

BREAD UPON
REQUEST \$3



SCAN FOR
SPECIALS



APPETIZERS

- FOCCACIA 9**
salt, pepper, evoo, oregano

POLPETTE ALL'ITALIANA 14
italian meatball in marinara sauce served with toasted bread

TAGLIERE MISTO G/F 32
selection of cured meats and cheeses

CARCIOFI ALLA ROMANA (WARM) OPTIONAL G/F, VEGAN 18
pan fried artichoke served with arugula
- CAPRESE CHEF G/F 27**
prosciutto di parma, buffalo mozzarella, organic tomatoes, evoo, balsamic reduction

BURRATA FURORE CON MELANZANE A FUNGHETTI G/F 24
fried eggplant with cherry tomato sauce

BRUSCHETTA AMALFITANA 2PPL 8, 4PPL 16
cherry tomatoes, burrata cheese, evoo, garlic aioli, shaved lemon peel

BRUSCHETTA POSITANO 2PPL 9, 4PPL 18
smoked salmon, evoo, stracciatella cheese, lemon zest

INSALATA

- MEDITERRANEA 16**
romaine lettuce, mixed greens, fennel, cucumber, carrots, radicchio, cherry tomato, cherry mozzarella, balsamic dressing

AMALFI 18
radicchio, frisee, mixed greens, arugula, steamed shrimp, lemon mint dressing
- BEEF SALAD 16**
mixed greens, arugula, frisee, lentil, blue cheese, balsamic dressing

CALIFORNIA 15
mixed greens, cucumber, apple, goat cheese, cherry tomato, lemon dressing
- ROMANA 18**
arugula, radicchio, lightly grilled romaine, cherry tomato, half burrata mozzarella, truffle dressing

SHARELL 18
mixed greens, cherry tomatoes, raspberries, carlsbad strawberries, burrata mozzarella, topped with dried seeds and cranberries, raspberry vinaigrette

PASTA

MADE FRESH DAILY BY CHEF MARCELLO
CHOOSE THE SHAPE OF OUR HANDMADE PASTA AND MATCH IT WITH YOUR FAVORITE SAUCE

PAPPARDELLE



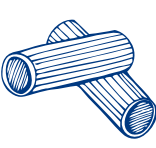
Fresh large flat pasta noodles

BUCATINI



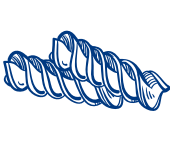
Fresh round pasta noodles

RIGATONI



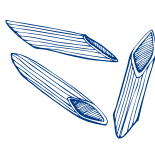
Dry round pasta noodles

FUSILLI



Fresh corkscrew shape pasta

PENNE



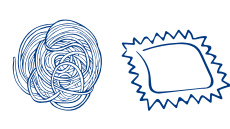
Dry penne pasta

GNOCCHI +2



Fresh potato based pasta

GLUTEN FREE +2



Ask your server for our daily options

WITH
(your choice of sauce)

- CORBARINO VEGAN 22**
cherry tomato sauce, evoo

BOLOGNESE 19
100% angus beef, san marzano tomato sauce

CACIO E PEPE 21
VEGETARIAN
pecorino cheese, black pepper, butter

RAGU NAPOLETANO 24
ground beef and pork sausage, toasted pine nuts, san marzano sauce
- PUTTANESCA 19**
san marzano sauce, cherry tomato, black olives, capers, anchovies

MARINARA VEGAN 15
garlic and basil
- ARRABBIATA VEGAN 15**
spicy marinara

PESTO ALLA GENOVESE VEGAN 24
basil, garlic, pine nuts, parmigiano reggiano, evoo, touch of cream

FROM THE KITCHEN MORE

- SALMONE PISTACCHIO 32**
pan seared salmon in pistachio crust, brandy flambe, roasted mixed veggies

MUSSELS & CLAMS 25
garlic, evoo, light tomato broth

LINGUINE ALLE VONGOLE 27
fresh clams, garlic, evoo, spiced with chili flakes (red sauce upon request)
- PAPPARDELLE AI PORCINI 29**
porcini mushrooms, truffle oil, evoo, touch of cream

ZUPPA BORGIO MARINARO 32
fish and seafood in tomato broth

GNOCCHI AMALFITANA 27
cherry tomato sauce, calamari, evoo, melted provola cheese
- LASAGNA 26**
layers of thin flat egg pasta, 100% beef ragu, besciamella, tomato sauce, parmesan cheese

EGGPLANT PARMIGIANA G/F 24

SOUP OF THE DAY 8

SIDES \$6

rapini, mushrooms, potatoes, mixed greens

OUR PIZZA IS NEAPOLITAN STYLE FROM NAPOLI WITH A THIN, SOFT CRUST, ALWAYS WOODFIRED AT 950 DEG. READERS VOTED BEST PIZZA FROM SAN DIEGO MAGAZINE AND RUNNER UP FOR BEST ITALIAN RESTAURANT. WORLD CHAMPION PIZZA CHEF MARCELLO AVITABILE AND JOSEPH SERRA.

PIZZERIA

WOOD OVEN PIZZA, HAND CRAFTED DAILY BY OUR WORLD CHAMPION PIZZA CHEF JOSEPH SERRA & MARCELLO AVITABILE.

ROSSO
Gluten Free +\$3

- MARGHERITA 14**
san marzano tomato sauce, mozzarella, basil, evoo

CAMPIONE 19
san marzano tomato sauce, buffalo mozzarella, basil, evoo, parmesan cheese

MARINARA (NO CHEESE) 12
pomodoro sauce, garlic, oregano, basil
- PUTTANESCA 18**
san marzano tomato sauce, mozzarella, basil, black olives, capers, anchovies

VESUVIO 19
san marzano tomato sauce, mozzarella, spicy salame

CAPRICCIOSA 19
san marzano tomato sauce, mozzarella, ham, mushrooms, artichoke

SPACCANAPOLI 23
san marzano tomato sauce, mozzarella, spicy salame, ham, sausage

- PRIMAVERA 19**
san marzano tomato sauce, mozzarella, bell pepper, eggplant, zucchini
- PEPPERONI 16**
san marzano tomato sauce, mozzarella, pepperoni
- TORERO 22**
mozzarella, spicy salame, gorgonzola, black olives, bell pepper san marzano tomato sauce

BIANCHE (NO SAUCE)
Gluten Free +\$3

- MEDITERRANEA 23**
buffalo mozzarella, cherry tomato, prosciutto di parma, arugula, shaved parmesano

GENOVESE 22
pesto, mozzarella, ricotta, cherry tomato, shaved parmesano

VALTELLINA 25
speck, provola di agerola, brie, caramelized onion, sausage
- QUATTRO FORMAGGI 21**
provola, mozzarella, gorgonzola, parmesano

NONNINA 25
mozzarella, mushrooms, prosciutto di parma, arugula, truffle oil

CALZONI

- CLASSICO 19**
san marzano tomato sauce, mozzarella, mushrooms, parmesano, ham

FAGOTTO 21
ricotta, mozzarella, ham, parmigiano, smoked mozzarella
- RACCHETTA 23**
arugula, burrata, parmigiano, bresaola (cured filet mignon)

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SIGNATURE COCKTAILS

AMALFI SPRITZ \$15
Aperol, Martini and Rosso Fiero, Prosecco, Soda Water

BASIL BERRY MARGARITA \$16
Cazadores Blanco Tequila, Giffard Creme De Mure, Pierre Ferrand Dry Curacao, Basil, Black Berries, Lime, Orange

PORTOFINO LEMONDROP \$16
Hanger 1 Buddha Hand Citron Vodka, Limoncello, St Germain, Lemon

FOUR SEASONS \$16
Bacardi Superior Rum, Giffard Pamplemousse, Cinnamon Bark Syrup, Lime, Pineapple, Torched Cinnamon

MIDNIGHT MARGARITA \$17
Patrón Blanco Tequila, Pama Liqueur, Pomegranate, Lime, Agave Nectar, Activated Charcoal

KENTUCKIANO \$17
Woodford Reserve Bourbon, Amaro Nonino, Aperol, Peychaud Bitters, Black Walnut Bitters

CRAFT YOUR OLD FASHIONED \$15

CHOOSE ONE FROM EACH COLIMN

SPIRITS	BITTERS	HOUSE MADE SWEETENERS
Noble Oak Bourbon	Plum	Cinnamon Bark
Angel's Envy Rye	Chocolate	Nigerian Hibiscus
Illegal Joven Mezcal	Black Walnut	Agave Nectar
Famous Grouse Scotch	Cardamon	Organic Oaxacan Honey
Brugal 1888 Aged Rum	Cherry	Rosemary
	Lavender	

Don't see any flavors you like? Try an "old fashioned"

OLD FASHION
Noble Oak Bourbon, Angostura, Bitters, Sugar

NEGRONI COCKTAILS

CONTE NEGRONI \$16
Hendricks, Carpano, Antica Sweet Vermouth, Maraschino Liqueur

BOULEVARDIER ITALIANO \$17
Angel's Envy Bourbon, Campari, Antica Sweet Vermouth, Cynar, Carpano Bianco Vermouth

OAXACAN NEGRONI \$16
Illegal Reposado Mezcal, Campari, Antica Sweet Vermouth, Giffard Vanilla

NIGHT CAPS

TRADITIONAL ESPRESSO MARTINI \$15
Grey Goose Vodka, Kahlua, Espresso

VECCHIO ESPRESSO MARTINI \$16
Three Olives Vanilla Vodka, Kahlua, Carolans Irish cream, Vecchio Amaro Del Capo, Espresso

CARAJILLO \$13
Espresso, Licor 43

DRAFT BEER

PERONI, LAGER ABV 5.1%, ITALY \$8
PACIFICO, MEXICAN LAGER ABV 4.5%, MEXICO \$8
AMALFI, BLONDE ALE, ABV 4.8%, CALIFORNIA \$7
AMALFI, ITALIAN PILSNER ABV 4.7%, CALIFORNIA \$8
AMALFI, WEST COAST IPA 6.5%, CALIFORNIA \$8
AMALFI, HAZY IPA 7%, CALIFORNIA \$8
ROTATING SEASONAL BEER \$8

WINE

SPARKLING

	GLS / BTL
Prosecco, Extra Dry, La Maschera, Treviso	10 / 38
Prosecco, Bisol "Cartizze", Valdobbiadene	99
Champagne, Bollinger, France	129
Champagne, Piper-Heidsieck "RARE", 2008, France	399
Sparkling Rose, Bouvet, France	10 / 38
Champagne Rose, Charles Heidsieck, France	129

WHITES & ROSÉ

Pinot Grigio, Villa Sandi, Veneto	9 / 34
Chardonnay, DAOU, Paso Robles	13 / 49
Chardonnay, Cakebread, Napa Valley	79
Sauvignon Blanc, Rotating New Zealand	12 / 46
Fiano di Avellino, D'Antiche Terre, Campania	45
Vermentino, Rivera Ligure di Ponente, Liguria	54
Falanghina, Villa Matilde, Campania	11 / 42
Rose, Fontanafredda "Solerosa", Langhe, Piedmont	12 / 46

AMALFI CELLARS RESERVE

Super Tuscan, Tenuta San Guido "Sassicaia", 2019, Bolgheri	410
Barolo, Bussia, Simone Scaletta, 2016, Piedmont	149
Barolo, Gaja "Conteisa", 2018, Piedmont	399
Brunello di Montalcino, Gaja "Pieve Santa Restituta", 2018, Toscana	179
Cabernet Sauvignon, Chateau Montelena "Estate", 2008, Napa Valley	389
Pinot Noir, Wayfarer by Pahlmeyer, Fort Ross-Seaview, 2018, Sonoma Coast	149

REDS

	GLS / BTL
Rotating House	8 / 28
Cabernet Sauvignon, Treana, Paso Robles	15 / 56
Cabernet Sauvignon, Keenan, Napa Valley	79
Cabernet Sauvignon, Ridge, Santa Cruz Mtns, CA	139
Merlot, Seven Hills, Walla Walla Valley, WA	14 / 52
Chianti Classico, San Felice, Toscana	12 / 46
Barbera d'Asti, Michele Chiarlo "Le Orme", Piedmont	10 / 38
Pinot Noir, Spellbound, California	10 / 38
Pinot Noir, Bergstrom, Cumberland Reserve, Willamette Valley, OR	89
Montepulciano, Scarpone, Abruzzo	14 / 52
Brunello di Montalcino, Il Poggione, Toscana	129
Nebbiolo, Langhe, Filippo Gallino, Piedmont	42
Barolo, Enzo Boglietti, 2016, Piedmont	109
Super Tuscan, Pianirossi, Maremma	99
Super Tuscan, Cabreo "Il Borgo", Toscana	89
Super Tuscan, Campo Al Mare, Bolgheri, Toscana	18 / 68
Sangiovese, Ricasoli, Toscana	39
Taurasi, Aglianico, Villa Matilde "Pietrafusa", Campania	59
Nero d'Avola, Donnafugata "Sherazade", Sicily	42
Zinfandel, Andis "Painted Hills", Sierra Foothills	14 / 52