



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA



Pirozzi

Corona Del Mar



per la tavola

OLIVE FRITTE

Fontina stuffed Castelvetro olives, lightly flash-fried, oregano, sea salt.

SUPER-FOOD TORTELLINI SOUP 17

Pollo tortellini, organic kale, spinach, zucchini and cherry tomato, light organic chicken stock, parmigiano.

CARPACCIO MAI WAY 21

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.

BRUSCHETTA TRICOLORE 16

Pizza style crust, Greek oregano, fresh garlic, unfiltered EVOO, topped with arugula and fresh mozzarella.

CALAMARI & GAMBERI 19

Lightly fried calamari and tiger shrimp served with arrabbiata sauce.

RAINBOW CARROTS SALAD 12.95

Organic shaved rainbow carrots crudo, aged Gouda, caramelized pecans, olio nuovo dressing.

INSALATA DI MARE 20

Mediterranean octopus, calamari, tiger shrimp, local grown lemon juice, spicy Calabrian chili oil, mint, EVOO, cherry tomatoes, arugula.

♀ Pairs with *Young's Market Sauvignon Blanc Selection*

ALLA LUCIANA 20

Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce with crostini.

THE HOUSE SALAD 11

Organic mixed greens, fresh local grown strawberries and Italian herbs vinaigrette, shaved parmigiano.

STRACCIATELLA SPINACH SOUP 12.50

Homemade chicken broth, organic spinach, local ranch fresh eggs, parmesan cheese.

OCTOPUS & TASMANIAN SALMON 21

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.

♀ Pairs with *Chef Pirozzi Prosecco Selection*.

OF COURSE WE HAVE A CAESAR 9.95

Shaved Parmigiano, home-made croutons, anchovy-lemon dressing.

Organic romaine or iceberg lettuce, subject to our Chef's quality judgement.

Add Alici four x \$3 (Italian white imported anchovy)

SCOTTADITO 24

Australian lamb chops, garlic mint marinated over arugula and cherry tomato salad.

HEIRLOOM TOMATO & BURRATA CARPACCIO 16

Local organic heirloom tomatoes, arugula, Castelvetro olives with creamy burrata Mozzarella, organic basil.

QUAGLIA 22

Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms.

9.95 SUPERFOOD SALAD 19.50

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 extra virgin olive oil vinaigrette.

(The Chef kindly requests no substitutions please)

21 Add Salmon \$12 ~ Organic chicken \$8 ~ Shrimp 4x\$12

MAMMA MIA 19

Alessandro's favorite meal - 3 Mamma Margherita's meatballs, ragú, burrata, fresh basil.

♀ Pairs with *Chef Pirozzi Super Tuscan, Italy*.

BUTTERNUT SQUASH RAVIOLI 12

(A must try) House-made organic butternut squash ricotta ravioli, brown butter sage sauce.

NONNA TITINA SOUP 12

Home-made chicken broth, zucchini, Roma tomatoes, fresh spinach, Parmigiano cheese.

(Add braised shredded beef \$5)

EGGPLANT PARMIGIANA 16

Lightly breaded baked eggplant, Mozzarella, Fontina, fresh basil pomodoro sauce.

BABY KALE SALAD 12

Local grown organic baby kale, shaved organic rainbow cauliflower, roasted pecans, California date white balsamic vinaigrette.

GOLDEN YELLOW BEETS 16

Organic baby greens, wild berry dressing, fresh raspberries, organic goat cheese, caramelized pecans.

prosciutto e formaggi bar

SALUMI MISTI 24

Select 3 meats

SAN DANIELE 12

The excellence of prosciutto, delicate and complex. Aged for over 20 months. Italy.

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 12

Black label. Silky and full flavored, cured for over 16 months.

WILD BOAR SALAMI 11

Lean and intense, handcrafted in the hills of central California using traditional Italian recipe and methods.

SOPPRESSATA CALABRESE 11

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* 27
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.

CRISPY SAN DANIELE 11

SALUMI E FORMAGGI 28

Select 6 items

SOTTOCENERE 11

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 12

Italy- Pure and unique taste, the King of cheese. Served with organic local dates and mesquite honey.

RED LEICESTER CRUNCH 14

England- Matured for 15 months. Served with sweet drop peppers and caramelized pecans.

TARTUFOTTO 12

Balanced and flavorful, truffle infused Italian cooked ham.

FORMAGGI MISTI 22

Select 3 cheeses

12 FARMHOUSE CHEDDAR SPECIAL RESERVE 15

England- Handcrafted and carefully aged for 18 months. Served with black garlic spread, Calabrian chili and medjool organic California dates.

12 GOUDA 26 MONTH 15

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 12

Spain- Raw milk of manchega sheep, homemade crostini.

12 BURRATA 14

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 \$5.00
WHOLE WHEAT PASTA FOR \$3.00
(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.
WITH SHRIMP 4x\$25 WITH CHICKEN \$22
- NONNA IDA MEAT RAVIOLI** 22 Meat filled ravioli, Bolognese sauce, pecorino cheese.
- VEGETARIANA** 17 Linguine pasta, organic garden vegetables, garlic, tomato sauce, basil. *Whole wheat pasta +\$3
WITH SHRIMP 4x\$26 WITH CHICKEN \$23
- LINGUINE CACIO E PEPE** 17 Black pepper, pecorino cheese, simple and unique italian older recipe.
- NONNA TITINA CHEESE RAVIOLI** 21 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 tear-drop Peruvian peppers and Calabrian chili.
- PAPPARDELLE VITTORIO** 24 Colorado 16-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** 23 Capellini, black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, parmesan cheese.
- PINK FARFALLINA** 20 Bow-tie pasta, fresh grilled chicken, zucchini, italian marinated artichokes, tomato vodka cream sauce.
- IBERICO TORTELLONI** 24 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, tiger shrimp, shallots, fresh local lemon and pinot grigio sauce.
♀ Pairs with **Chef Pirozzi Pinot Grigio Selection.**
- VEAL OSSOBUCCO RAVIOLI** 24 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, finished in a Reggiano sauce.
- BUCATINI** 20 Maitake, portobello, porcini and cremini mushrooms, shallots, fresh garlic, parmigiano, micro parsley.
- 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.
♀ Pairs with **Chardonnay Cakebread, Napa Valley.**
- GLUTEN-FREE PAPPARDELLE** 23 Pappardelle GF amatriciana Pirozzi's way.
- HEALTHY SALMON PASTA** 24 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** 24 Beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.
- FETTUCCINE ALF** 16 We know you're going to ask... Fettuccine made fresh in-house every morning, tossed in a Parmigiano cream sauce.
WITH SHRIMP 4x\$25 WITH CHICKEN \$22
- LINGUINE BLACK** 24 Black ink infused linguine, Manila clams, calamari, shrimp, fresh fish, chardonnay, fresh tomato and pomodoro sauce.
- SPAGHETTI MAMMA MIA** 23 Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce, fresh creamy burrata.
♀ Pairs with a glass of **Rompicollo Sangiovese.**
- 50/50** 22 Homemade pappardelle pasta, Bolognese style free-range beef and homemade Kurobuta pork salsiccia, wild mushrooms. Topped with shaved grana.
- LINGUINE CLAMS** 24 Fresh Manila clams, garlic, parsley, white wine sauce.
- BAKED ZITI** 22 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*** 23 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 8 SHRIMP 3.50 EA SALMON 12 ARUGULA 4 AVOCADO 4

MAMMA'S MEATBALL \$5 EA
(Meatball only. Add burrata \$2.50)

TRY OUR NUTELLA PIZZA

Organic bananas & strawberries!!
\$15

pizze

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



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

NEWPORT BEACH'S ONLY CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

*Pair with a glass of **Chef Pirozzi Chianti Selection** or with **Italian Peroni beer.**

- AMANTI** 23 Homemade italian sausage, Mamma Margherita meatballs, Soppresata 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** 20 Tartufotto ham, artichokes, black olives, mushrooms and tomato sauce.
- MAMMA** 21 Mamma Margherita meatballs, house-made Mozzarella, polpetta sauce.
- ORGANIC BABY KALE** 21 Organic baby kale, Kalamata & Castelvetrano olives, 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, tiger shrimp, yellow and red grape tomatoes, arugula.
- DOLCE AND GABBANA** 22 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** 22 San Marzano sauce, tomato, goat cheese, house-made spicy oil, Mozzarella, crispy San Daniele prosciutto.
- CAVOLI** 26 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 OR PICCATA** 27 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.
♀ Pairs with **Zenato Ripassa, Veneto.**
- VITELLO AL MATTONE** 27 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** 23 All-natural cage free fresh double-breast of chicken. Limoncello-reduction caper sauce. Served with organic rainbow carrots and fresh sautéed spinach.
*Also available with marsala mushroom sauce.
- POLLO AL FORNO** 23 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** 26 Homemade Hudson Valley olive wood smoked Chef Pirozzi secret marinated with a blueberry rosemary sauce, served with wild mushrooms.
♀ Pairs with **Buena Vista Pinot Noir, Sonoma.**
- CIOPPINO** 26 Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish. Oregano, garlic, white wine tomato broth.
- FILET MIGNON** 37 8 oz center cut filet, wood-fired Idaho potatoes. *Available with Amarena cherry port wine reduction or porcini mushroom sauce.

900 gradi

FORNO A LEGNA

- CATCH OF THE DAY** MP \$32- \$38
- CHILEAN SEA BASS** (Seasonal) 37 Wild caught sea bass filet baked in our wood burning oven, olives, capers, cherry tomatoes, fresh sautéed spinach.
♀ Pairs with **Young's Market Rosato Rosé.**
- TASMANIAN SEA SALMON** 28 (Also called **Tasmanian Sea Trout**) Fresh wild caught, Meyer lemon preserve, organic quinoa and roasted vegetables.
- ELK CHOP** 37 New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with potatoes and rainbow cauliflower.

gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

- BUTTER SAGE GNOCCHI** 22 Prosciutto, , parmigiano, butter sage sauce.
- FIVE CHEESE** 21 Gouda, Fontina, mozzarella, parmigiano, affumicata.
- POSITANO** 21 Pomodoro sauce, basil, fresh mozzarella.
- CINGHIALE GNOCCHI** 22 Wild boar house-made sausage, mushrooms, calabrian chili, arrabiata sauce.

risotto

IMPORTED CARNAROLI ITALIAN RICE
GROWN AND HARVESTED IN PAVIA, ITALY

- SUPERFOOD RISOTTO** 22 Combination of red and white organic quinoa, chia seed and italian imported camaroli rice, roasted veggies, avocado and cherry tomato.
- NONNA SEAFOOD RISOTTO** 23 Imported Italian carnaroli rice, clams, calamari, tiger shrimp, garlic white wine San Marzano sauce.

contorni

SIDES

- Heirloom organic cauliflower 10
Wood fired roasted Idaho potatoes 9
Fresh sautéed spinach 10
Organic rainbow carrots 10
Italian marinated artichokes 12

*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.