



LUNCH

ANTIPASTI

CRISPY PROVOLONE 18

vodka sauce

EMMY'S CHEESE TOAST 18

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

WHIPPED RICOTTA FETT'UNTA 16

olive oil, sea salt

JAPANESE EGGPLANT 17

spicy tomato oil, parm fonduta, basil, pangrattato

NEAPOLITAN MEATBALLS 21

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

CRISPY RHODE ISLAND CALAMARI 24

gluten-free, cherry pepper, spicy remoulade, passata

FRENCH FRIES 7

served with ketchup or spicy aioli

PIZZE

make it saka-style for the crust +7

MARGHERITA 25

the usual

COPIONE 27

soppressata, honey, chili

VODKA 27

vodka sauce, pickled fresno, basil, stracciatella

FUNGHI 28

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

PEPE-RONI 26

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

SALSICCIA 27

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

INSALATE

ARUGULA 19

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

REGINA 25

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, cheddar, 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, provolone, avocado, arugula

HALIBUT 24

seared or fried, spicy slaw, red onion, pickles

TUNA SALAD 21

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

PRIMI

sub gluten-free spaghetti +2

TONNARELLI 24

cacio e pepe, single origin black pepper

CAPELLINI 24

jame's pomodoro, basil, parmigiano

SPICY RIGATONI 25

alla vodka

MANDILLI 24

silky almond-pine nut pesto

TAGLIATELLE BOLOGNESE 28

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

CHICKEN PARM 32

cultured brown butter, mozz, vodka sauce, basil
...add capellini +10

*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. 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 17/65
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 20/77
montepeloso, 'a quo', toscana

PINOT NOIR 20/77
montagne russe, sonoma coast

BARBERA 17/65
cascina val del prete, 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

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

SPRITZ 20
aperol, campari, or sarti, prosecco, citrus

BELLEZZA 20
nosotros tequila, aperol, bill's honey,
cucumber, mint

LUSTY MARTINI 20
svedka vanilla vodka, passionfruit, campari,
lime, champagne float

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

ESPRESSO MARTINI 20
on tap, vodka, grind espresso liqueur

HOT GIRL SUMMER 20
miles gin, sarti, citrus cordial, mint

CUCUMBER CRUSH 20
grey goose vodka, cucumber, lemon, basil

REBECCA'S "MARGHERITA" 20
sub los vecinos mezcal +1 | grand marnier +5
pueblo viejo blanco, basil, gran gala,
citrus cordial, salt air

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

PERFECT OLD FASHIONED 21
eagle rare, 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

*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. We are a cashless restaurant, grazie!