



PRONTO CUCINA ITALIANA

MENU

*Menu curated by
Chef Adriano
Piazza*

ANTIPASTI

Focaccia Bread

served with EV00 & aged balsamic

Whipped Ricotta

walnuts, parsley, rosemary, & lemon

Bruschette

heirloom tomatoes, red onions, basil, & EV00

Involtini

Prosciutto & fresh mozzarella, topped with arugula & aged balsamic

Meat & Cheese Board

Bresaola & Parmigiano

cured Italian veal with an arugula salad

Meatball Snack

three Angus meatballs, house marinara, & parmigiano

Pizzetta

mini margherita pizza

Carciofi alla brace

Sicilian style grilled artichoke

Tomato Basil Soup

cup or bowl

INSALATE

House Salad

garden mix, arugula, heirloom tomatoes, kalamata olives, red onions, cucumber, feta, house dressing
add organic roasted chicken

Side Salad

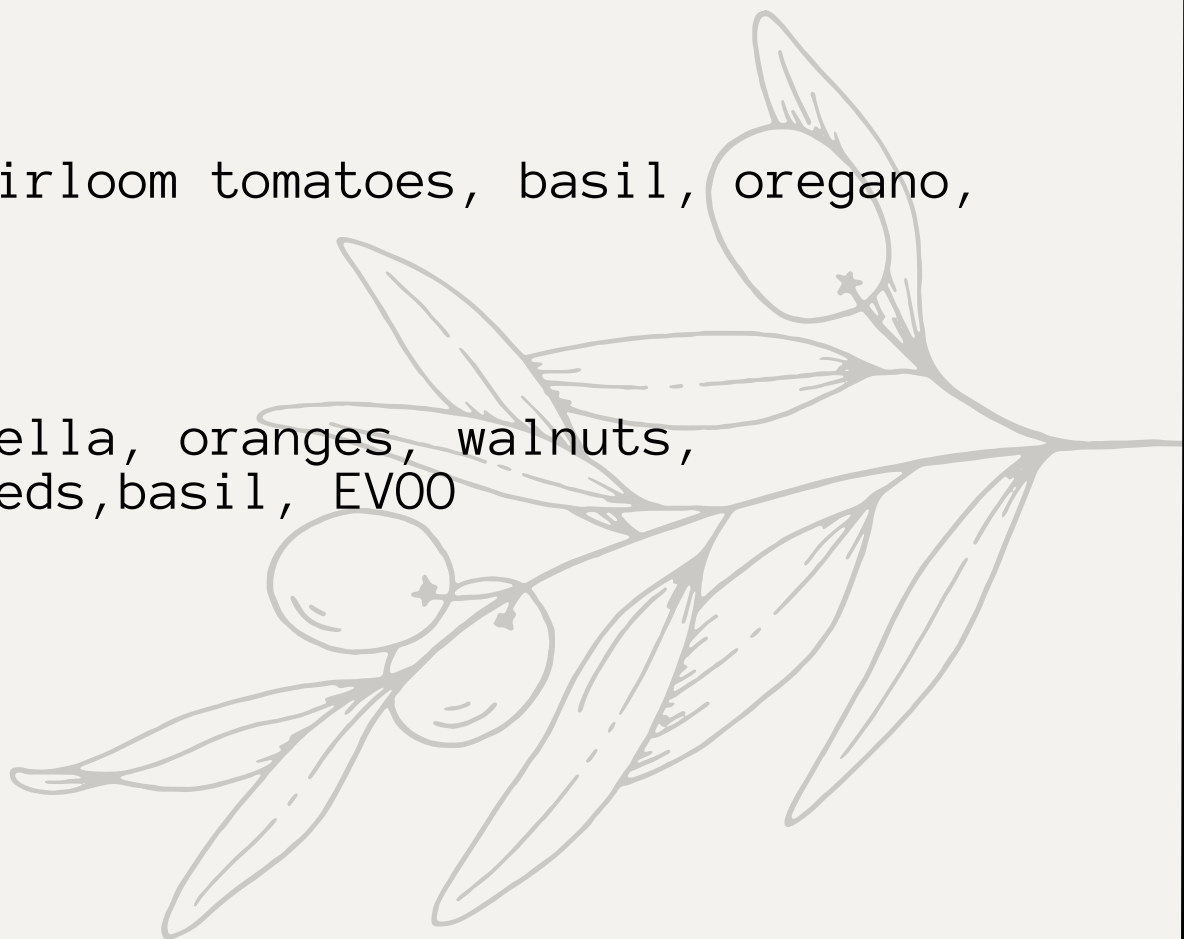
garden mix, heirloom tomatoes, cucumber, house dressing

Caprese

mozzarella, heirloom tomatoes, basil, oregano, EV00

Fennel Caprese

fennel, mozzarella, oranges, walnuts, pomegranate seeds, basil, EV00



PASTA

gluten-free pasta available

Spaghetti & Meatballs

three homemade angus meatballs & marinara, 24-month aged Parmigiano

Fettuccine Bolognese

bolognese ragu with angus beef & pork cooked low & slow for 12 hours

Bucatini Amatriciana

guanciale (pork) with spicy marinara & 12-month aged pecorino romano

Bucatini Carbonara

guanciale (pork) with egg yolks & 12-month aged pecorino romano

Short Rib Ravioli

Italian porcini mushrooms with truffles and 24-month aged Parmigiano

Spaghetti di Mare

from the South, clams & mussels in a parsley, Calabrian chili pepper, & garlic sauce

Truffle Fettuccine

fresh mushrooms, sauteed in truffle oil & 24-month aged Parmigiano

Fettuccine Vodka

house-made pink sauce, 24-month aged Parmigiano

Fettuccine alle Verdure

served with seasonal grilled vegetables, olive oil, & 24-month Parmigiano

Gnocchi Gorgonzola

with Parmigiano Regiano & toasted walnuts

CARNE E PESCE

Grilled Pork Chop

10 oz pork chop served with seasonal grilled vegetables in a porcini mushroom sauce, & grilled bread

Veal Milanese

breaded veal cutlet cooked in butter, served with an arugula salad

Bowl of Mussels

local mussels steamed in a Calabrian chili sauce
make it clams

Bistecca alla Fiorentina

20 oz Porterhouse steak served rare with rosemary & hot truffle butter

PIZZA

Margherita

marinara, fresh mozzarella, & basil

Pepperoni

marinara, mozzarella, & pepperoni

Quattro Formaggi

mozzarella, gorgonzola, 24-month aged parmigiano & pecorino romano (no sauce)

Vegetariana

marinara, fresh mozzarella, red onions, kalamata olives, mushrooms, fire-roasted bell peppers, & basil

Prosciutto e Rucola

prosciutto, fresh mozzarella, & marinara. after firing- arugula & shaved parmigiano

Ham & Artichoke

marinara, mozzarella, roasted artichokes, red onions, Italian sausage, & ham

My Favorite

marinara, mozzarella, mushrooms, red onions, Italian sausage & pepperoni

gluten-free dough available

BEER

*happy hour everyday
4-6 p.m.*

Menabrea Blonde
Biella, Piedmont

Offshoot Hazy IPA
Vista, California

Baladin Nazionale
Blonde Ale, Piedmont

Rotating Beer
please ask your server

HOUSE WINES

House Red
blend of Sangiovese, Cabernet Sauvignon, & Merlot

House White
Pinot Grigio Venezie DOC

House Prosecco Millesimato
Veneto, Italy.

SPRITZES & MORE

House Spritz
Starlino Arancione (orange) &
house Prosecco

Limoncello Spritz
a splash of limoncello & house
Prosecco

Negroni Sbagliato
Starlino sweet vermouth,
Stellare Primo Orange, & house
Prosecco

Limoncello Drop
agave wine vodka, limoncello,
lemon, & a sugar rim

Espresso Martini
agave wine vodka, fresh espresso, & brown sugar



DOLCI

Cannoli

sweet ricotta cheese and
chocolate chips

Sfogliatella

sweet ricotta cheese, orange
blossom, & candied oranges

Ricotta & Pear Cheesecake

Tiramisu

homemade with Donatella's
secret recipe

Affogato

one scoop of your choice of
gelato & a double shot of
espresso

Gelato

homemade Italian gelato,
multiple flavors in house

CAFFE'

Double Espresso

Americano

Latte

Cappuccino

Hot Chocolate

Tea

organic English breakfast

Italian Arnold Palmer

iced black tea & Italian sparkling lemonade



WINE LIST

*Wine List curated
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Piazza*

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THE WHITES

Francesco Rinaldi & Figli Gavi D.O.C.G (Alba) B1 \$34

The color of the wine is pale straw-yellow; the aroma is fresh and fruity. The taste is dry and delicate.

Chardonnay Fantini (Abruzzo)- G1 \$11 B1 \$33

Bright yellow & aromas of tropical fruit & hints of pineapple, mango & sweet vanilla overtones. Full-bodied, well-balanced.

Etna Bianco - Tornatore (Sicily)- G1 \$14 B1 \$42

Carricante grapes, grown in volcanic soil. Mineral notes & scents of green apple.

Centopassi Grillo (Sicily)- B1 \$34

Straw yellow with golden hints, mineral, with notes of jasmine, citrus & grapefruit. Fresh & incredibly sapid on the palate, this exceptional Grillo is mineral, harmonious & balanced.

Blanc de Morgex et de La Salle DOP (Valle D'Aosta) B1 \$44

Chef Favorite!

Priè Blanc 100%.The bouquet is subtle, delicate, & fruity with hints of mountain herbs. It has a dry, tart, & delicate taste with many fruity notes.

Sauvignon Blanc Kurtatsch (Alto Adige)- G1 \$14 B1 \$42

Reminiscent of elderflowers, gooseberries & exotic fruits, balanced & juicy with a lively acidity.

WINE LIST

THE REDS

Amarone Classico "Paerno"- (Veneto)- G1 \$18.50 B1 \$55

Elegant tannins, balanced, powerful wine. Scents of cherry complemented by spicy notes.

Brunello di Montalcino Col D'Orcia (Tuscany)- B1 \$85

Notes of black cherry & jam, hints of spices & vanilla. Ripe & clear tannins. Intense & persistent, leading to a long finish.

Super Tuscan Le Difese Tenute San Guido (Tuscany)- B1 \$55

Blend of Cabernet Sauvignon & Sangiovese. From the producers of Sassicaia. extremely smooth & versatile wine.

Pinot Nero Kettmeir (Alto Adige)- G1 \$16 B1 \$48

Ruby red with an elegant nose of red fruits. Soft, sophisticated & persistent

Pinot Nero Red Angel (Venizia Giulia)- B1 \$48

Chef Favorite!

Ripe red strawberry & raspberry, gentle floral aromas. Silky texture, vibrant acidity, and a lingering finish.

Barbera Nizza D.O.C.G (Piedmont)- G1 \$13 B1 \$39

Red fruit, mature cherry, raspberry, & notes of tobacco. Complex, soft, & round.

Marcarini Barbera D'Alba (Piedmont)- G1 \$13 B1 \$39.00

Chef Favorite!

Vibrant red cherry and blackberry notes, with hints of licorice & spice. Lively acidity & smooth tannins.

WINE LIST

THE REDS (CONT)

Marcarini Barolo La Serra (Piedmont)– B1 \$85

Ripe red fruit, including cherry & raspberry, earthy nuances & subtle floral hints. Robust structure, firm tannins, & a graceful finish.

Marco Porello Barolo (Piedmont)– G1 \$17.50 B1 \$52

Black fruit & spices. Notes of blackcurrant, prunes, tobacco, & mushrooms with hints of tannins. Long & persistent finish

Etna Rosso Femina – Patria (Sicily)– G1 \$15 B1 \$45

Nerello Mascalese from Mount Etna – ruby red in color, full-bodied & velvety.

‘A Rina Etna Rosso D.O.C. (Sicily)– B1 \$49

Chef Favorite!

Nerello Mascalese, Nerello Cappuccio, Elegant, with hints of cherry and plum, leather & tobacco. Fresh and complex, with soft tannins; silky, lingering finish.

Organic Perricone Caruso & Minini (Sicily)– G1 \$14.50 B1 \$43

From western Sicily. One-of-a-kind wine. Rich with red fruits & notes of licorice. Great power and harmony, fresh and lively.

Passorosso “Current Vintage” (Sicily) B1 \$58

A bright bouquet with blackcurrant, rosemary, white pepper & cola. Medium texture, firm tannins, & good length.

Donnafugata Bell’Assai Vittoria D.O.C. (Sicily) B1 \$39

Ruby red color, intense floral notes of freesia, lavender of strawberry & cherry. Fresh and fragrant with a soft tannin.

WINE LIST

THE BUBBLES

House Prosecco Millesimato (Veneto)– G1 \$12 B1 \$34

Selection of the best grapes. Hints of flowers.

Bruno Zanasi Dry Lambrusco (Emilia Romagna)– B1 \$28

Intense fresh young aromas and flavors of red fruits: cherry, raspberry, blueberry. Darker in color, deep purplish red with pink foam around the glass.

Buzza Azienda Agricola Denny Bini Organic (Emilia Romagna)– B1 \$33

Showcases the Spergola variety, delicate citrus herbal profile & misty glow.

Bortolomiol Prosecco Superiore Brut Ius Naturae (Valdobbiadene) – B1 \$36

Chef Favorite!

The mousse is a fine, deep bouquet of fragrant fruity, flowery, & mineral notes of acacia honey and almond flower. Sweetness & zest, combined with a lovely freshness.



HOURS

monday 4-10 PM

industry night

Tuesday closed

wednesday 4-10 pm

wine tasting

thursday 4-10 pm

friday 12-11 pm

saturday 12-11 pm

sunday 12-9 pm

happy hour daily 4-6 pm

\$2 off Appetizers, beer, & Wine. \$3 off cocktails