

## daily specials

1/2 panini + cup of soup 10.

1/2 panini + chopped salad 11. or green salad 10.5

cup of soup + chopped salad 10. or green salad 9.5

## zuppa e insalati

**zuppa** | italian torpedo onion + ceci bean + black rice  
+ grilled fontina toast cup 5.5 bowl 9.

**sherry marinated beet + valencia orange** | greens  
+ hearts of palm + fenacho cheese + hazelnut vin\* 9.5

**little gem lettuce caesar** | + polenta crouton 10.  
+ chicken 13.5

**farmer's chopped** | yellow bean + cucumber  
+ pepperoncini + gorgonzola  
+ roasted garlic vinaigrette 9.  
+ soppressata 10.50

**burrata + prosciutto caprese** | tomato + rocket  
+ gaeta olive + balsamic drizzle 13.5

## pane

*choice of truffle fries or green salad*

**porchetta + brie panini** | rocket + truffle oil + wild flower honey 12.5

**tuna blt** | grilled rare ahi + bacon + bibb lettuce  
+ tomato + lemon caper aioli 13.5

**grilled squash + herbed goat cheese panini**  
fuerte avocado + sunflower pesto 11.

**eggplant + mozzarella di bufala** | roasted tomato  
sweet garlic pesto + focaccia loaf 10.

## pizza

**margherita** | san marzano tomato + housemade mozz + basil 13.

**pear + gorgonzola** | caramelized onion + pecan + balsamic\* 14.

**white corn + herb goat cheese** | garlic bésciamella + maché 13.5

**meatball + mozzarella di bufala** | spinach + fontina + parmigiano 15.

**pepperoni + fennel sausage** | mozz + peppadew pepper 14.5

**cacciatorino sausage + rapini** | bésciamella + chile + crispy onion 14.5

**foraged mushroom** | taleggio + braised leek + truffle oil 14.5

**speck + caramelized pineapple** | chile + tarragon + mozz 13.5

+ fennel sausage 1.50 + farm egg 1.50

# pranzo CUCINA urbana

## boards

**formaggi + salumi** | select 4 + condimenti + crostini\* 14.

**polenta + today's ragu** | chef's whim 13.5

## pasta

**angel hair arrabiata fresca** | cherry tomato + basil + chile  
+ castelvetro olive 9.5 + shrimp 15.

**bucatini all'amatriciana** | guanciale + tomato + onion  
+ calabrian chili + pecorino 15.

**short rib pappardelle** | cremini mushroom + parmigiano 17.

**lasagne al forno** | bésciamella + sausage  
+ beef, veal, pork ragu 14.5

*gluten free pasta is available upon request*

## piatti

**mediterranean mussels** | peppadew pepper + kalamata  
olive + white wine butter + chile aioli + torn toast 12.5

**cu bleu burger** | brandt farms beef + truffle parm fries 13.

**pan seared salmon** | poached farm egg + sweet pepper  
+ potato + greens + black pepper vinaigrette 15.

**seasonal sausage** | creamy polenta + hen egg  
+ caponata siciliana 12.5

**jidori chicken** | fregola + roasted tomato + eggplant  
+ feta + basil vinaigrette 14.5

## vasi

marinated olives 6.5

burrata + roasted garlic confit 8.

chicken liver pate + brown sugar shallot 7.

hummus + piquillo jam 6.

gorgonzola + walnut mousse + wine poached pear\* 7.

*all jars are available to go for an additional 3.*

## contorni

two mini rosemary potato focaccia loaf 4.

truffle parmesan fries 6.

**giant meatball** 5.5

burnt brussels sprout + ivan's hot sauce 6.5

farmer's market vegetable 6.

## zero proof

£ non-alcoholic delights £

**lavender lemonade** 6.  
a housemade blend

**ginger beer** 5.  
a housemade blend

**the aquazul** 7.  
muddled strawberry + mint + lime  
+ ginger syrup + soda

**bottled water** 6.  
locally sourced mountain spring water  
sparkling or still

**san pellegrino italian soda** 3.5  
limonata | sparkling lemon  
aranciata | sparkling orange  
chinotto | bitter citrus soda

**iced tea** 4.5  
'honest tea' | just black or mango acai

**virgil's root beer** 4.5  
natural + gluten and caffeine free

## brewskies

£ local and italian flavors £

### by the handle

**karl strauss** | windansea wheat | san diego 5.

**ballast point** | sculpin ipa | san diego 8.

**moretti** | lager | italy 5.

### by the neck

**alesmith** | X | 22 oz | san diego 8.

**allagash** | white | portland 6.

**ballast point** | yellowtail pale ale | san diego 5.

**oro di milano** | brown amber ale | italy 6.

**coronado brewing co.** | mermaid's red ale | san diego 5.

**stone** | ipa | san diego 5.

## cocktails

£ delicious and hand crafted £

### home grown

£ from the produce stand £

Each season, we infuse selections of liquors or handcraft them with a variety of fresh produce. We suggest trying these selections simply shaken up, over ice, or served with a splash of soda or prosecco!

**apple bourbon** 8.

**orange + pineapple rum** 8.

**cucumber + mint + lime gin** 8.

**vanilla bean bourbon** 9.

**red jalapeno tequila** 9.

**ginger pear vodka** 8.

**espresso + vanilla vodka** 8.

### served up

£ shaken + strained £

**socialite** | limoncello + vodka  
housemade vanilla bean syrup 10. 5

**pompelmo** | muddled grapefruit  
+ campari + vodka + sugar  
+ prosecco float 9.5

**peach pesca** | vodka + st germain  
+ peach puree + prosecco 10.

**basil gimlet** | hendrick's gin  
+ squeezed lime + muddled basil 10.

**bourbon thyme** | bourbon + thyme  
simple syrup + cinnamon 10.

**love for sale** | mandarin vodka  
+ passionfruit puree + orange,  
pineapple and lime juice 10.

**mango picante** | vodka + mango  
puree + jalapeno + agave 10.

**juniper blossom** | gin + berry  
blossom tea 9.5

### on ice

£ our latest libations £

**italian screw** | vodka + orange + grapefruit  
+ house made ginger beer 8.5

**tequila 'mule'** | house infused jalapeno  
tequila + muddled lime + house made ginger  
beer 9.

**sardinian sangria** | red wine + galliano  
+ brandy + fresh fruit 8.

**cucina 'rita'** | tequila + amaretto  
+ white peach puree 9.5

**summer julep** | bourbon + lemonade  
+ muddled strawberry + mint + lime 10.

**citrus cucumber fresca** | citrus vodka  
+ lemon + cucumber 10.

**sage shandy** | moretti + campari + brown  
sugar simple syrup + sage 8.5

**berry berry bourbon** | bourbon + brown  
sugar simple syrup + lemon + lime  
+ macerated berry + rosemary 11.

