



LUNCH

ANTIPASTI

CRISPY PROVOLONE 16

vodka sauce

JAPANESE EGGPLANT 16

spicy tomato oil, parm fonduta, basil, pangrattato

NEAPOLITAN MEATBALLS 18

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 16

whipped, sea salt

FRENCH FRIES 7

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 24

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

REGINA 24

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

KALE & KANPACHI* 29

almond dressing, avocado, cilantro, kanpachi crudo, serrano & ponzu

AJI VERDE SALMON

CAESAR* 29

local greens, colatura cacio e pepe dressing, pangrattato

SANDWICHES

BREAKFAST BURRITO 18

tots, provolone, scrambled eggs, bacon, avocado, cilantro crema

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, avocado, provolone, arugula

HALIBUT 24

seared or fried, spicy slaw, red onion, pickles

TUNA SALAD 20

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

PRIMI

sub gluten-free spaghetti +2

TONNARELLI 23

cacio e pepe, single origin black pepper

CAPELLINI 23

jame's pomodoro, basil, parmigiano

SPICY RIGATONI 24

alla vodka

MANDILLI 22

silky almond-pine nut pesto

TAGLIATELLE BOLOGNESE 23

braised pork and beef "delle quattro stagioni," parm fonduta

*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

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

BARBERA 16/61
cantina del pino, 'bricco gallinetta', piemonte

SANGIOVESE 20/77
caprili, rosso di montalcino, toscana

NEBBIOLO 20/77
cantina principiano, piemonte

CABERNET SAUVIGNON 22/85
château saint-paul, haut-médoc, bordeaux

CABERNET SAUVIGNON 27/105
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

SPRITZ 19
aperol or campari, prosecco, citrus smash

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

LUSTY MARTINI 20
vodka, passionfruit, vanilla, cappelletti, lime,
champagne float

LIMONCELLO DROP 20
artisan limoncello, hendrick's gin,
st. germain

ESPRESSO MARTINI 20
on tap, vodka, cold brew liqueur

HOT GIRL SUMMER 20
sipsmith strawberry gin, honey,
lemon, basil

CUCUMBER CRUSH 20
tito's vodka, cucumber, lemon, basil

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

PAPER PLANE 21
buffalo trace, aperol, amaro nonino, citrus
smash

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

PERONI N/A (non-alcoholic) 10

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