



644 5th Avenue
San Diego, CA 92110

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 Days/Nights
- ◆ Dinner
 - ◆ Sun – Thur 4:00pm-11:00pm
 - ◆ Fri – Sat 4:00pm-12:00am
- ◆ Private Dining for Parties up to 60 guests
- ◆ Semi-Private Dining Options for Parties up to 170 guests
- ◆ Self-Parking or Valet Available
- ◆ Dress Code: Business Casual



Located in the Tuscany province of Italy, **Chianti** is Italy's largest wine-producing region. It is nestled between the cities of Florence, Siena and Arezzo and is world renown for its art, its wine-making and its history. Our namesake was inspired by this great tradition of elegance and rustic simplicity.

The chefs of **Chianti** pride themselves for using the freshest and hand picked ingredients. Diners will enjoy a pleasant atmosphere of contemporary design, highlighted by a tiled entryway, plush seating, and table tops accented with the fresh flowers and candlelight.

Chianti has an extraordinary wine selection featuring both California and Italian Regional Wines. Also, for your enjoyment we offer a full range of liquors and after dinner drinks.

Group Accommodations



Chianti Room

Private area, with own entrance from patio. Privacy is created with the use of curtains.

Without AV:

Banquet: 30 Guests spaciousy
35 Guests maximum

WITH AV:

Banquet: 25 Guests spaciousy
30 Guests maximum

Sunday – Thursday: \$2,500 Food & Beverage Minimum
Friday – Saturday: \$3,000 Food & Beverage Minimum
Plus Beverages, Tax and 18% Service Charge
MINIMUMS SUBJECT TO CHANGE.



Back Room

Semi-Private area located in the rear of the restaurant. The way the restaurant is laid out lends to its privacy.

Without AV:

Banquet: 60Guests spaciousy
65 Guests maximum

Sunday – Thursday: \$3,000 Food & Beverage Minimum
Friday – Saturday: \$3,500 Food & Beverage Minimum
Plus Beverages, Tax and 18% Service Charge
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Group Menus

MENU SELECTION ONE

SALAD

Caesar Salad

*Whole Hearts of Romaine, Herb Croutons
and Shaved Reggiano Cheese with Traditional Caesar Dressing*



ENTRÉES

Choice of

Rigatoni Toscano

*Rigatoni Pasta Served with Grilled Sliced Fillet Mignon,
Red Wine Porcini Mushrooms, Shallots in a Light Tomato Sauce*

Linguine alle Vongole Veraci

*Thin Pasta, Baby Clams, Olive Oil, Garlic and Parsley,
in a White Wine Sauce*

Ravioli di Formaggio e Spinaci

*Spinach and Cheese Ravioli
with Porcini Mushroom Cream Sauce*

Tagliolini Verdi

*Green Fettuccine Pasta with Chicken, Mushrooms,
Green Onions and Peas in a Pink Sauce*



DESSERT

Tiramisu

*A Delicious Traditional Italian Dessert of Lady Fingers
Dipped in Espresso Coffee and Italian Liqueur,
Laced with Mascarpone Cheese and Dusted with Cocoa Powder*



SODAS, COFFEE AND TEA INCLUDED

\$35.00 PER PERSON
PLUS BEVERAGE, 18% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION TWO

SALAD

Caesar Salad

*Whole Hearts of Romaine, Herb Croutons
and Shaved Reggiano Cheese with Traditional Caesar Dressing*



ENTRÉES

Choice of

Pollo Parmigiana

*Breast of Chicken Sautéed in Sherry Tomato,
Topped with Mozzarella Cheese*

Filetto di Manzo

*Filet of Beef with Three Mushroom Demi-Glace and
Cognac Sauce, Mashed Potatoes and Vegetables*

Salmone alla Griglia

*Grilled Salmon Served with Fresh Lemon,
Butter Sauce and Herbs*

Ravioli di Formaggio e Spinaci

*Spinach and Cheese Ravioli with Porcini
Mushroom Cream Sauce*



DESSERT

Tiramisu

*A Delicious Traditional Italian Dessert of Lady Fingers
Dipped in Espresso Coffee and Italian Liqueur,
Laced with Mascarpone Cheese and Dusted with Cocoa Powder*



SODAS, COFFEE AND TEA INCLUDED

\$40.00 PER PERSON,
PLUS BEVERAGE, 18% SERVICE CHARGE & TAX

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Group Menus

MENU SELECTION THREE

APPETIZER

Traditional Bruschetta

*Sliced Italian Bread
Topped with Chopped Tomato, Garlic, and Basil*



SALAD

Caesar Salad

*Whole Hearts of Romaine, Herb Croutons
and Shaved Reggiano Cheese with Traditional Caesar Dressing*



ENTRÉES

Choice of

Pollo Chianti

*Sautéed Chicken Breast, Garnished with Mushrooms
and Fresh Artichoke and Zucchini*

Medallione Filetto al Barolo

*Filet Medallions Topped with a Grilled Portobello Mushroom
in a Barolo Reduction. Served with Seasonal
Vegetables and Roasted Potatoes*

Salmone alla Griglia

Grilled Salmon Served with Fresh Lemon, Butter Sauce and Herbs

Portobello Mushroom Ravioli

Ravioli Stuffed with Mushrooms in a Red Tomato Sauce



DESSERT

Tiramisu

*A Delicious Traditional Italian Dessert of Lady Fingers
Dipped in Espresso Coffee and Italian Liqueur,
Laced with Mascarpone Cheese and Dusted with Cocoa Powder*



SODAS, COFFEE AND TEA INCLUDED

\$45.00 PER PERSON,
PLUS BEVERAGE, 18% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION FOUR

APPETIZER

Antipasto Misto

*Combination of Cold Cuts, Mixed Cheese Black Olives,
Roasted Bell Peppers, Marinated with Extra Virgin Olive Oil*



SALAD

Mixed Green Salad

*Mixed Greens, Belgium Endive, Black Olives, Sun Dried
Tomatoes, Tossed in Our House Italian Vinaigrette Dressing*



ENTRÉES

Choice of

Pollo Chianti

*Sautéed Chicken Breast, Garnished with Mushrooms
and Fresh Artichoke and Zucchini*

Tortelloni Bolognese

Tortelloni Stuffed with Cheese, Served with Meat Sauce

Cernia al Limone

*Charbroiled Fresh Grouper
Served with Garlic, Parsley, and White Wine*

Filetto di Manzo

*Filet of Beef with Three Mushroom Demi-Glace and
Cognac Sauce, Mashed Potatoes and Vegetables*

Ravioli di Formaggio e Spinaci

Spinach and Cheese Ravioli with Porcini Mushroom Cream Sauce



DESSERT

Tiramisu

*A Delicious Traditional Italian Dessert of Lady Fingers
Dipped in Espresso Coffee and Italian Liqueur,
Laced with Mascarpone Cheese and Dusted with Cocoa Powder*



SODAS, COFFEE AND TEA INCLUDED

\$50.00 PER PERSON,
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Group Menus

MENU SELECTION FIVE

APPETIZER

Caprese

*Vine Ripe Tomato, Buffalo Mozzarella,
Drizzled with Fresh Basil, Oregano and Virgin Olive Oil*

Traditional Bruschetta

*Sliced Italian Bread
Topped with Chopped Tomato, Garlic, and Basil*



SALAD

Mixed Green Salad

*Mixed Greens, Belgium Endive, Black Olives, Sun Dried
Tomatoes, Tossed in Our House Italian Vinaigrette Dressing*



ENTRÉES

Choice of

Pollo Piccata

Chicken Breast Sautéed with Lemon Sauce and Capers

Canelloni Rossini

*Fresh Homemade Pasta Rolled and
Stuffed with Ground Veal, Spinach, Ricotta Cheese,
Topped with a Delicate Pink Creamy Sauce*

Medallione Filetto al Barolo

*Filet Medallions Topped with a Grilled Portobello Mushroom
in a Barolo Reduction. Served with Seasonal
Vegetables and Roasted Potatoes*

Cernia al Livornese

*Sautéed Fresh Grouper with Tomato, Onion and Black Olives,
Served with Seasonal Vegetables and Roasted Potatoes*

Spaghetini alla Puttanesca

*Thin Spaghetti, Olive Oil, Garlic, Tomato, Capers,
Black Olives and Parsley*



DESSERT

Tiramisu

*A Delicious Traditional Italian Dessert of Lady Fingers
Dipped in Espresso Coffee and Italian Liqueur,
Laced with Mascarpone Cheese and Dusted with Cocoa Powder*



SODAS, COFFEE AND TEA INCLUDED

\$55.00 PER PERSON,
PLUS BEVERAGE, 18% SERVICE CHARGE & TAX

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

MENU SELECTION SIX

APPETIZER

Fritto Misto

*Crispy Shrimp, Scallops and Calamari,
Mediterranean Dipping Sauce*

Caprese

*Vine Ripe Tomato, Buffalo Mozzarella,
Drizzled with Fresh Basil, Oregano and Virgin Olive Oil*



SALAD

Spinaci

*Fresh Baby Spinach, Crisp Pancetta, Mushrooms, Pine Nuts,
Caramelized Onions and Mustard Vinaigrette*



ENTRÉES

Choice of

Pollo Piccata

Chicken Breast Sautéed with Lemon Sauce and Capers

Filetto di Bue

*Beef Tenderloin in a Gorgonzola Sauce
Served with Seasonal Vegetables and Roasted Potatoes*

Halibut

*Oven-Backed Halibut Crusted with Herb Bread Crumbs
Served with Organic Fresh Vegetables*

Vitello al Marsala

*Veal Scaloppine Sautéed in Marsala Wine
and Fresh Mushrooms, Served with Spinach and Roasted Potatoes*

Portobello Mushroom Ravioli

Ravioli Stuffed with Mushrooms in a Red Tomato Sauce



DESSERT

Tiramisu

*A Delicious Traditional Italian Dessert of Lady Fingers
Dipped in Espresso Coffee and Italian Liqueur,
Laced with Mascarpone Cheese and Dusted with Cocoa Powder*



SODAS, COFFEE AND TEA INCLUDED

\$60.00 PER PERSON,
PLUS BEVERAGE, 18% SERVICE CHARGE & TAX

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Group Menus

MENU SELECTION SEVEN

APPETIZER

Fritto Misto

Crispy Shrimp, Scallops and Calamari, Mediterranean Dipping Sauce

Traditional Bruschetta

Sliced Italian Bread, Topped with Chopped Tomato, Garlic, and Basil

SALAD

Tre Colore

Watercress, Radicchio, Endive, Pine Nuts, Currants, Mandarin Oranges, Goat Cheese and a Balsamic Vinaigrette

PRIMOPIATTO

Pasta Primavera

Tube Shaped Pasta Served with Fresh Vegetables, Sautéed in a White Wine with a Touch of Cream

ENTRÉES

Choice of

Pollo Marsala

Sautéed Chicken Breast in a Savory Sauce of Mushrooms, Garlic and Marsala Wine, Served with Roasted Potatoes and Vegetables

Vitello Parmigiana

Veal Prepared with Tomato Sauce and Topped with Mozzarella Cheese, Served with Seasonal Vegetables and Roasted Potatoes

Capretto alla Chianti

Rack of Lamb with Raspberry Brandy Sauce Served with Asparagus and Mashed Potatoes

Halibut

Oven-Backed Halibut Crusted with Herb Bread Crumbs Served with Organic Fresh Vegetables

Filetto di Bue

Beef Tenderloin in a Gorgonzola Sauce Served with Seasonal Vegetables and Roasted Potatoes

DESSERT

Choice of

Tiramisu

A Delicious Traditional Italian Dessert of Lady Fingers Dipped in Espresso Coffee and Italian Liqueur, Laced with Mascarpone Cheese and Dusted with Cocoa Powder

Gelato

Italian Ice Cream

SODAS, COFFEE AND TEA INCLUDED

**\$65.00 PER PERSON,
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Group Menus

BUILD YOUR OWN MENU

Let us know your selections and we will price the menu for you.

APPETIZER

Choose One (1) to Two (2) Options

Fritto Misto

*Crispy Shrimp, Scallops and Calamari,
Mediterranean Dipping Sauce*

Traditional Bruschetta

*Sliced Italian Bread,
Topped with Chopped Tomato, Garlic, and Basil*

Caprese

*Vine Ripe Tomato, Buffalo Mozzarella,
Drizzled with Fresh Basil, Oregano and Virgin Olive Oil*

Antipasto Misto

*Combination of Cold Cuts, Mixed Cheese Black Olives,
Roasted Bell Peppers, Marinated with Extra Virgin Olive Oil*

SALAD

Choose One (1) Option

Caesar Salad

*Whole Hearts of Romaine, Herb Croutons
and Shaved Reggiano Cheese with Traditional Caesar Dressing*

Spinaci

*Fresh Baby Spinach, Crisp Pancetta, Mushrooms,
Pine Nuts, Caramelized Onions and Mustard Vinaigrette*

Tre Colore

*Watercress, Radicchio, Endive, Pine Nuts, Currants,
Mandarin Oranges, Goat Cheese and a Balsamic Vinaigrette*

Mixed Green Salad

*Mixed Greens, Belgium Endive, Black Olives, Sun Dried
Tomatoes, Tossed in Our House Italian Vinaigrette Dressing*

ENTRÉES

Choose Three (3) to Four (4) Options

Lasagna della Nonna

Italian Meat Lasagna with a Red Sauce

Ravioli di Formaggio e Spinaci

*Spinach and Cheese Ravioli with
Porcini Mushroom Cream Sauce*

Linguine alle Vongole Veraci

*Thin Pasta, Baby Clams, Olive Oil, Garlic, Crushed
Chili, Parsley, White Wine Sauce*

Spaghettini alla Puttanesca

*Thin Spaghetti, Olive Oil, Garlic, Crushed Chili,
Tomato, Capers and Black Olives*

Pollo Marsala

*Sautéed Chicken Breast in a Savory Sauce of
Mushrooms, Garlic and Marsala Wine,
Served with Roasted Potatoes and Vegetables*

Pollo Piccata

*Chicken Breast Sautéed with Lemon Sauce and
Capers, Served with Roasted Potatoes and Vegetables*

Pollo Parmigiana

*Sautéed Chicken Breast in a Tomato Sauce,
Topped with Mozzarella Cheese, Served with
Seasonal Vegetables and Roasted Potatoes*

Pollo Chianti

*Sautéed Chicken Breast, Garnished with Mushrooms
and Fresh Artichoke and Zucchini, Served with
Roasted Potatoes and Vegetables*

Salmone alla Griglia

*Grilled Salmon Served with Fresh Lemon,
Butter Sauce, Herbs and Fresh Vegetables*

Cernia al Livornese

*Sautéed Fresh Grouper
with Tomato, Onion and Black Olives, Served with
Seasonal Vegetables and Roasted Potatoes*

Halibut

*Oven-Backed Halibut Crusted with Herb Bread
Crumbs. Served with Organic Fresh Vegetables*

Scampi alla Chianti

*Jumbo Scampi Sautéed with Mushrooms,
Garlic, Tomato and White Wine,
Served with Roasted Potatoes and Vegetables*

Medallione Filetto al Barolo

*Filet Medallions Topped with a Grilled Portobello
Mushroom in a Barolo Wine Reduction. Served with
Seasonal Vegetables and Roasted Potatoes*

Filetto di Bue

*Beef Tenderloin in a Gorgonzola Sauce, Served with
Seasonal Vegetables and Roasted Potatoes*

Vitello Parmigiana

*Veal Prepared with Tomato Sauce and
Topped with Mozzarella Cheese, Served with
Seasonal Vegetables and Roasted Potatoes*

Abbacchio al Forno

*Rack of Lamb
Baked with a Demi-Glace Madera Sauce and Herbs,
Served with Vegetables and Roasted Potatoes*

DESSERT

Choose Two (2) Options

Tiramisu

*A Delicious Traditional Italian Dessert of Lady
Fingers Dipped in Espresso Coffee and Italian
Liqueur, Laced with Mascarpone Cheese and Dusted
with Cocoa Powder*

Gelato

Italian Ice Cream

Cannoli

Stuffed with Ricotta Cheese and Pistachios

Cheesecake

Chocolate Cake

Sorbet

Ask for Selections

BEVERAGES, 18% SERVICE CHARGE & TAX ADDITIONAL TO MENU COST

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Event Information

Booking Requirements

The date of the event is not guaranteed until a credit card number and the signed proposal is received by Dining on Fifth on behalf of Chianti Restaurant. The undersigned understands and agrees that the Dining on Fifth Group Sales office must be notified of any changes or special instructions pertaining to this event (whether discussed with the restaurant staff or not). The total food and beverage, tax and gratuity fees have yet to be determined, and will be based upon actual attendance and consumption. All deposits and payments are non-refundable. The undersigned understands that this is a binding agreement and that he or she represents that they have the authority to obligate their principal.

Billing/Payment

Chianti Restaurant is setting aside space and reservations to accommodate your guests. The undersigned agrees and authorizes Chianti Restaurant to utilize the credit card number provided to pay for all unpaid agreed upon fees, not less than the minimum guaranteed per guest amount, or \$35.00 per guest, whichever is greater, no later than the evening of the scheduled event. Said amount is non refundable.

An additional 3.25% American Express Transaction fee will be applied to American Express payments.

No charges will be incurred until the evening of the event, client reserves the right to substitute the credit card provided for another.

No personal Checks Accepted. Company/ Business Checks accepted but only in advance and made payable Chianti Restaurant.

Cancellation Policy

Cancellations must be made with Director of Group Sales and will be confirmed via fax, email or by a confirmation letter. We require seventy-two (72) hours notice for cancellations. Any cancellations which occur within seventy-two (72) of the function will result in a charge of 50% of the total menu price, multiplied by the guaranteed guest count. This amount will be charged to the credit card listed on the contract.

EME Rewards

EME Appreciation Program not offered.

Earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

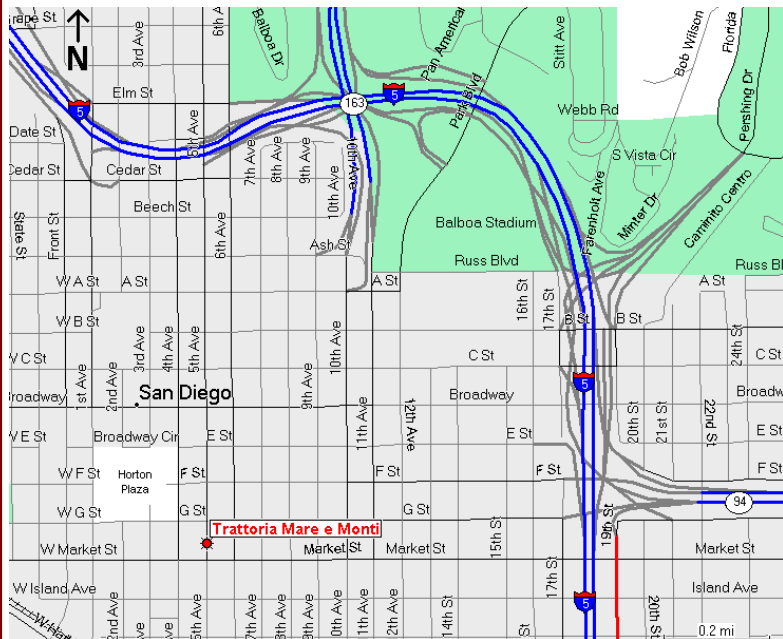
* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

Street Parking available or Parking at "Park it on Market" (Entrance between G Street & Market) – Call for rates.

Valet Parking is available between 6:00 pm – 1:00 am for \$10-\$15 a car.

Map & Directions



From the North heading southbound Hwy 163:

- ◆ Take Hwy 163 southbound until it becomes 10th Avenue.
- ◆ Go straight onto 10th Avenue and continue until Market Street.
- ◆ Turn right on Market Street and continue until 5th Avenue.
- ◆ Turn right on 5th Avenue. Chianti Restaurant is located on the left side at 644 Fifth Avenue.

From the North heading southbound I-5:

- ◆ Take I-5 southbound and exit Front Street.
- ◆ Veering right, the Front Street off-ramp becomes southbound Front Street with no turn necessary.
- ◆ Continue straight on Front Street until Market Street.
- ◆ Turn left on Market Street and continue to 5th Avenue.
- ◆ Turn left on 5th Avenue. Chianti Restaurant is located on the left side at 644 Fifth Avenue.

From the South heading northbound I-5:

- ◆ Take I-5 northbound and exit at 6th Avenue.
- ◆ Turn left (southbound) onto 6th Avenue and continue until Market Street.
- ◆ Turn right on Market Street and continue to 5th Avenue.
- ◆ Turn right on 5th Avenue. Chianti Restaurant is located on the left side at 644 Fifth Avenue.

From the East heading westbound I-94:

- ◆ Take I-94 westbound until it ends and becomes F Street.
- ◆ Continue on F Street until 6th Avenue.
- ◆ Turn left (southbound) onto 6th Avenue and continue until Market Street.
- ◆ Turn right on Market Street and continue to 5th Avenue.
- ◆ Turn right on 5th Avenue. Chianti Restaurant is located on the left side at 644 Fifth Avenue.



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Regular Dinner Menu*

COLD ANTIPASTI (APPETIZERS)

Prosciutto e Melone \$11.00

Slices of Prosciutto Di Parma over Fresh Cantaloupe

Caprese \$11.00

*Vine Ripe Tomato, Mozzarella and Basil Pesto,
Drizzled with Aged Balsamic and Virgin Olive Oil*

Antipasto Misto \$12.00

*Combination of Cold Cuts, Mixed Cheese Black Olives,
Roasted Bell Peppers Marinated with Extra Virgin Olive Oil*

Portobello \$12.00

*Grilled Jumbo Portobello Mushroom
Served over Red Sauce with Arugula and Shaved Parmesan Cheese*

Carpaccio di Bue \$13.00

*Thinly Sliced Raw Beef, Arugula, Hearts of Palm, Capers,
Shaved Parmesan, Mushrooms, Celery and Spicy Mustard Aioli*

Cocktail di Gamberoni \$14.00

Jumbo Prawns with Tangy Cocktail Sauce, Lemon Wedges

Pastrami Cured Salmon \$14.00

*Thinly Sliced Cured Salmon
Served with Chopped Red Onion Capers and Lemon*

HOT ANTIPASTI (APPETIZERS)

Bruschetta \$9.00

*Grilled Ciabatta Bread, Chopped Roma Tomatoes,
Basil, Extra Virgin Olive Oil,
Garlic, Prosciutto and Mozzarella*

La Bella Mozzarella \$10.00

Mozzarella Cheese Crispy Fried with Anchovy Topping

Portobello \$12.00

*Grilled Jumbo Portobello Mushroom,
Served over Red Sauce with Arugula and Shaved Parmesan Cheese*

Fritto Misto \$13.00

*Crispy Shrimp, Scallops and Calamari,
Mediterranean Dipping Sauce*

Tortino di Granchio \$13.00

*Dungeness Crab Cakes
Served over Baby Mix Greens and Remoulade Sauce*

Cozze Saltate \$13.00

*Mussels Sautéed with Garlic, Olive Oil
Served with Red or White Wine Sauce*

Vongole Saltate \$ 14.00

*Clams Sautéed with Garlic, Olive Oil
Served with Red or White Wine Sauce*

ZUPPA (SOUPS)

Soup of the Day \$7.50

Ask your Server for the Soup of the Day

Minestrone \$7.50

Fresh Vegetables and Pasta Soup

Pasta e Fagioli \$7.50

Canellini Bean Soup, Served with Diced Pasta

INSALATA (SALADS)

Caesar \$8.00

*Whole Hearts of Romaine, Herb Croutons,
Shaved Reggiano Cheese with Traditional Caesar Dressing*

Spinaci \$8.00

*Fresh Baby Spinach, Crisp Pancetta, Mushrooms, Pine Nuts,
Caramelized Onions and Mustard Vinaigrette*

Pere e Caprino \$8.50

*Mixed Greens, Sliced Fresh Pear, Sun Dried Tomatoes,
Shaved Reggiano Cheese and Pear Vinegar Dressing*

Tre Colori \$8.50

*Watercress, Radicchio, Endive, Pine Nuts, Currants,
Slivered Oranges, Goat Cheese, Balsamic Vinaigrette*

Pomodori \$9.00

*Sliced Beefsteak Tomato with Cucumbers, Sliced
Avocados, Aged Balsamic and Shaved Parmesan Cheese*

Bresaola Insalta \$ 11.00

*Arugula Salad Wrapped with Cold-Cut Meat,
Lemon, Olive Oil and Parmesan Cheese*

Insalta di Gamberetti \$15.00

*Jumbo Shrimp Marinated in Extra Virgin Olive Oil,
Fresh Herbs and Sun Dried Tomatoes over Watercress
Tossed with Balsamic Vinegar and Cucumber*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

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PIZZAS

Pizza Margharita \$12.95

Chopped Tomatoes, Mozzarella Cheese and Fresh Basil

Pizza Americana \$13.00

*Sausage, Pepperoni, Mushrooms,
Peppers and Onions with a Tomato Sauce*

Pizza Bianca Con Pollo \$13.00

*Breast of Chicken with Three Cheeses,
White Sauce and Fresh Mozzarella*

Pizza Pescatore \$16.00

Clams, Mussels, Scallops and Calamari in a Tomato Sauce

RISOTTO (ARBORIO RICE)

Ai Funghi Misti \$17.50

*Arborio Rice, Shallots, Parsley, Wild Mushrooms,
Parmesan Cheese and Truffle Oil*

Risotto Pescatore \$24.00

*Arborio Rice with Shrimp, Scallops,
Mussels, Clams and Fresh Fish*

VEGETARIAN PASTAS

Pasta Primavera \$ 14.00

Penne Pasta Tossed with Fresh Vegetables, Garlic and Olive Oil

Ravioli di Formaggio e Spinaci \$ 15.00

Spinach and Cheese Ravioli with Porcini Mushroom Cream Sauce

Spaghettoni alla Puttanesca \$ 16.50

*Thin Spaghetti, Olive Oil, Garlic,
Tomato, Capers, Black Olives, and Parsley*

Portobello Mushroom Ravioli \$ 17.00

Served with Red Tomato Sauce

Gnocchi di Patate Gratinate \$ 17.50

*Baked Potato Dumplings and Mozzarella Cheese,
with Tomato, or Pesto Sauce*

MEAT PASTAS

Lasagna della Nonna \$15.50

Italian Meat Lasagna with Red Sauce

Spaghetti Classico \$ 16.00

Thin Spaghetti and Homemade Meatballs in a Red Sauce

Tortelloni Bolognese \$15.00

Tortelloni Stuffed with Cheese, Served with Meat Sauce

Pappardelle con Salsiccia \$16.50

*Long Pasta, Italian Sausage,
Served with Pepper, Tomato and Black Olives*

Tagliolini Verdi \$17.00

*Thin Spinach Pasta, Chicken, Mushrooms,
Sun Dried Tomatoes, Cream, Tomato and Parmesan Cheese*

Spaghetti Integrali \$18.00

*Thin Whole Wheat Spaghetti with Chunks of Chicken,
Spinach, Crimini Mushroom and Pear Tomatoes*

Cannelloni Rossini \$18.95

*Fresh Homemade Pasta Rolled and
Stuffed with Ground Veal, Spinach, Ricotta Cheese,
Topped with a Delicate Pink Creamy Sauce*

Rigatoni Toscano \$19.50

*Rigatoni Pasta Served with Grilled Sliced Fillet Mignon,
Red Wine Porcini Mushrooms, Shallots in a Light Tomato Sauce*

SEAFOOD PASTAS

Penne con Calamari de Chianti \$17.00

Penne Pasta Tossed with Calamari in a Marinara Sauce

Linguine alle Vongole Veraci \$18.00

*Thin Pasta, Baby Clams, Olive Oil, Garlic and Parsley,
in a White Wine Sauce*

Penne Con Salmone Fresco \$19.95

*Tube Shaped Pasta Served with Fresh Salmon, Roasted Bell
Peppers, Sautéed in a White Wine and a Touch of Cream*

Fettuccine Mare e Terra \$22.00

*Served With Shrimps, Scallops, Mushrooms
with a White, Brandy Cream Sauce*

Cioppino \$23.00

*Spaghetti Pasta, Shrimp, Scallops, Mussels and Baby Clams,
Sautéed with White Wine in a Traditional Tomato Sauce*

Lobster Ravioli \$24.00

*Fresh Ravioli Pasta Stuffed with Lobster Meat
in a White or Red Cream Sauce*

Macaroni Au Gratin \$24.00

*Macaroni Pasta with Crab Meat
and a Three-Cheese Béchamel Sauce*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

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644 5th Avenue
San Diego, CA 92110

Book an Event:
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Regular Dinner Menu*

PESCE (FISH & SEAFOOD)

Mahi Mahi \$24.00

*Sautéed with Capers, Olives and Cherry Tomatoes
Served with Tagliolini Pasta*

Salmone con Asparagi \$24.00

*Pan Sautéed Salmon with Asparagus in a Brandy Cream Sauce
All Fish Served with Organic Vegetables and Roasted Potatoes*

Salmone alla Griglia \$24.00

*Grilled Salmon Served with Fresh Lemon, Butter Sauce, & Herbs
All Fish Served with Organic Vegetables and Roasted Potatoes*

Cernia alla Livornese \$28.00

*Sautéed Fresh Grouper with Tomato, Onion, and Black Olives
All Fish Served with Organic Vegetables and Roasted Potatoes*

Scampi alla Chianti \$28.00

*Jumbo Scampi Sautéed with Mushrooms,
Garlic, Tomato and White Wine
All Fish Served with Organic Vegetables and Roasted Potatoes*

Halibut \$30.00

*Oven-Backed Halibut Crusted with Herb Bread Crumbs
All Fish Served with Organic Vegetables and Roasted Potatoes*

STEAKS & CHOPS

Spiendini di Filetto \$18.95

*Filet Kabob Skewers with Grilled Vegetables,
Served with Mixed Greens*

Chianti Sirloin \$ 19.95

*Grilled Sirloin Served with Barolo Wine Brown Sauce,
Roasted Potatoes and Spinach*

Costata Fiorentina \$ 27.00

*16 Oz. Grilled Prime Bone-In Rib-Eye, Served with Barolo Wine
Brown Sauce, Roasted Potatoes, and Vegetables*

Filetto di Manzo \$ 30.00

*Filet of Beef with Three Mushroom Demi-Glace and Cognac Sauce,
Mashed Potatoes and Vegetables*

Abbacchio al Forno \$ 31.00

*Rack of Lamb Baked with a Demi-Glace Madera Sauce and
Herbs, Served with Asparagus and Roasted Potatoes*

* MENU ITEMS & PRICES SUBJECT TO CHANGE

VITELLO (VEAL)

Osso Buco \$MP

*Veal Shank Braised in Wine, Vegetables,
Tomato on a Bed of Saffron Risotto*

Vitello al Marsala \$26.00

*Veal Scaloppine Sautéed in Marsala Wine and Fresh Mushrooms,
Served with Spinach and Roasted Potatoes*

Saltimbocca \$26.00

*Veal Medallions Topped with Parma Ham,
Fontina Cheese, Sage and Butter Demi-Glace Sauce
Served with Seasonal Vegetables and Roasted Potatoes*

Scaloppine di Vitello Piccata \$26.00

*Veal Scaloppine Sautéed in Virgin Olive Oil, Capers, White Wine
and Fresh Lemon Juice Served with Spinach and Roasted Potatoes*

Vitello Parmigiana \$26.00

*Veal Prepared with Tomato Sherry & Topped with Mozzarella Cheese
Served with Seasonal Vegetables and Roasted Potatoes*

POLLO (CHICKEN)

Pollo al Marsala \$22.00

*Chicken with Marsala Wine and Mushrooms
All Chicken Served with Organic Vegetables and Roasted Potatoes*

Pollo Parmigiana \$22.00

*Breast of Chicken Sautéed in Sherry Tomato,
Topped with Mozzarella Cheese
All Chicken Served with Organic Vegetables and Roasted Potatoes*

Pollo Piccata \$22.00

*Chicken Breast Sautéed with Lemon Sauce and Capers
All Chicken Served with Organic Vegetables and Roasted Potatoes*

PASTICCERIA (PASTRY)

Gelato Italian Ice Cream \$7.00

Fresh Berries \$9.00

Mixed Berries with Cold Zabaglione Cream

Tiramisu \$8.00

*Lady Fingers Dipped in Espresso Coffee and Italian Liqueur,
Layered with Mascarpone Cheese and Dusted with Cocoa Powder*

Cannoli \$8.00

Stuffed with Ricotta Cheese and Pistachios

Crème Brûlée Garnished with Fresh Fruits \$9.00

Pastries Ask Your Server for Selections \$8.00

Sorbet Ask Your Server for Selections \$8.00

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