



ASSOCIAZIONE
VERACE
PIZZA
NAPOLETANA

CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

Pirozzi

Corona Del Mar

per la tavola

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| OLIVE FRITTE 9 | STRACCIATELLA SPINACH SOUP 9 | 12 SUPERFOOD SALAD 19 |
| Fontina stuffed Castelvetroano olives, lightly flash-fried, oregano, sea salt. | Homemade chicken broth, organic spinach, local ranch fresh eggs, parmesan cheese. | 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. |
| CARPACCIO MAI WAY 20 | OCTOPUS & TASMANIAN SALMON 20 | <i>(The Chef kindly requests no substitutions please)</i> |
| 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. | 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. | MAMMA MIA 17 |
| INSALATA DI MARE 18 | OF COURSE WE HAVE A CAESAR 9 | Alessandro's favorite meal - 3 Mamma Margherita's meatballs, ragú, burrata, fresh basil. |
| Mediterranean octopus, calamari, wild prawns, local grown lemon juice, spicy Calabrian chili oil, mint, EVOO, cherry tomatoes, arugula. | Shaved Parmigiano, home-made croutons, anchovy-lemon dressing. <i>Organic romaine or iceberg lettuce, subject to our Chef's quality judgement. Add Alici four x \$3 (Italian white imported anchovy)</i> | BUTTERNUT SQUASH RAVIOLI 11 |
| BRUSCHETTA TRICOLORE 16 | SCOTTADITO 22 | (A must try) House-made organic butternut squash ricotta ravioli, brown butter sage sauce. |
| Pizza style crust, Greek oregano, fresh garlic, unfiltered EVOO, topped with arugula and fresh mozzarella. | Australian lamb chops, garlic mint marinated over arugula and fennel salad. | NONNA TITINA SOUP 10 |
| CALAMARI & GAMBERI 17 | WILD PRAWNS 20 | Home-made chicken broth, asparagus, zucchini, Roma tomatoes, fresh spinach, Parmigiano cheese, braised lamb. |
| Lightly fried calamari and wild prawns served with arrabbiata sauce. | Wild prawns, fresh garlic, Calabrian chili, white wine and local lemon. Baked in 900° brick oven. Served over organic arugula. | EGGPLANT PARMIGIANA 16 |
| RAINBOW CARROTS SALAD 11 | HEIRLOOM TOMATO & BURRATA CARPACCIO 15 | Lightly breaded baked eggplant, Mozzarella, Fontina, fresh basil pomodoro sauce. |
| Organic shaved rainbow carrots crudo, aged Gouda, caramelized pecans, olio nuovo dressing. | Local organic heirloom tomatoes, arugula, Castelvetroano, Cerignola olives with creamy burrata Mozzarella. | BABY KALE SALAD 10 |
| ALLA LUCIANA 16 | QUAGLIA 19 | Local grown organic baby kale, shaved organic rainbow cauliflower, roasted pecans, California date white balsamic vinaigrette. |
| Calamari and shrimp sautéed in garlic, tomato, lemon lobster reduction sauce with crostini. | Speck wrapped quail, stuffed with wild boar sausage over wild sautéed mushrooms. | GOLDEN YELLOW BEETS 16 |
| THE HOUSE SALAD 9 | | Organic baby greens, wild berry dressing, fresh raspberries, goat cheese, caramelized pecans. |
| Organic mixed greens, fresh local grown strawberries, toasted shaved white almonds and Italian herbs vinaigrette. | | |

prosciutto e formaggi bar

SALUMI MISTI 23

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** 12
Spiced and tender, black pepper crusted cured duck breast.
- PARMA PROSCIUTTO** 11
Black label. Silky and full flavored, cured for over 16 months.
- WILD BOAR SALAMI** 10
Lean and intense, handcrafted in the hills of central California using traditional Italian recipe and methods.
- CRISPY SAN DANIELE** 10

SALUMI E FORMAGGI 26

Select 6 items

- 12 TARTUFOTTO**
Balanced and flavorful, truffle infused Italian cooked ham.
- SOPPRESSATA CALABRESE** 12
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** 11
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.*
- 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** 13
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 21

Select 3 cheeses

- 13 FARMHOUSE CHEDDAR SPECIAL RESERVE** 14
England- Handcrafted and carefully aged for 18 months. Served with black garlic spread, Calabrian chili and medjool organic California dates.
- 12 GOUDA 26 MONTH** 13
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** 13
Spain- Raw milk of manchega sheep. California golden raisins.
- 13 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 FRESH MADE GLUTEN FREE PASTA FOR \$4.00

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

- CAPELLINI D.O.P. SAN MARZANO** 15
Angel hair pasta, garlic, fresh basil and San Marzano D.O.P. tomato filet.
WITH SHRIMP \$23 WITH CHICKEN \$20
- LINGUINE CACIO E PEPE** 18
Black pepper, pecorino cheese, simple and unique italian older recipe.
- LINGUINE CLAMS** 21
Fresh Manila clams, garlic, fresh organic parsley, white wine sauce.
- NONNA TITINA CHEESE RAVIOLI** 20
Spinach and Ricotta filled ravioli, tomato basil sauce. *Available with Alfredo sauce.
- SCAMPI RAVIOLI** 22
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.
- SPAGHETTI VERDE** 23
Arugula infused square spaghetti tossed with black tiger shrimp, fresh garlic, pinot grigio, baby teardrop Peruvian peppers and Calabrian chili.
- ORECCHIETTE** 21
Little ear shaped pasta, house made sausage, goat cheese, Italian pine nuts, sun-dried tomatoes, fresh spinach, EVOO, grana padano sauce.
- PUTTANESCA** 19
Black tiger shrimp, tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.
- 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, 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** 24
Amarone wine infused ravioli, Olive wood roasted fresh rabbit, Crispy San Daniele, tear drop pepper, finished in a Reggiano sauce.
- PAPPARDELLE VITTORIO** 23
Colorado 16-hour slow braised lamb shoulder ragu over fresh pappardelle. Papa's Favorite.
- 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** 22
Melt in your mouth, beef short ribs, fresh garden vegetables, over homemade rosemary infused fresh pasta.
- SUPERFOOD RISOTTO** 21
Combination of red and white organic quinoa, chia seed and italian imported carnaroli rice, roasted veggies, avocado and cherry tomato.
- 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 \$23 WITH CHICKEN \$20
- 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** 20
Spaghetti, Mamma Margherita's meatballs, light spicy tomato sauce, fresh creamy burrata.
- RISOTTO NONNA IDA** 22
Imported Italian carnaroli rice, clams, calamari, wild prawns, garlic white wine San Marzano sauce.
- 50/50** 19
Homemade pappardelle pasta, Bolognese style free-range beef and homemade Kurobato pork salsiccia, wild mushrooms. Topped with shaved grana.
- RISOTTO SALSICCIA & BELL PEPPER CAPONATA** 19
Canaroli risotto, organic bell pepper, capers, fresh basil and italian butter parmigiano.
- 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** 25
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with fresh lobster meat.
- CINGHIALE GNOCCHI** 19
Fresh gnocchi, wild boar house-made sausage, mushrooms, calabrian chili, arrabbiata 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.

pizze

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



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NAPOLETANA

NEWPORT BEACH'S ONLY CERTIFIED TRADITIONAL NAPOLETANA STYLE PIZZA

- 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., homemade mozzarella, EVOO.
- QUATTRO STAGIONI** 19
Tartufotto ham, artichokes, black olives, mushrooms and tomato sauce.
- MAMMA** 20
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** 21
Fontal and homemade Mozzarella, organic cherry tomato bruschetta, italian oregano. (No tomato sauce) Add Arugula \$2
- 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.

*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.

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** 23.50
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** 33
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** 34
Wild caught sea bass filet baked in our wood burning oven, olives, capers, cherry tomatoes, fresh sautéed spinach.
- TASMANIAN SEA SALMON** 27
(Also called Tasmanian Sea Trout)
Fresh wild caught. Meyer lemon preserve, organic quinoa and roasted vegetables.
- ELK CHOP** 35
New Zealand elk chop seared to perfection, Amarena cherry port reduction. Served with cipolline onions and rainbow cauliflower.

contorni

SIDES

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

add ons

ANY SALAD, PIZZA, PASTA, RISOTTO, GNOCCHI

- ORGANIC GRILLED CHICKEN 7
- BLACK TIGER SHRIMP 3.50 EA
- MAMMA'S MEATBALL 4.50 EA
(Meatball only. Add burrata \$2.50)
- TASMANIAN SEA SALMON 12
- AVOCADO 4