

PANINI



It's 5 o'clock SOMEWHERE

NEW!!! HOMEMADE LEMONADE / HOME BREWED ICED TEA
PASSION FRUIT, PEACH, MANGO OR WATERMELON **\$5.50**

ADD A SHOT OF Tito's VODKA, TEQUILA OR RUM TO YOUR FAVORITE + **\$3.99**



BEST ITALIAN SANDWICH IN LAGUNA BEACH !!!
BY CHEF ALESSANDRO PIROZZI

Italian style focaccia panini, baked by order to perfection & served with the choice of:
CAESAR SALAD OR HOUSE SALAD.



WILD TURKEY 18.50

Smoked turkey breast, Gouda, crispy bacon, Roma tomato, basil mayo, Romaine lettuce.

**PAIRS WITH AN*
ICE COLD PERONI ITALIAN BEER.

GRILLED CHICKEN PANINI 17.99

All natural fresh grilled chicken breast, bruschetta tomatoes, provolone, ricotta cheese and sea salt.

MEATBALLS PANINI 18.95

Best homemade meatballs ever, cheese blend in a ragù sauce.

WARNING THIS IS ADDICTIVE !!!!

ROASTED VEGGIES PANINI NUTS FREE 17.95

Organic and local mixed veggies, parsley and basil aioli, peppery arugula and homemade goat cheese spread.

PROSCIUTTO & FRESH MOZZARELLA 18.95

Parma prosciutto, fresh mozzarella, tomato, kale, italian oregano, black olives & EVOO.



TRY OUR FAMOUS OLIVES !



OLIVE FRITTE 13.99

Fontina stuffed Castelvetroano italian olives, flash-fried, Greek oregano & parmigiano.

SOUP

STRACCIATELLA SOUP 14.99

Homemade chicken broth, organic spinach, local ranch fresh organic eggs, pecorino & parmesan cheese.

MINISTRONE 12.99

Chicken broth housemade daily. Tomato, organic vegetables and fresh parmesan.



ANTIPASTO SALAD 18.99

Baby mix greens, Mozzarella, spicy soppressata salami, EVOO, black & green olives, artichokes, shaved parmigiano and Italian vinaigrette.

GOLDEN BEETS & GOAT CHEESE 19

Mixed baby greens, raspberries, wild berry dressing & caramelized pecans over thinly sliced yellow beets.

**PAIRS WITH DOG POINT MARLBOROUGH*

THE FITNESS #1 DISH 19.95

Grilled organic chicken & fresh organic vegetables, italian marinated artichokes, fresh mixed greens, drizzled with italian cold press EVOO, aged Modena balsamic vinaigrette, sicilian sea salt.

HEALTHY SALMON PASTA 23.50

Chef AP invented a unique limoncello-infused fettuccine pasta, fresh salmon, peppery arugula and peruvian teardrops peppers.

**PAIRS WITH A GLASS OF ZONIN PROSECCO*



PILLOW OF LOVE "AKA ZUCCA" 13.95

Organic butternut squash ricotta ravioli, made in house daily, brown butter sage sauce, amaretto almond cookie crumbs.

EGGPLANT PARMIGIANA 16.99

Lightly breaded organic eggplant, fresh mozzarella and pomodoro sauce served with Caesar Salad.

BOLOGNESE PASTA 19.50

Created in house daily, fresh pappardelle pasta, homemade beef Bolognese sauce and shaved parmigiano reggiano.

**PAIRS WITH A GLASS OF MASI CAMPOFIORIN*

CALAMARI FRITTI SALAD 17.50

Romaine hearts & rainbow carrots topped with crispy-fried calamari. Homemade fresh herbs vinaigrette, with a side of arrabbiata sauce.

MOZZARELLA CAPRESE 14.99

Roma tomatoes, fresh mozzarella, Kalamata olives, basil, organic arugula, EVOO, Saba.

SHRIMP CHOPPED SALAD 20.50

Chopped organic romaine lettuce, bruschetta tomato, 4 grilled tiger shrimp, watermelon radish, organic rainbow carrots. Served with the choice of: *Homemade caesar dressing or balsamic vinaigrette.*

LINGUINE CACIO E PEPE 15.99

AKA "THE MIDNIGHT PASTA"

Linguine, fresh crushed black pepper, pecorino cheese and creamy butter.

POLLO PARMIGIANA 17.99

All-natural organic & fresh single chicken breast, asiago & parmigiano, basil tomato sauce served with house salad.



VISIT OUR SISTER LOCATION AROUND THE CORNER

Salerno

FOLLOW US & SHARE your pictures.



S

DINNER ITEMS AVAILABLE ALL DAY LONG.



LUNCH



CHEF/OWNER Alessandro Pirozzi.

COOKING FOR YOUR FAMILY & FRIENDS

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

***Menu and prices subject to change and availability without prior notice.**

*Chef AP company uses Nest products for energy conservancy and security video-audio recording.