



Alessa
LITTLE ITALY



ANTIPASTI

3 CHEESES x 24.⁹⁹

6 ITEMS X 28.⁹⁹

3 MEATS X 26.⁹⁹

PESTO MOZZARELLA (NO NUTS) 13.⁵⁰
Mild & creamy, refreshing basil pesto, made in house, Alessa's style.

BLACK TRUFA 14.⁵⁹
Made from pure sheep's milk & cured for 30 days with black truffles woven through its interior.

GOUDA 26 MONTHS 15.⁵⁹
Netherlands- Caramel and smokey notes with "crystal flavor" Served with Italian black Amarena.

RICOTTA 14.⁹⁹
Grainy and creamy, organic Italian honey and pecan.

BURRICOTTA 14.⁹⁹
Italian black lava salt, rosemary infused EVOO, arugula. (BURRATA STUFFED WITH RICOTTA)

RED LEICESTER CRUNCH 14.⁹⁹
England-Matured for 15 months. Served with Italian sweet peppers.

BURRATA 15.⁹⁹
Sea salt, EVOO, Italian artichokes, crostini.

PARMIGIANO 13.⁹⁹
Pear, Italian honey, caramelized *pecan*.



ELK SALAMI 14.⁹⁹
Lean cuts of premium elk meat. Seasoned with our unique homemade blend of spices.

BISON SALAMI 14.⁹⁹
Dry-cured, boldly flavorful, natural sweetness, aged in a dry room for two months, seasoned with black peppercorn and fresh garlic.

WILD BOAR SALAMI 13.⁹⁹
Prepared with herbs & wine, exceptional flavor and complexity. Matured for 3months.

DUCK PROSCIUTTO 14.⁹⁹
Dark, rich and tender, black pepper crusted, cured and air-dried.

TARTUFOTTO 13.⁹⁹
Italian ham slow roasted, infused with aromatic wild truffle.

VENISON SALAMI 14.⁹⁹
Seasoned with red wine, juniper berry, sea salt & black peppercorn.

SOPPRESSATA CALABRESE 13.⁹⁹
Aromatic spicy salami seasoned with chili pepper from Calabria.

IBERICO DE BELLOTA 24.⁹⁹
Pure Pata Negra paleta, free-range, acorn-fed Iberian pigs, cured shoulder, aged for 24 months. Served over peppery arugula, parmigiano crostini and petals of rainbow carrots.*not available for mix & match

SAN DANIELE 15.⁹⁹
King of prosciutto, It's genuine and incredibly noble, cured for 18 months.

insalate

CHEF ALESSANDRO PIROZZI SUPPORTS CALIFORNIAN FARMERS BY USING LOCALLY GROWN ORGANIC VEGETABLES IN EACH AND EVERY RECIPE.

CAESAR Full 12.⁹⁹ Side 10.⁹⁹
Shaved parmigiano, homemade croutons, our famous anchovy-lemon dressing.

*Organic romaine or iceberg lettuce, subjected to our Chef's quality judgment.
Add Alici 4 pcs - \$3.99 (Italian white anchovy)

AMORE SALAD 17.⁹⁵
Baby spinach, shaved strawberries, prosciutto, caramelized pecans, goat cheese, homemade balsamic vinaigrette.

CASA Full 12.⁹⁹ Side 10.⁹⁹
Organic mixed greens, tomatoes, organic carrots, herbs vinaigrette & parmigiano.

BABY KALE SALAD 15.⁹⁹
Kale and organic rainbow cauliflower, caramelized pecans, shaved aged parmesan, homemade date white balsamic vinaigrette.

ARUGULA SALAD 15.⁹⁵
Organic fresh arugula, oregano, local lemon, EVOO, aged parmigiano, bruschetta tomato.

ITALIAN CAPRESE 16.⁹⁵
Local tomatoes, Mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba.

PERE & GOAT CHEESE 16.⁷⁵



Baby mixed greens, organic local pears, goat cheese, caramelized *pecans* and homemade raspberry vinaigrette.

SUPERFOOD SALAD 21.⁹⁹
Organic & locally grown: Quinoa, chia seeds, goji berries, fresh arugula, rainbow carrots, baby kale, spinach, hearts of romaine, roasted veggies, sunflower seeds, raspberry, unfiltered italian honey, EVOO & homemade lemon vinaigrette.

MUST TRY !!!
ZUCCA RAVIOLI 14.⁵⁰



House-made organic butternut squash ricotta ravioli, brown butter sage sauce, amaretto *almond* cookie crumbs.

*Angelica made every morning in house for 20 years.

STRACCIATELLA SOUP 14.⁹⁹
Homemade spinach soup, chicken broth, local ranch fresh organic eggs, parmesan.

NONNA IDA SOUP 13.⁹⁹
Homemade chicken broth, organic zucchini, Roma tomatoes, spinach, parmesan.

(Add braised shredded beef \$5)

CALAMARI FRITTI 21.⁵⁰
Crispy-fried Calamari, arrabbiata sauce.

carpaccio

THE ITALIAN METHOD TO THINLY SLICE MEAT, SEAFOOD AND VEGETABLES.

OCTOPUS AND TASMANIAN SALMON 24.⁹⁹
Invented by Chef Alessandro Pirozzi Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, teardrop sweet peruvian peppers, lemon preserves, organic fresh tomatoes and organic greens, Maldon salt flakes, ground black pepper and Italian capers.

*PAIRS WITH CAKEBREAD, SAUVIGNON BLANC

FILET MIGNON 23.⁹⁹
Center cut USDA Prime filet mignon, thinly sliced carpaccio style, locally grown lemon juice, Italian EVOO, organic and fresh peppery arugula, aged shaved parmigiano, Italian capers, sea salt and a pinch of red and black pepper.

*PAIRS WITH ROSATO ROSE, SUD ITALIA

BURRATA & HEIRLOOM TOMATO 22.⁹⁹

Organic arugula, Castelvetrano olives with creamy mozzarella, fresh basil, sea salt, EVOO and Italian herbs.



GOLDEN BEETS AND GOAT CHEESE 21.⁹⁹
Mixed baby greens, wild berry dressing, fresh raspberries, baked caramelized *pecans*. *PAIRS WITH PONZI, PINOT NOIR.

CALZONE

23.⁹⁹

Originated in Naples, Italy.

IS AN OVEN-BAKED FOLDED PIZZA THAT HAS SEALED EDGES, FILLED WITH:

Ricotta, homemade Mozzarella & Fontina, Soppressata calabrese spicy salami with our unique made in house basil tomato sauce.



PIZZE



OUR DOUGH IS PREPARED WITH A BLEND OF IMPORTED ITALIAN FLOURS, ALESSA'S WAY.

MARGHERITA 18.⁹⁹
Homemade Pomodoro sauce, mozzarella, organic basil, EVOO infused with italian herbs.

PIZZA PUTTANESCA 23.⁹⁹
Mixed organic peppers sauce, black olives, tomatoes and capers, mozzarella, basil.

PIZZA E CORE 21.⁹⁹
Homemade goat cheese spread, organic spinach, wild mushrooms, onions.

CALABRIA 23.⁹⁹
Mild Italian sausage, spicy salami, smoked mozzarella, arrabbiata sauce.

CRISPY PROSCIUTTO 23.⁹⁹
San Marzano sauce, melted goat cheese, calabrian chili infused spicy oil, homemade fresh mozzarella, San Daniele prosciutto.

LAMBO PIZZA 24.⁹⁹
Prosciutto, pepperoni, housemade Italian sausage, pancetta, mushrooms, olives, fresh baked burrata.

PIZZA CALI CALI 23.⁸⁵
White cheddar, Mozzarella, red onions, crispy bacon grilled chicken.

DI PARMA 23.⁹⁹
Made in house Mozzarella, imported ricotta cheese, parma prosciutto, arugula.

MEAT LOVER MUST TRY! 24.⁹⁹
Mamma Margherita's meatballs, creamy burrata Soppressata Calabrese & secret recipe of our homemade polpette sauce. CAUTION!! Is Addictive.

PIZZA BELLA (No tomato sauce) 21.⁸⁵
Fontal cheese, mozzarella, organic tomato bruschetta, fresh arugula and oregano.

FUNGHI MISTI (No tomato sauce) 23.⁹⁹
Wild mixed organic mushrooms, fontina cheese, homemade infused truffle oil.

QUATTRO STAGIONI 23.⁵⁰
Tartufotto ham, artichokes, black olives, mushrooms, tomato sauce, all mixed.

MAMMA MIA 23.⁵⁰



Alessa's favorite 3 Homemade Mamma Margherita's meatballs, ragú, fresh burrata, organic basil.

YOU WILL LOVE THEM !!

INVOLTINI 17.⁹⁹
Organic zucchini rolled & baked with basil, homemade Mozzarella, over pomodoro, topped with MORE Mozzarella.

ALICI 13.⁹⁹
White imported Italian anchovy, fresh arugula, organic carrots, calabrian oil.

FRIED MOZZARELLA 16.⁹⁹
Served with pomodoro sauce.

PASTA SPECIALTIES



DINNER

VEGAN, VEGETARIAN & GLUTEN FREE
OPTIONS UPON REQUEST

BUCATINI ARUGULA & BURRATA 24.⁹⁹



Homemade Bucatini pasta, infused with organic local baby tomatoes and organic arugula, tossed in EVOO, Italian herbs and garlic.

ALLA CARBONARA 23.⁹⁹

Luscious and wonderfully indulgent, caramelized pancetta cubes, shallots, organic eggs, grana padano creamy sauce over bucatini pasta.

LIMONCELLO TAGLIERINI 26.⁹⁹

Homemade limoncello infused pasta, tiger shrimp, shallots, local lemon and pinot grigio white wine sauce.

SPAGHETTI POLPETTE 24.⁹⁹

#1 Favorite dish Mamma Margherita's meatballs, mild spicy tomato sauce, fresh basil and parmesan cheese.

VEAL OSSO-BUCO AGNOLOTTI 25.⁹⁹

Homemade veal filled ravioli, wild mushrooms, brown butter sage sauce, parmesan.

SCAMPI RAVIOLI 26.⁰⁰

Filled with wild shrimp scampi, tossed in shallots, garlic, Meyer lemon, white wine, cherry tomato.

SPAGHETTI VERDE 26.⁵⁰



Chef Alessandro Pirozzi creation / Arugula infused spaghetti.
Tiger shrimp, garlic, pinot grigio wine sauce, sweet teardrop Peruvian pepper & Calabrian chili..

SQUASH BOWL VEGAN 23.⁹⁹

Pesto infused Quinoa, organic grilled veggies & basil. Served with potato & squash cubes sautéed in rosemary & shallots.

EGGPLANT PARMIGIANA 22.⁹⁹

Lightly-breaded, Mozzarella, pomodoro, Caesar salad.

CIOPPINO 29.⁹⁹

Tiger shrimp, Tasmanian salmon, clams, calamari, wild fish, oregano, garlic, white wine tomato broth.

SALMON FILET 28.⁸⁹

Fresh grilled salmon filet, Meyer lemon, organic heirloom tomato white wine sauce. Served on organic sautéed spinach.

POLLO LIMONCELLO 28.⁵⁰

All-natural chicken breast, white wine caper sauce limoncello infused. Served with potatoes & spinach

POLLO PARMIGIANA 28.⁵⁰

All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, penne pasta al pomodoro.

POLLO SALTIMBOCCA 28.⁵⁰

All-natural fresh pan-roasted chicken breasts, topped with prosciutto, melted fontina, and sage.

CHICKEN CACCIATORE 28.⁵⁰

All-natural fresh pan-roasted chicken breasts, rich homemade tomato sauce, mixed bell peppers, organic mushrooms, and imported olives.

POLLO MARSALA 28.⁵⁰

All-natural fresh pan-roasted chicken breasts, porto bello mushrooms and Sicilian marsala wine sauce, sautéed spinach, rosemary potatoes.

VEAL MARSALA OR PICCATA 28.⁹⁹

Veal tenderloin hand pounded, sautéed with shallots, wild mushroom and flambé with your selected sauce. Served with sautéed spinach and fire roasted rosemary infused potatoes.

FILET MIGNON (TWO OF 4OZ) 39.⁵⁰

The leanest and most delicate center cut filet, Served with wood-fired Idaho potatoes and your sauce selection. **Amarena cherry port wine reduction, OR porcini mushroom sauce OR Lemon caper sauce.**

ELK CHOP 39.⁹⁹

New Zealand elk chop seared to perfection. Served with rosemary potatoes, organic rainbow cauliflower & homemade Amarena cherry port reduction.

LAMB CHOPS 39.⁹⁹

(10-12oz) Australian double cut, Maldon salt flakes, Italian herbs marinated, grilled & oven baked. Served with roasted rosemary potatoes & mushrooms.

SMOKED DUCK BREAST 38.⁹⁹

Homemade Hudson Valley olive wood smoked, Chef Pirozzi secret marinated with a blueberry rosemary sauce, served with organic wild mushrooms.

***Pairs with Nebbiolo D'alba Piedmonte.**

FRESH CATCH FISH OF THE DAY

Sustainably caught seafood/ Locally sourced produce.

***MARKET PRICE**

PLEASE ASK FOR DAILY SPECIALS

risotto

IMPORTED CARNAROLI ITALIAN RICE
GROWN AND HARVESTED IN PAVIA, ITALY

gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

PESCATORE

26.⁹⁵

Tiger shrimp, calamari, Manila clams, fresh organic heirloom tomato, a touch of white wine.



Chef recommends do not add cheese.

PESTO GNOCCHI 21.⁹⁹

Homemade basil pesto, fresh organic tomato bruschetta.

***Add chicken +8.⁹⁹**



GNOCCHI TARTUFO 23.⁹⁵

Juventino's truffle secret sauce.

POSITANO 20.⁹⁹

Pomodoro sauce, basil, fresh mozzarella.

CINGHIALE 24.⁹⁹

Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.

PINK SAUCE 22.⁹⁹

Organic spinach, creamy tomato vodka pink sauce.

FIVE CHEESE 23.⁹⁹

Gouda, fontina, mozzarella, parmigiano, affumicata.

contorni SIDES

ROASTED HEIRLOOM CAULIFLOWER 13.⁹⁹

ORGANIC SAUTÉED SPINACH 13.⁹⁹

QUINOA MIX VEGGIES 14.⁵⁹

ROASTED ROSEMARY POTATOES 12.⁹⁹

SAUTÉED WILD ORGANIC MUSHROOMS 15.⁵⁹

"We reserve the right to refuse service to anyone." *Menu and prices subject to change without prior notice.

***Gluten-free pasta contains soy and may be cooked in water that contains flour. For food allergies, please ask to speak with the Manager before placing any order.**

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. *Chef Pirozzi company use Nest products for energy conservancy and security video-audio recording.

homemade pasta

(MADE DAILY WITH SEMOLINA, ITALIAN IMPORTED FLOUR, ORGANIC LOCAL EGGS)

***GLUTEN FREE PASTA AVAILABLE**

CAPELLINI AL POMODORO 17.⁵⁰

Angel hair pasta, garlic, fresh basil tomato sauce.

DOLCE PASTA 23.⁹⁹

Orecchiette Gorgonzola dolce, organic sautéed spinach & cherry tomatoes.

PENNE ARRABBIATA 23.⁹⁵

Homemade sausage, spicy tomato sauce, organic mushrooms pecorino.

INK INFUSED LINGUINE 23.⁹⁵

Wild shrimp and fresh clams, heirloom tomato, homemade chardonnay sauce.

JUVETINO'S PASTA 24.⁹⁹

Fresh pappardelle, truffle sauce, wild mushrooms.

NONNA TITINA CHEESE RAVIOLI 23.⁹⁹

Spinach & ricotta filled ravioli, tomato basil sauce.

GLUTEN FREE RAVIOLI 24.⁹⁹

Ravioli stuffed with kale and Mozzarella, fresh veggies.

Choice of San Marzano or Grana Padano sauce.

VEGETARIANA 22.⁹⁹

Linguine pasta, organic garden vegetables, sautéed in garlic and tossed in a tomato basil sauce.

LINGUINE MARECHIARO 26.⁹⁹

Clams, calamari, shrimp, garlic white wine tomato sauce. **Also available with white wine sauce.**

PESTO CONCHIGLIE SHRIMP 25.⁹⁹

Seashell pasta, tiger shrimp, basil, homemade pesto.

NONNA IDA MEAT RAVIOLI 24.⁹⁹

Meat filled ravioli, homemade bolognese, pecorino.

LINGUINE CACIO E PEPE 19.⁵⁰

Black pepper, pecorino cheese, simple and unique.

LAMB PAPPARDELLE

24.⁹⁹

Slow cooked braised lamb shoulder, over homemade ribbon pasta, rosemary infused, shaved Parmigiano.



ALFREDO 18.⁹⁹

Fettuccine made fresh in house every morning, Parmigiano cream sauce.

NONNA IDA'S LASAGNE 23.⁹⁹

Ricotta, Italian meatball, ragù, a blend of Italian cheeses.

LINGUINE CLAMS 24.⁹⁹

Manila clams, garlic, fresh parsley, white wine sauce.

SHORT RIBS FRESH PASTA 25.⁹⁹

Organic vegetables, rosemary infused pappardelle pasta.

ORECCHIETTE 23.⁹⁹

Little ear-shaped pasta, goat cheese, Italian sausage, organic tomatoes, spinach, EVOO, grana padano sauce.

BAKED ZITI 24.⁹⁹

Mamma's Meatballs, bolognese sauce, provolone, asiago, fresh mozzarella tossed & baked with ziti pasta.

BOLOGNESE 24.⁵⁹

Homemade rosemary infused pappardelle pasta, Juventino's style bolognese sauce.

SEASHELL PASTA 25.⁹⁹

Lobster creamy reduction sauce, tiger shrimp, zucchini.