



Alessa
LITTLE ITALY



ANTIPASTI

3 CHEESES x 24.⁹⁹

6 ITEMS X 27.⁹⁹

3 MEATS X 25.⁹⁹

- 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** 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 11.⁹⁹ Side 9.⁹⁹
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)
- BALSAMIC EGGPLANT** 17.⁹⁵
Basil whipped ricotta, grilled eggplant, baby mixed greens, watermelon radish, organic carrots, black pepper, sea salt & balsamic.
- 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** 13.⁹⁹
Homemade spinach soup, chicken broth, local ranch fresh organic eggs, parmesan.
- NONNA IDA SOUP** 12.⁹⁹
Homemade chicken broth, organic local zucchini, Roma tomatoes, fresh organic spinach, parmesan.
(Add braised shredded beef \$5)

to-start

- BURRATA CAPONATA** 15.⁹⁹
Creamy burrata cheese over a bed of caponata sauce, arugula & aromatic spices.
- CROSTINI AL FUNGHI** 18.⁹⁹
Wild mushrooms, sautéed with fresh herbs on parmesan homemade crostini topped with smoked mozzarella.
- CAPER-LEMON SHRIMPS** 22.⁹⁹
Sautéed with Meyer lemon and calabrian chili topped with peppery arugula, sea salt.
- OLIVE FRITTE** 12.⁹⁹
Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.
- CIOPPINO (Appetizer size)** 19.⁹⁹
Black tiger shrimp, Tasmanian salmon, clams, calamari, fresh fish, oregano, garlic, white wine homemade tomato broth.
- 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, ragù, fresh burrata, organic basil.

YOU WILL LOVE THEM !!

- INVOLTINI** 17.⁵⁰
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.

carpaccio

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

- OCTOPUS AND TASMANIAN SALMON** 24.⁵⁰
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 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

NEW !! 23.⁹⁹

Originated in Naples, Italy.

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

Ricotta, homemade Mozzarella & Fontina, Soppresata 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** 18.⁹⁵
Homemade Pomodoro sauce, mozzarella, organic basil, EVOO infused with italian herbs.
- PIZZA CALI CALI** 23.⁸⁵
White cheddar, Mozzarella, red onions, crispy bacon grilled chicken.
- PIZZA PUTTANESCA** 22.⁹⁹
Mixed organic peppers sauce, black olives, tomatoes and capers, mozzarella, basil.
- DI PARMA** 23.⁹⁹
Made in house Mozzarella, imported ricotta cheese, parma prosciutto, arugula.
- PIZZA E CORE** 19.⁹⁹
Homemade goat cheese spread, organic spinach, wild mushrooms, onions.
- MEAT LOVER MUST TRY!** 24.⁹⁹
Mamma Margherita's meatballs, creamy burrata Soppresata Calabrese & secret recipe of our homemade polpette sauce. **CAUTION!! Is Addictive.**
- CALABRIA** 23.⁹⁹
Mild Italian sausage, spicy salami, smoked mozzarella, arrabbiata sauce.
- PIZZA BELLA (No tomato sauce)** 21.⁸⁵
Fontal cheese, mozzarella, organic tomato bruschetta, fresh arugula and oregano.
- CRISPY PROSCIUTTO** 23.⁹⁹
San Marzano sauce, melted goat cheese, calabrian chili infused spicy oil, homemade fresh mozzarella, San Daniele prosciutto.
- FUNGHI MISTI (No tomato sauce)** 23.⁹⁹
Wild mixed organic mushrooms, fontina cheese, homemade infused truffle oil.
- LAMBO PIZZA** 24.⁹⁹
Prosciutto, pepperoni, housemade Italian sausage, pancetta, mushrooms, olives, fresh baked burrata.
- 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



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** 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** 25.⁹⁹
Arugula infused square spaghetti, tiger shrimp, garlic, pinot grigio, teardrop Peruvian pepper & Calabrian.

SCAMPI RAVIOLI 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 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** 29.⁸⁵
Tiger shrimp, Tasmanian salmon, clams, calamari, wild fish, 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 rosemary infused 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.



SALMON FILET 28.⁸⁹

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

- POLLO LIMONCELLO OR MARSALA** 27.⁹⁵
All-natural chicken breast, white wine caper sauce limoncello infused or portobello mushrooms, Sicilian marsala wine sauce. Served with potatoes & spinach
- POLLO PARMIGIANA** 27.⁹⁵
All-natural fresh chicken breasts, asiago, parmigiano, fresh basil tomato sauce, penne pasta al pomodoro.
- POLLO SALTIMBOCCA** 27.⁹⁵
All-natural fresh pan-roasted chicken breasts, topped with prosciutto, melted fontina, and sage.
- CHICKEN CACCIATORE** 27.⁹⁵
All-natural fresh pan-roasted chicken breasts, rich homemade tomato sauce, mixed bell peppers, organic mushrooms, and imported olives.
- 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** 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.

FRESH CATCH FISH OF THE DAY
Sustainably caught seafood/ Locally sourced produce.
*MARKET PRICE
PLEASE ASK FOR DAILY SPECIALS

- DOLCE GABBANA RAVIOLI** 25.⁵⁹
Edible rose petal infused ravioli, filled with mozzarella, prosciutto Cotto shallots. Served with fresh arugula, baby tomatoes, unique Chef Cardoso parmesan reduction sauce.
- LOBSTER RAVIOLI** 26.⁹⁹
Maine lobster and roasted fennel filled ravioli, creamy tomato vodka pink sauce with butterfly black tiger shrimp.
- SPAGHETTI E ZUCCHINI** 22.⁹⁹
White wine sauce, organic italian zucchini, topped with fresh burrata and basil.
- HEALTHY SALMON PASTA** 24.⁹⁹
Lemon infused taglierini pasta, tossed with fresh salmon, shallots, garlic, pinot grigio white wine sauce, tomato bruschetta, peppery baby arugula.

homemade pasta

(MADE DAILY WITH SEMOLINA, ITALIAN IMPORTED FLOUR, ORGANIC LOCAL EGGS) *GLUTEN FREE PASTA AVAILABLE

- CAPELLINI AL POMODORO** 15.⁹⁹
Angel hair pasta, garlic, fresh basil tomato sauce.
- DOLCE PASTA** 22.⁹⁹
Orecchiette Gorgonzola dolce, organic sauteed spinach & cherry tomatoes.
- PENNE ARRABBIATA** 22.⁹⁵
Homemade sausage, spicy tomato sauce, organic mushrooms pecorino.
- PAPPARDELLE TARTUFO** 24.⁹⁹
Juventino's truffle secret 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
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.
- LINGUINE CACIO E PEPE** 19.⁹⁹
Black pepper, pecorino cheese, simple and unique.
- ALFREDO** 17.⁹⁹
Fettuccine made fresh in house every morning, Parmigiano cream sauce.
- NONNA IDA'S LASAGNE** 23.⁹⁹
Ricotta, Italian meatball, ragú, 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** 24.⁹⁹
Homemade rosemary infused pappardelle pasta, Juventino's style bolognese sauce.



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.



- POMODORI** 24.⁵⁹
Fresh tomatoes, basil & parmesan.
- GAMBERI RISOTTO** 25.⁹⁹
Black tiger shrimp, zucchini, lobster reduction.
- FUNGHI** 24.⁹⁹
Wild mushroom, shallots, parmesan cheese, tossed in prosecco.
- GIARDINO** 24.⁵⁹
Organic seasonal vegetables, burrata.

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

gnocchi

NONNA TITINA'S RECIPE POTATO DUMPLINGS

- 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** 19.⁹⁹
Pomodoro sauce, basil, fresh mozzarella.
- CINGHIALE** 24.⁹⁹
Wild boar house-made sausage, mushroom, Calabria chili, arrabbiata sauce.
- PINK SAUCE** 21.⁹⁹
Organic spinach, creamy tomato vodka pink sauce.
- FIVE CHEESE** 23.⁹⁹
Gouda, fontina, mozzarella, parmigiano, affumicata.

add ons

- ORGANIC CHICKEN 8.⁹⁹ SHRIMP 4 X 11.⁵⁰ ARUGULA 5.⁹⁹
- 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.

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.