



LUNCH

ANTIPASTI

CRISPY PROVOLONE 12

vodka sauce

JAPANESE EGGPLANT 15

spicy tomato oil, parm fonduta, basil, pangrattato

NEAPOLITAN MEATBALLS 16

beef, pork, ricotta, pine nuts, tomato passata, grana padano, fett'unta

CRISPY RHODE

ISLAND CALAMARI 22

gluten-free, cherry pepper, spicy remoulade, passata

RICOTTA FETT'UNTA 12

whipped, sea salt

FRENCH FRIES 6

served with ketchup or spicy aioli

EMMY'S CHEESE TOAST 18

48-hour focaccia, garlic confit, tre formaggi, ranch or marinara

PIZZE

make it saka-style for the crust +7

MARGHERITA 23

the usual

COPIONE 26

soppressata, honey, chili

VODKA 26

vodka sauce, pickled fresno, basil, stracciatella

FUNGHI 24

smoked scamorza, taleggio, king & maitake mushroom, caramelized onion

PEPE-RONI 25

cacio e pepe, single origin black pepper, fonduta, pepperoni

SALSICCIA 25

pork sausage, mama lil's goathorn peppers, caramelized onion

MINI CHARCUTERIE BOARD 25

seasonal selection of italian meats and cheeses

INSALATE

ARUGULA 18

fennel, pomodorini, lemon, olive oil, avocado, shaved grana padano

PANZANELLA 15

seasonal, jemma focaccia crostino

REGINA 24

roasted chicken breast, local greens, polenta crostino, medjool date, pomodorini, avocado, almond, piave vecchio

PERSIAN CUCUMBER & CHICKEN 28

spicy eggplant & zucchini, sott'olio, garbanzo, stracciatella

KALE & KANPACHI* 28

almond dressing, parmigiano, avocado, herbs, kanpachi crudo, serrano & ponzu

AJI VERDE SALMON CAESAR* 28

local greens, colatura cacio e pepe dressing, pangrattato

SANDWICHES

CHICKEN PARM 21

stracciatella, tomato passata, basil

THE GODSON 21

prosciutto, coppa, mortadella, provolone, with the works

EGGPLANT PARM 19

spicy tomato passata, parm fonduta, basil

CHICKEN PESTO 21

almond-pesto aioli, provolone, arugula

HALIBUT 24

seared or fried, spicy slaw, red onion, pickles

TUNA SALAD 19

avocado, olive oil aioli, celery, iceberg, pickles, havarti

PRIMI

sub gluten-free spaghetti +2

TONNARELLI 19

cacio e pepe, single origin black pepper

CAPELLINI 19

jame's pomodoro, basil, parmigiano

SPICY RIGATONI 22

alla vodka

MANDILLI 21

silky almond-pine nut pesto

TAGLIATELLE 23

bolognese

*We are obliged to tell you that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. We do not recommend gluten-free pastas for individuals with celiac or severe gluten-intolerance. A 20% gratuity is added for parties of 6 or more. We are a cashless restaurant, grazie!



OSPI

COSTA MESA

BIBITE

VINI

BIANCHI/ROSATI

PROSECCO 17/65
sorelle bronca, modi, veneto

SPARKLING ROSÉ 17/65
bolla rosa, le marche

PINOT GRIGIO 16/61
fasoli gino, friuli

VERMENTINO 17/65
piero mancini, sardinia

SAUVIGNON BLANC 20/77
weingut niklas, alto adige

SAUVIGNON (ORANGE) 17/65
carpe noctem, 'kaizen', santa barbara (*natural*)

ROSÉ 17/65
la lieff, slo county

CHARDONNAY 24/93
rombauer, carneros

ROSSI

SUPER TUSCAN 19/73
montepeloso, 'a quo', toscana

PINOT NOIR 20/77
montagne russe, sonoma coast

CHIANTI CLASSICO 20/77
querceto di castellina, 'l'aura', toscana

NEBBIOLO 20/77
cantina principiano, piemonte

CABERNET SAUVIGNON 18/69
gail, sonoma

CABERNET SAUVIGNON 25/97
lola, napa valley

Reserve wine list available upon request.

COCKTAILS



MEMENTO MORI MARTINI 23

gin or vodka, dry, dirty, or filthy, olives or twist, shaken tableside

NEGRONI DELLA CASA 19
gin, carpano antica, campari

SPRITZ 18
aperol or campari, prosecco, citrus smash

BELLEZZA 19
blanco tequila, aperol, bill's honey,
cucumber, mint

LUSTY MARTINI 19
vodka, passionfruit, vanilla, cappelletti,
lime, champagne float

LIMONCELLO DROP 19
artisan limoncello, hendrick's gin,
st. germain

HOT GIRL SUMMER 19
sipsmith strawberry gin, honey,
lemon, basil

ESPRESSO MARTINI 19
on tap, vodka, cold brew liqueur

**REBECCA'S
"MARGHERITA" 19**
sub mezcal +1 | make it spicy +2
blanco tequila, basil, combier,
citrus cordial, salt air

PAPER PLANE 21
high west, aperol, amaro nonino, citrus
smash

CHEF'S NEGRONI 19
catedral mezcal, lo-fi gentian amaro,
cappelletti, lime twist

**PERFECT OLD
FASHIONED 21**
elijah craig, buffalo trace, champagne sirop,
pu-erh, dash of fino sherry

MOCKTAILS

COOL AS A CUCUMBER 12
clarified raspberry, lemongrass, makrut lime, citrus

LIGHT & STORMY 12
lemon, ginger, makrut lime, mint

TROPIC THUNDER 15
honey-mint sirop, fresh citrus, tropical red bull

BIRRE, ET AL.

SKYDUSTER SUPER DRY LAGER (*on draft*) 12

CORONADO WEEKEND VIBES IPA (*on draft*) 12

805 BLONDE ALE (*on draft*) 12

CARPE NOCTEM PALE ALE 12

CARPE NOCTEM WEST COAST IPA 12

PERONI N/A (*non-alcoholic*) 10

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