

BREAD UPON  
REQUEST \$3

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**AMALFI**<sup>®</sup>  
CUCINA ITALIANA

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## APPETIZERS

### FOCACCIA 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 an cheeses

### CARCIOFI ALLA ROMANA (WARM) OPTIONAL G/F, VEGAN 18

pan fried artichokes 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 eggplants with cherry tomato sauce

### BRUSCHETTA AMALFITANA 2PPL 8, 4PPL 16

cherry tomatoes, burrata cheese, evoo, garlic aioli, lemon zest

### BRUSCHETTA POSITANO 2PPL 9, 4PPL 18

smoked salmon, evoo, straciatina cheese, lemon zest

## INSALATA

### MEDITERRANEA 16

romaine lettuce, mixed greens, fennel, cucumber, carrots, radicchio, cherry tomatoes, cherry mozzarella, balsamic dressing

### AMALFI 18

radicchio, frisee, mixed greens, arugula, steamed shrimo, lemon mint dressing

### BEET SALAD 16

mixed greens, arugula, frisee, lentil, blue cheese, balsamic dressing

### CALIFORNIA 15

mixed greens, cucumber, apple, goat cheese, cherry tomatoes, lemon dressing

### ROMANA 18

arugula, radicchio, lightly grilled romaine, cherry tomatoes, half burrata mozzarella, truffle dressing

### SHARELL 18

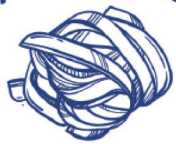
mixed greens, cherry tomatoes, raspberries, carlsbad strawberries, burrata mozzarella, topped with dried seeds, cranberries, raspberry vinaigrette

## PASTA

MADE FRESH DAILY BY CHEF MARCELLO

CHOOSE THE SHAPE OF OUR HANDMADE PASTA AND MATCH IT WITH YOUR FAVORITE SAUCE

### PAPPARDELLE



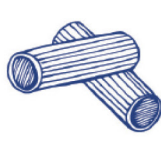
Fresh large flat  
pasta noodles

### BUCATINI



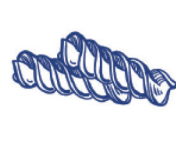
Fresh round  
pasta noodles

### RIGATONI



Dry round  
pasta noodles

### FUSILLI



Fresh corkscrew  
shape pasta

### PENNE



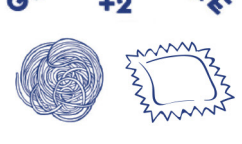
Dry penne pasta

### GNOCCHI +2



Fresh potato  
based pasta

### GLUTEN FREE +2



Ask your server for  
our daily options

### CORBARINO 22

cherry tomato sauce, evoo

### BOLOGNESE 19

100% angus beef, san marzano tomato sauce

## WITH

(YOUR CHOICE OF SAUCE)

### PUTTANESCA 19

san marzano sauce, cherry tomatoes, black olives, capers, anchovies

### ARRABBIATA 15

spicy marinara

### CACIO E PEPE 21

VEGETARIAN  
pecorino cheese, black pepper, butter

### RAGU' NAPOLETANO 24

ground beef and pork sausage,  
san marzano sauce

### MARINARA VEGAN 15

garlic and basil

### PESTO ALLA GENOVESE VEGAN 24

basil, garlic, pine nuts, parmigiano,  
reggiano, evoo, touch of cream

## FROM THE KITCHEN

### 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 AL PORCINI 29

porcini mushrooms, truffle oil, evoo, touch of cream

### ZUPPA BORGIO MARINARO 32

fish and seafood in tomato broth

### TORTELLINI IN BRODO 27

tortellini served in homemade jidori  
chicken broth with 3 small meatballs

## MORE

### LASAGNA 26

layers of thin flat egg pasta, 100% beef ragu', besciamella,  
tomato sauce, parmigiano reggiano

### EGGPLANT PARMIGIANA G/F 24

### SOUP OF THE DAY 8

(ask your server)

### SIDES \$6

rapini, mushrooms, potatoes, mixed greens

## PIZZERIA

OUR WOOD-FIRED PIZZA IS NEAPOLITAN STYLE  
INSPIRED FROM NAPOLI WITH A THIN, SOFT  
CRUST, AND HAND CRAFTED DAILY AT 950 °F

READERS VOTED BEST PIZZA IN  
SAN DIEGO MAGAZINE AND RUNNER UP  
FOR BEST ITALIAN RESTAURANT!

WORLD CHAMPION PIZZA CHEF MARCELLO  
AVITABILE AND JOSEPH SERRA ARE THE CHEFS  
BEHIND OUR DELICIOUS PIZZAS!

## ROSSE

GLUTEN-FREE + \$3.00

### MARGHERITA 14

san marzano tomato sauce,  
mozzarella, basil, evoo

### CAMPIONE 19

san marzano tomato sauce,  
buffalo mozzarella, basil,  
evoo, parmigiano reggiano

### MARINARA 12 (NO CHEESE)

pomodoro sauce, garlic,  
oregano, basil

### SPACCANAPOLI 23

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

### PUTTANESCA 18

san marzano tomato sauce,  
mozzarella, basil, black  
olives, capers, anchovies

### VESUVIO 19

san marzano tomato sauce,  
mozzarella, spicy salami

### CAPRICCIOSA 19

san marzano tomato  
sauce, mozzarella, ham,  
mushrooms, artichokes

### PEPPERONI 16

san marzano tomato sauce,  
mozzarella, pepperoni

### TORERO 22

mozzarella, spicy salame,  
gorgonzola, black olives, bell  
peppers, san marzano  
tomato sauce

### PRIMAVERA 19

san marzano tomato sauce,  
mozzarella, bell pepper,  
eggplant, zucchini

## BIANCHE (NO SAUCE)

GLUTEN-FREE + \$3.00

### MEDITERRANEA 23

buffalo mozzarella, cherry  
tomatoes, prosciutto di parma,  
arugula, shaved parmigiano

### QUATTRO FORMAGGI 21

provola, mozzarella,  
gorgonzola, parmigiano

### GENOVESE 22

pesto, mozzarella, ricotta,  
cherry tomatoes,  
shaved parmigiano

### VALTELLINA 25

speck, provola di agerola, brie,  
caramelized onion, sausage

### NONNINA 25

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

## CALZONI

### FAGOTTO 21

ricotta, mozzarella, italian 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.