



Alessa  
LITTLE ITALY

# CHEF'S DELIZIE

3 CHEESES x 26.<sup>99</sup>

6 ITEMS x 29.<sup>99</sup>

3 MEATS x 27.<sup>99</sup>

## PECORINO D.O.P NEW!

17.<sup>80</sup>

100% sheep's milk cheese, red Cerignola olives, yellow teardrop peppers, finished with Chef AP's Calabrian honey drizzle.

## GORGONZOLA DOLCE NEW!

18.<sup>50</sup>

Creamy, sweet Italian blue cheese served with crostini, caramelized walnuts.

## GOUDA 26 MONTHS

17.<sup>98</sup>

Netherlands- Caramel and smoky notes with "crystal flavor" Served with Italian black Amarena.

## FONTINA NORD ITALIA NEW!

17.<sup>99</sup>

Semi-soft Alpine cheese with a rich, nutty flavor. Truffle honey, toasted almonds.

## BLUEBERRY GOAT NEW!

18.<sup>49</sup>

Black cherry sauce, caramelized walnuts, Parmesan garlic focaccia.

## RED LEICESTER CRUNCH

16.<sup>98</sup>

Age 15 months. Served with sweet peppers.

## BURRATA

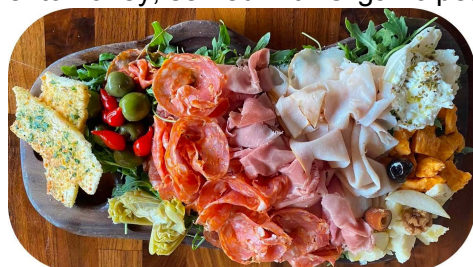
17.<sup>98</sup>

Sea salt, EVOO, Italian artichokes, crostini.

## GRANA PARMIGIANO

18.<sup>89</sup>

The king of cheese, drizzled with chef Sorrento honey, served with Organic pear.



## SPECK IGP NEW!

18.<sup>75</sup>

Smoked aged prosciutto from the Alps. Served with fig jam and Cerignola olives.

## MORTADELLA PISTACHIO NEW!

18.<sup>40</sup>

Silky Bologna salume with pistachios. Creamy and delicate. Truffle spicy honey, Grana, crostini, pickled corn.

## WILD SALAMI

17.<sup>89</sup>

Wild salami of the month ask your server.

## SMOKED DUCK BREAST NEW!

17.<sup>98</sup>

Tender, smoky duck breast with a red pepper crust. Served over cherry crumble focaccia.

## TARTUFOTTO

16.<sup>98</sup>

Italian ham slow roasted, infused with aromatic wild truffle.

## FINOCCHIONA NEW!

19.<sup>50</sup>

Tuscan funnel salami. Sun-kissed tomato, hot AP honey.

## SOPPRESSATA CALABRESE

16.<sup>98</sup>

Aromatic spicy salami seasoned with chili pepper from Calabria.

## IBERICO DE BELLOTA

26.<sup>99</sup>

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

17.<sup>98</sup>

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

# Dal Giardino

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

## CAESAR

Full 15.<sup>99</sup> Side 12.<sup>99</sup>

Shaved parmigiano, homemade croutons, our famous anchovy-lemon dressing.

\*Organic romaine.

Add Alici 4 pcs - \$4.98 (Italian white anchovy)

## DOLCE ESTATE NEW!

18.<sup>95</sup>

Sweet corn, wild arugula, burrata, berries, shaved pecorino, basil. Crispy Walnuts balsamic-honey vinaigrette.

## CASA

Full 15.<sup>99</sup> Side 12.<sup>99</sup>

Organic mixed greens, tomatoes, organic carrots, herbs vinaigrette & parmigiano.

## STRAWBERRY SPINACH NEW!

18.<sup>99</sup>

Baby greens, spinach, strawberries, toasted almonds, Modena Cipolline onions, balsamic glaze vinaigrette, Red English cheddar.

## ARUGULA SALAD

18.<sup>99</sup>

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

## MOZZARELLA CAPRESE

19.<sup>99</sup>

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

## SUPERFOOD ORGANIC

### SALAD NEW!!

22.<sup>99</sup>

Baby kale, spinach, arugula, organic veggies, red olives, sundried tomato, organic pear, Grana, white almonds, chia seeds, and organic berries. Lemon herb vinaigrette.



## PEAR & GORGONZOLA NEW!

18.<sup>99</sup>

Baby mix greens spinach, kale, romaine, organic pears, Gorgonzola D.O.P. Italia, crispy caramelized walnuts, Raspberry vinaigrette.

MUST TRY !!!  
ZUCCA RAVIOLI 15.<sup>99</sup>



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 VERDE NEW!

16.<sup>99</sup>

Homemade spinach soup, with chicken broth, local fresh organic eggs, and shaved Parmesan.

## ORGANIC ZUPPA NEW!

15.<sup>99</sup>

Roasted vegetables, chicken broth, Grana, cherry tomatoes, raw spinach. (Add grilled chicken +5)

## CALAMARI FRITTI

22.<sup>99</sup>

Crispy-fried Calamari, arrabbiata sauce.

## BISON AND GOUDA NEW!

25.<sup>99</sup>

Thinly sliced bison tenderloin, porcini EVOO, 24-month shaved aged Gouda, organic baby greens, red salt, finished with spicy honey balsamic glaze.

## OCTOPUS AND TASMANIAN SALMON

26.<sup>99</sup>

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.

## FILET MIGNON

19.<sup>98</sup>

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.

# ALESSA PAZZINO

Pazzino - A new take on pizza  
Traditional pizza folded into a golden half-moon and filled with fresh, uncooked, delicious ingredients.

## PAZZINO ESTATE NEW!

25.<sup>99</sup>

A golden brown folded pizza with roasted garlic cream, mozzarella and heirloom tomato confit. Filled with fresh burrata, basil leaves, mortadella and arugula, drizzled with aged Modena balsamic.

## TRUFFLE & MUSHROOM NEW!

26.<sup>99</sup>

Wild mushrooms, Taleggio, mozzarella, creamy bianca, spicy house-made sausage, roasted garlic, baby spinach, truffle honey.



# TO-SHARE

## PANE AGLIO NEW!

14.<sup>99</sup>

Alessa-style garlic bread with basil spread, our secret formaggio blend & hot Pomodoro dip.

## BURRATA ARTICHOKE NEW!

18.<sup>99</sup>

Burrata, heirloom tomatoes, artichokes, Sicilian olives, basil-lemon salsa verde, capers, grilled focaccia.

## TRUFFLE ARANCINI NEW!

19.<sup>79</sup>

Crispy risotto, wild mushroom, fontina, truffle honey, burrata fonduta.

## SCAMPI OREGANATA NEW!

22.<sup>99</sup>

Wild shrimp baked with garlic, oregano, white wine, lemon & crispy herbed breadcrumbs. Finished with parsley EVOO.

## OLIVE FRITTE

15.<sup>98</sup>

Fontina stuffed Castelvetro olives, lightly flash-fried, Greek oregano.

## HOUSE MARINATE NEW!

16.<sup>95</sup>

Sicilian olives, peppers, sun-kissed tomato, baby corn, lemon, feta. Served with crostini.

## BRUSCHETTA POMODORO

20.<sup>50</sup>

Roma tomatoes, basil, garlic Alessa's way.

MAMMA MIA 26.<sup>99</sup>



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

YOU WILL LOVE THEM !!

## BAKED INVOLTINI

19.<sup>49</sup>

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

## CREAMY ARUGULA NEW!

18.<sup>79</sup>

Lightly baked burrata with baby corn, heirloom cherry tomatoes, baby kale arugula, green salt, saba.

## FRIED MOZZARELLA

19.<sup>98</sup>

Served with pomodoro sauce.

# carpaccio

The Italian method to thinly slice meat, seafood and vegetables.

## BURRATA & HEIRLOOM TOMATO

24.<sup>99</sup>

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



## GOLDEN BEETS AND GOAT CHEESE

23.<sup>99</sup>

Mixed baby greens, wild berry dressing, fresh raspberries, baked caramelized WALNUTS.



# PIZZE



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

## MARGHERITA

20.<sup>99</sup>

Homemade Pomodoro sauce, mozzarella, organic basil, EVOO infused with Italian herbs

## CACIO E PEPE NEW!

23.<sup>90</sup>

House-made Italian sausage, fire-roasted peppers, garlic, shallots, herbs.

## PEAR & DOLCE PIZZA NEW!

27.<sup>98</sup>

House-made mozzarella, the finest Gorgonzola, fresh sliced pear, pink peppercorn, and a delicate fig glaze drizzle.

## CALABRIA

25.<sup>99</sup>

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

## CRISPY PROSCIUTTO

26.<sup>99</sup>

San Marzano sauce, melted goat cheese, Calabrian chili-infused spicy oil, homemade fresh mozzarella, San Daniele prosciutto.

## PIZZA ESTATE NEW!

25.<sup>89</sup>

Summer corn, rosemary, Fontina mozzarella. San Daniele, roasted garlic cream, Positano honey, Pirozzi pesto.

## CALZONE TOP 5 MUST TRY

25.<sup>85</sup>

Ricotta, mozzarella & fontina, soppressata, spicy salami, basil tomato sauce- all wrapped in golden, oven baked dough.

## MEAT LOVER

27.<sup>99</sup>

Mamma Margherita's meatballs, creamy burrata Soppressata Calabrese & secret recipe of our homemade polpetta sauce.

## CRAZY DUCK NEW!

26.<sup>79</sup>

Smoked duck breast, Amarena cherry, Fontina, Grana spread, yellow peppers.

## FUNGHI MISTI

26.<sup>99</sup>

Wild mixed organic mushrooms, fontina cheese, homemade infused truffle oil.

## QUATTRO STAGIONI

26.<sup>99</sup>

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

For food allergies, please ask to speak with the Manager before placing any order.

0525AP



# PASTIFICIO ALESSA



# SECONDI

VEGAN, VEGETARIAN & GLUTEN FREE  
OPTIONS UPON REQUEST

## SUPERFOOD FUSILLI ITALIA NEW!



Hand-cut fusilli made with organic semolina infused with spinach, kale, broccoli, beets, tomato, and Sicilian salt. Served with your choice of:  
**Nut-free organic basil pesto roasted vegetables or Aglio e EVOO sauce with Grana Padano**

25.<sup>50</sup>

## WILD MUSHROOM AGNOLOTTI

Ravioli filled with five wild mushrooms, creamy cheeses, and sweet Madeira reduction. Finished with velvety walnut sauce. (Contains nuts)

27.<sup>99</sup>

## LIMONCELLO TAGLIERINI

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

28.<sup>50</sup>

## SPAGHETTI POLPETTE

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

27.<sup>65</sup>

## VEAL OSSO-BUCO RAVIOLI

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

27.<sup>90</sup>

## BIANCHI CABERNET RADIATORI NEW!

Wild porcini mushrooms ragu, aged Parmigiano Reggiano, and a drizzle of balsamic reduction.

26.<sup>99</sup>

**Pairs perfectly with a glass of Bianchi Cabernet.**

## GAMBERI E LIMONE NEW!

28.<sup>98</sup>



Chef Pirozzi's creation / Limoncello infused **RAVIOLI**. Filled with wild shrimp scampi, tossed in shallots, garlic, Meyer lemon, white wine, cherry tomatoes.

## SHORT RIBS con ZAFFERANO NEW!

18-hour braised short ribs served over golden saffron risotto, rainbow carrots and aged Parmigiano. just like Zio Ugo made it.

27.<sup>98</sup>

## EGGPLANT PARMIGIANA

Lightly-breaded, mozzarella, pomodoro, Caesar salad.

25.<sup>99</sup>

## CIOPPINO

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

31.<sup>85</sup>

## SALMON FILET

Fresh grilled salmon filet, Meyer lemon, organic heirloom tomato white wine sauce. Organic spinach.

29.<sup>89</sup>

## POLLO LIMONCELLO

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

28.<sup>95</sup>

## POLLO PARMIGIANA

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

28.<sup>95</sup>

## POLLO PESTO & POMODORINI NEW!

Free-range chicken light breaded, oven-baked with basil pesto and cherry tomatoes over superfood mini shell cacio e pepe and organic arugula.

28.<sup>95</sup>

## POLLO PALESTRA NEW!

Grilled organic rosemary chicken, sliced and with EVOO, garlic, and roasted organic vegetables. Spinach, Grana petals balsamic raindrop

27.<sup>89</sup>

## POLLO MARSALA

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

28.<sup>95</sup>

## VEAL MARSALA OR PICCATA

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.

32.<sup>99</sup>

## FILET MIGNON (TWO OF 4OZ)

The leanest and most delicate center cut fillet, Served with wood-fired Idaho potatoes and your sauce selection. **Amarena cherry port wine reduction, OR aromatic Italian fresh herbs.**

37.<sup>99</sup>

## ELK CHOP NEW!

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

38.<sup>99</sup>

## LAMB CHOPS

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

38.<sup>99</sup>

## SMOKED DUCK BREAST NEW!

Hudson Valley olive wood smoked, Chef's secret-marinated, blueberry rosemary sauce. Served with Bianchi Cabernet -infused campanelle porcini ragu.

35.<sup>99</sup>

## NEW! BRANZINO ITALIA

Branzino fillet sautéed with heirloom tomatoes, lemon, mint, basil garlic white wine and wild arugula, served with limoncello radiatori.



37.<sup>87</sup>

# SEMOLINA ACQUA E PASSIONE

CHEF AP CRAFTS EACH BATCH WITH PASSION, TRADITION AND INNOVATION USING ORGANIC SUPERFOODS, LOCAL PRODUCE AND GOLDEN ITALIAN WHEAT. LOVINGLY SHAPED TO EMBRACE EACH SAUCE AND TELL A STORY IN EVERY BITE. (GLUTEN-FREE PASTA) AVAILABLE

## CAPELLINI AL POMODORO

Angel hair pasta, garlic, fresh basil tomato sauce.

19.<sup>99</sup>

## LAMB PAPPARDELLE TOP 10

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

28.<sup>99</sup>

## FETTUCCE VERDI NEW!

Organic spinach ribbon pasta with heirloom tomato, smoked chicken, seasonal veggies, Alfredo & crispy kale.

27.<sup>99</sup>

## GEMELLI WILD NEW!

Hand-cut arugula and kale infused twin pasta with smoked chicken, sun-dried tomato, Cacio e Pepe sauce.

24.<sup>99</sup>

## NONNA TITINA CHEESE RAVIOLI

Spinach & ricotta filled ravioli, tomato basil sauce.

26.<sup>65</sup>

## GLUTEN FREE RAVIOLI

Ravioli stuffed with kale and mozzarella, fresh veggies. **Choice of San Marzano or Grana Padano sauce.**

26.<sup>99</sup>

## MAFALDE ROSSE NEW!

D.O.P San Marzano-infused organic egg Ribbon. Grilled organic chicken, spinach, Pecorino-white wine sauce.

27.<sup>90</sup>

## LINGUINE MARECHIARO

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

28.<sup>99</sup>

## TRICOLORE PAPPARDELLE NEW!

Three superfood-infused ribbon with shrimp, creamy-burrata Grana sauce kissed with rosemary honey.

26.<sup>99</sup>

## SEASHELL PASTA

Lobster creamy reduction sauce, tiger shrimp, zucchini.

27.<sup>99</sup>

## NONNA IDA MEAT RAVIOLI

Meat filled ravioli, fresh and homemade bolognese sauce, pecorino cheese.

26.<sup>99</sup>

## CAMPANELLE NEW! CALABRIA

24.<sup>99</sup>

Hand-cut Bronze Die Bell-shaped pasta infused with Calabrian chili, in a pink velvet sauce with grilled summer vegetables, home made sausage & basil EVOO



## LINGUINE CACIO E PEPE

Black pepper, pecorino cheese, simple and unique.

23.<sup>99</sup>

## ALFREDO

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

21.<sup>99</sup>

## NONNA IDA'S LASAGNE

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

26.<sup>99</sup>

## LINGUINE CLAMS

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

27.<sup>99</sup>

## SHORT RIBS FRESH PASTA

Organic vegetables, rosemary infused pappardelle pasta.

27.<sup>99</sup>

## RADIATORI POSITANO NEW!

Grilled organic chicken, Sorrento lemon juice, Italian capers, teardrop peppers, butter, verde EVOO.

25.<sup>99</sup>

## BAKED HOUSEMADE ZITI

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

26.<sup>99</sup>

## BOLOGNESE

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

26.<sup>99</sup>

## risotto

IMPORTED CARNAROLI ITALIAN RICE GROWN AND HARVESTED IN PAVIA, ITALY

## SOPRESSATA E SAFFRON

27.<sup>98</sup>

NEW!!

Organic roasted veggies, spicy soppressata, fresh burrata.



## PESCATORE RISOTTO

Tiger shrimp, calamari, clams, tomato, white wine sauce.

28.<sup>95</sup>

## GAMBERI RISOTTO

Black tiger shrimp, zucchini, lobster reduction.

27.<sup>99</sup>

## CACIO POLLO E PEPE NEW!

Risotto, Pecorino, almond, red, white and black pepper, topped with sliced baked pollo parmigiana.

26.<sup>90</sup>

## MENTA E ZUCCHINI NEW!

Organic zucchini, baby kale, shallots, garlic, bell peppers, fresh mint, Meyer lemon butter sauce.

25.<sup>87</sup>

## contorni

SIDES

Roasted Organic cauliflower

13.<sup>99</sup>

Sausage and mushrooms **NEW!**

15.<sup>99</sup>

Organic sautéed spinach

14.<sup>99</sup>

Roasted Organic vegetables

14.<sup>50</sup>

Superfood shells butter & cheese **NEW!**

15.<sup>99</sup>

## gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

## GNOCCHI VESUVIO

NEW!

24.<sup>89</sup>

Hand-rolled Gnocchi in San Marzano D.O.P. ragu, topped with creamy burrata, wild arugula, fresh basil, Calabrian chili oil, and shaved Reggiano.



## SUPERFOOD GNOCCHI NEW!

Baby kale, heirloom tomato, garlic, EVOO, ricotta

27.<sup>98</sup>

## SUMMER GNOCCHI NEW!

Mushroom, shallots, sweet corn, pancetta, sage sauce

27.<sup>50</sup>

## CINGHIALE

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

26.<sup>99</sup>

## PINK OR PESTO

Choose your favorite: creamy nut-free pesto or velvety pink sauce.

24.<sup>99</sup>

## GNOCCHI FIORENTINA NEW!

Italian artichokes, spinach, lemon, ricotta, garlic butter.

26.<sup>99</sup>

## Add on

ORGANIC CHICKEN 15.<sup>99</sup> SHRIMP 6 x 15.<sup>50</sup> ARUGULA 6.<sup>99</sup>

FRESH SALMON 17.<sup>99</sup> ITALIAN MEATBALL EA 6.<sup>69</sup>  
(Meatball only. Add burrata 4.<sup>99</sup>)

## "KIDS"

Please ask your server about the options available.

"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.