



Alessa
LITTLE ITALY



ANTIPASTI

3 CHEESES x 25.⁹⁹

6 ITEMS X 29.⁹⁹

3 MEATS X 26.⁹⁹

PESTO MOZZARELLA (NONUTS) 12.⁹⁹
Mild & creamy, refreshing basil pesto, made in house, Alessa's style.

BLACK TRUFA 13.⁹⁹
Made from pure sheep's milk & cured for 30 days with black truffles woven through its interior.

GOUDA 26 MONTHS 14.⁹⁹
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 13.⁹⁹
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 14.⁹⁹
Sea salt, EVOO, Italian artichokes, crostini.

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



ELK SALAMI 13.⁹⁹
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 23.⁹⁹
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.

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 14.⁸⁵
Homemade chicken broth, organic local zucchini, Roma tomatoes, fresh organic spinach, parmesan.
(Add braised shredded beef \$5)

to-start

INVOLTINI 17.⁵⁰
Organic zucchini rolled & baked with basil, homemade Mozzarella, over pomodoro, topped with *MORE* Mozzarella.

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

CIOPPINO (Appetizer size) 19.⁹⁹
Black tiger shrimp, Tasmanian salmon, clams, calamari, fresh fish, oregano, garlic, white wine homemade tomato broth.

OLIVE FRITTE 13.⁹⁹
Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.

SHRIMP SCAMPI & CLAMS 24.⁹⁹
Sautéed in a lobster reduction sauce, with Meyer lemon and calabrian hot chili.

BRUSCHETTA POMODORO 16.⁹⁹
Roma tomatoes, basil, garlic Alessa's way.

CALAMARI FRITTI 20.⁹⁹
Crispy-fried Calamari, arrabbiata sauce.

MAMMA MIA 22.⁹⁹



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

YOU WILL LOVE THEM !!

FRIED MOZZARELLA NODINI 16.⁹⁹
Served with pomodoro sauce.

BABY LAMB CHOPS 26.⁹⁹
Pan seared & oven baked two Australian chops, brushed with Italian infused herbs EVOO, drizzling with Amarena cherries and Taylor port reduction, over wild mushrooms and Idaho potatoes.

carpaccio

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

OCTOPUS AND TASMANIAN SALMON 25.⁵⁰
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 fresh arugula, Castelvetrano olives with creamy mozzarella, organic basil, sea salt, EVOO and Italian herbs.



GOLDEN BEETS AND GOAT CHEESE 22.⁹⁹
Mixed baby greens, wild berry dressing, fresh raspberries, baked caramelized *pecans*. *PAIRS WITH PONZI, PINOT NOIR.

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)

CASA Full 12.⁹⁹ Side 10.⁹⁹
Organic baby mixed greens, fresh tomatoes, organic carrots, made in house Italian herbs vinaigrette & parmigiano.

BABY KALE SALAD 15.⁹⁹
Organic fresh kale and rainbow cauliflower, baked caramelized pecans, shaved aged parmesan cheese, homemade date white balsamic vinaigrette.

ARUGULA SALAD 15.⁹⁵
Wild organic fresh arugula, oregano, local lemon, EVOO, shaved aged parmigiano & chopped bruschetta tomato.

ITALIAN CAPRESE 16.⁹⁵
Organic local tomatoes, fresh Mozzarella, Kalamata olives, fresh 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.

CALZONE

NEW !! 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 METICULOUSLY PREPARED WITH A BLEND OF IMPORTED ITALIAN FLOURS, ALESSA'S WAY.

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

PIZZA GAMBERETTI NEW! 25.⁸⁵
Soft mozzarella spread, sautéed shrimps, wild mushrooms, white sauce, sweet onions.

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

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

MARGHERITA 19.⁹⁵
Homemade Pomodoro sauce, mozzarella, organic basil, EVOO infused with italian herbs.

PIZZA ZUCCA NEW! 23.⁸⁵
Roasted organic pumpkin, wild mushrooms, goat cheese spread, rosemary, garlic.

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

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

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

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.

PASTA SPECIALTIES



DINNER

VEGAN, VEGETARIAN & GLUTEN FREE
OPTIONS UPON REQUEST

BUCATINI ARUGULA & BURRATA 24.99



NEW!!! Homemade Bucatini pasta, infused with organic local baby tomatoes and organic arugula, tossed in EVOO, Italian herbs and garlic. Topped with our fresh burrata & black sea salt.

- ALLA CARBONARA NEW!!! 23.99**
Luscious and wonderfully indulgent, caramelized pancetta cubes, shallots, organic eggs, grana padano creamy sauce over bucatini pasta.
- LIMONCELLO TAGLIERINI 25.99**
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.
- SPAGHETTI VERDE 26.99**
Arugula infused square spaghetti, tiger shrimp, garlic, pinot grigio, teardrop Peruvian pepper & Calabrian.

SCAMPI RAVIOLI 25.99



25.99 Chef Alessandro Pirozzi creation / Limoncello infused ravioli. Filled with wild shrimp scampi, tossed in shallots, garlic, Meyer lemon, white wine, cherry tomato.

- SQUASH BOWL NEW!! VEGAN 23.99**
Pesto infused Quinoa, seasonal organic local grilled veggies & basil. Served with potato & squash cubes sautéed in rosemary & shallots.
- EGGPLANT PARMIGIANA 23.99**
Lightly-breaded eggplant, Mozzarella, pomodoro sauce, served with Caesar salad.
- CIOPPINO 29.85**
Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh wild fish, minced oregano, garlic, white wine tomato broth.
- 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 potatoes.
- FILET MIGNON (TWO OF 4OZ) 38.99**
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.
- SMOKED DUCK BREAST 37.99**
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.
- LAMB CHOPS 39.99**
(10-12oz) Australian double cut, Maldon salt flakes, Italian herbs marinated, grilled & oven baked. Served with roasted rosemary potatoes & mushrooms.

SALMON FILET 28.89

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



- POLLO LIMONCELLO 27.95**
All-natural chicken breast, white wine caper sauce limoncello infused. Organic rainbow carrots & spinach.
- POLLO PARMIGIANA 27.95**
All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, penne pasta al pomodoro.
- POLLO MARSALA 27.95**
All-natural fresh pan-roasted chicken breasts, portobello mushrooms and Sicilian marsala wine sauce, sautéed spinach, rosemary potatoes.

FRESH CATCH FISH OF THE DAY
Sustainably caught seafood/ Locally sourced produce.
*MARKET PRICE

risotto

IMPORTED CARNAROLI ITALIAN RICE
GROWN AND HARVESTED IN PAVIA, ITALY

PESCATORE 26.95

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

Chef recommends do not add cheese.



- GAMBERI RISOTTO 25.99**
Black tiger shrimp, zucchini, lobster reduction.
- FUNGHI 24.99**
Wild mushroom, shallots, parmesan cheese, tossed in prosecco.
- GIARDINO 24.99**
Organic seasonal vegetables, burrata.
- CINGHIALE 24.99**
Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.
- PINK SAUCE 22.99**
Organic spinach, housemade creamy tomato vodka pink sauce.
- FIVE CHEESE 23.99**
Gouda, fontina, mozzarella, parmigiano, affumicata.
- POSITANO 23.95**
Pomodoro sauce, basil, fresh mozzarella.

contorni SIDES & ADD ONS

- ROASTED HEIRLOOM CAULIFLOWER 13.99
- ORGANIC SAUTÉED SPINACH 13.99
- ORGANIC RAINBOW CARROTS 14.59
- Pancetta, caramelized onion, sage butter sauce.
- ROASTED ROSEMARY POTATOES 12.99
- SAUTÉED WILD ORGANIC MUSHROOMS 15.59
- ORGANIC CHICKEN 11.99 SHRIMP 4 x 11.50 ARUGULA 5.59
- FRESH SALMON 17.95 *ONE ITALIAN MEATBALL EA* \$5.99 (Meatball only. Add burrata \$3.99)

"KIDS"

Please ask your server about the options available.

VISIT OUR SISTER LOCATION AROUND THE CORNER

Salerno



FOLLOW US & SHARE your pictures.
@alessalagunabeach

homemade pasta

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

*GLUTEN FREE PASTA AVAILABLE

- CAPELLINI AL POMODORO 17.99**
Angel hair pasta, garlic, fresh basil tomato sauce.
- ALFREDO 19.99**
Fettuccine made fresh in house every morning, Parmigiano cream sauce.
- LINGUINE CACIO E PEPE 19.99**
Black pepper, pecorino cheese, simple and unique.
- 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 Padana 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.
- LIVORNESE 25.99**
Fresh fish, black tiger shrimp, white wine oregano tomato sauce, homemade linguine.
- PESTO CONCHIGLIE SHRIMP 25.99**
Imported seashell pasta, wild tiger shrimp, fresh basil, organic homemade pesto.
- SEASHELL PASTA 25.99**
Lobster creamy reduction sauce, tiger shrimp, zucchini.
- NONNA IDA MEAT RAVIOLI 24.99**
Meat filled ravioli, fresh and homemade bolognese sauce, pecorino cheese.

LAMB PAPPARDELLE 24.99

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



- 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.
- GALLINA 24.99**
Rosemary chicken-filled tortellini, shallots, vodka pink sauce or prosciutto sage cream sauce.
- ORECCHIETTE 23.99**
Little ear-shaped pasta, goat cheese, Italian sausage, organic tomatoes, spinach, EVOO, grana padano sauce.
- UGO D'ORSO 23.99**
Grilled chicken, zita's pasta, mushroom cream sauce.
- BAKED ZITI 24.99**
Mamma's Meatballs, bolognese sauce, provolone, asiago, fresh mozzarella tossed & baked with ziti pasta.
- BOLOGNESE 24.99**
Homemade rosemary infused pappardelle pasta, Juventino's style bolognese sauce.

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.