballs, Soppressata Calabrese, polpetta sauce.
- SALSICCIA** 20
Housemade wild boar sausage, sautéed wild mushrooms, manchego cheese and mozzarella.
- 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., mozzarella, EVOO.
- QUATTRO STAGIONI** 19
Tartufotto ham, artichokes, black olives, mushrooms and tomato sauce.
- MAMMA** 21
Mamma Margherita meatballs, house-made Mozzarella, polpetta sauce.
- ORGANIC BABY KALE** 20
Organic baby kale, Italian cipolline onions, Kalamata & Castelvetrano olives, cherry tomatoes and house-made Mozzarella.
- PIZZA BELLA** (No tomato sauce) 22
Fontal and homemade Mozzarella, organic cherry tomato bruschetta, Italian oregano, arugula.
- PIZZA DI MARE** 22
Marinated fresh garlic, Calabria oil, braised Octopus, Caledonian Prawns, yellow and red grape tomatoes, arugula.
- DOLCE AND GABBANA** 21
Home-made sweet fennel sausage, roasted peppers, farm-house white cheddar.
- SAN DANIELE** 23
Goat cheese spread, home-made Mozzarella, San Daniele "king of prosciutto", oregano, organic arugula and Red fox aged cheddar.
- 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, Mozzarella.

Please no substitutions our Chef is crazy, seriously.

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

piatti

MAIN DISHES

- VEAL MARSALA** 28
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** 24
All-natural cage free fresh double-breast of chicken. Limoncello-reduction caper sauce. Served with organic rainbow carrots and fresh sautéed spinach.
- POLLO AL FORNO** 24
Lightly focaccia-breaded all-natural cage free fresh double-breast of chicken, topped with polpetta sauce, Fontina and Mozzarella cheese. Served with heirloom cauliflower.
- SMOKED DUCK BREAST** 27
Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated with a blueberry rosemary sauce, served with wild mushrooms.
- CIOPPINO** 28
Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish. Oregano, garlic, white wine tomato broth.
- FILET MIGNON** 34
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** 28
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** 36
Wild caught sea bass filet baked in our wood burning oven, olives, capers, cherry tomatoes, fresh sautéed spinach.
- TASMANIAN SEA SALMON** 28.50
(Also called Tasmanian Sea Trout)
Fresh wild caught, Meyer lemon preserve, organic quinoa and roasted vegetables.
- ELK CHOP** 36
New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with cipolline onions and rainbow cauliflower.

gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

- BUTTER SAGE GNOCCHI** 22
Prosciutto, parmigiano, butter sage sauce.
- FIVE CHEESE** 20
Gorgonzola Dolce, fontina, mozzarella, parmigiano, affumicata.
- POSITANO** 20
Pomodoro sauce, basil, fresh mozzarella.
- CINGHIALE GNOCCHI** 19
Wild boar house-made sausage, mushrooms, calabrian chili, arrabbiata sauce.

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.
- NONNA SEAFOOD RISOTTO** 23
Imported Italian carnaroli rice, clams, calamari, wild prawns, garlic white wine San Marzano sauce.

contorni

SIDES

- Heirloom organic cauliflower 9
- Wood fired roasted Idaho potatoes 8
- Fresh sautéed spinach 9
- Organic rainbow carrots 9
- Italian marinated artichokes 11

*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.