



SPARKLING

PROSECCO Tiziano- Italy	6 / 22
CAVA Codorniu "Anna"- Spain	22
PROSECCO Riondo- Italy	32

WHITE WINE

ALBARINO, Salneval- Spain	23
SAUVIGNON BLANC, Babich- N.Z.	6 / 23
SAUVIGNON BLANC, Echo Bay- N.Z.	30
VERMENTINO, Argiolas- Italy	6.5 / 25
RIESLING, Bex- Germany	5.5 / 20
PINOT GRIGIO, Zenato- Italy	25
FALAGHINA, Mastrobernardino- Italy	8.5 / 34
GAVI, Batasiolo- Italy	7 / 27
CHARDONNAY, Castle Rock- California	5.5 / 20
CHARDONNAY, Napa Cellars- Napa	30
CHARDONNAY, Sonoma Cutrer- RRR	42
LACRYMA CHRISTI, Mastrobernardo- Italy	37
ORVIETO, La Carraia- Umbria	29
VERNACCIA, San Quirico- Tuscany	31

HOUSE WINE

CARAFE 1 LT RED	5 / 19
CARAFE 1 LT WHITE	5 / 19

DESSERT WINE

TAWNY PORT, Croft 10 Year	6
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B E E R

DRAUGHT ~ 5

BOULEVARD "Tank 7" Saison
ALESMITH Nautical Nut Brown Ale
IRON FIST Renegade Blonde
RACER 5 IPA

BOTTLE

STONE Pale Ale 12oz	5
BOULEVARD D.IPA 12oz	6
BOULEVARD Belgian Triple 12oz	6
ALESMITH "X" Extra Pale 22oz	8
EAGLEROCK Manifesta Wit 22oz	8
LIGHTNING Thunderweizen Ale 22oz	8
PAULANER Lager 12oz	5
MASTRI BIRRAI Umbri 750ml	13

SANGRIA

CLASSIC RED ~

GLASS 4	CARAFE 18
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CLASSIC WHITE ~

GLASS 4	CARAFE 18
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RED WINE

SUPER TUSCAN, Le Volte- Italy	40
SUPER TUSCAN, Cabreo il Borgo- Tuscany	65
CHIANTI CLASSICO, Tiziano- Italy	8.5 / 32
CHIANTI RIS., Frescaboldi Nippozano- Italy	36
BARBERA, Batasiolo Sovrana- Italy	9 / 35
VALPOLICELLA, Zenato- Italy	7.5 / 29
MONTEPULCIANO, Valle Reaue- Italy	8.5 / 33
MALBEC, The Show- Argentina	6.5 / 25
PINOT NOIR, Castle Rock- CA	6.5 / 24
PINOT NOIR, Buena Vista- Sonoma	30
CABERNET, Freakshow, California	29
CABERNET, St. Francis- Sonoma	8.5 / 33
CABERNET, Chateau Montelena- Napa	77
RIOJA, Vino Zaco- Spain	22
MERLOT, The Velvet Devil- Washington	6 / 23
SANGIOVESE, Lo Duca- Italy	7 / 27
ZIN/PETITE SIRAH/CAB, Cryptic, CA	27
PETITE SIRAH, Bogle- Lodi	7 / 27
ZINFANDEL, Brazin- Sonoma	29
BAROLO, Batasiolo- Italy	60
SALICE SALENTINO, Leone de Castris- Puglia	34
MONTEFALCO, Arnaldo Caprai- Umbria	42
SASSOALORO, Biondi Santi- Tuscany	58
MERITAGE, Hess "Black 19"- Napa	54
BRUNELLO, Silvio Nardi- Tuscany	89
AMARONE, Masi- Veneto	75

NON-ALCOHOLIC

FERRARIELLE

SPARKLING 750ml	4
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ARANCIATA/ROSSA	3
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LIMONATA	3
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SODA	3
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Coffee 1.75 | Mocha 3 | Espresso 2.5 | Cappuccino 3 | Latte 3 | Tea 1.75 | Iced Tea 2





ANTIPASTI

- ✓ **Artichokes ~ 9**
artichoke hearts, fresh herbs
- Polpettine ~ 7**
housemade beef & pork meatballs,
tomato sauce, parmesan
- Zuppa del Giorno ~ 5**
- Calamari Fritti ~ 9**
fried calamari, marinara
- ✓ **Pizzelle ~ 5**
deep fried pizza, marinara, parmesan
- Arancino ~ 6**
bolognese, mozzarella, risotto arborio
- Affettati Misti ~ 13**
salame nostrano, prosciutto di Parma
prosciutto cotto, speck, focaccia
- ✓ **Burrata ~ 10**
grape tomato, sautéed spinach
- ✓ **Polenta ~ 9**
mushroom, gorgonzola
- Bresaola ~ 10**
arugola, artichokes, shaved parmesan
- Trilogia Fritti ~ 13**
arancino, frittatina di pasta, crochette
di patate

INSALATE

- Sardine ~ 10**
baby arugola, white anchovies,
artichokes, shaved parmesan
- Rustica ~ 9**
mixed greens, prosciutto di parma,
artichokes, gaeta olives
- Toscana ~ 10**
grilled chicken breast, pine nuts,
goat cheese, baby spinach
- Gamberi ~ 10**
shrimp, baby arugola, artichokes,
cannellini
- ✓ **Fattore ~ 6**
mixed greens, tomato, walnuts,
shaved parmesan
- ✓ **Sottoterra ~ 9**
carrots, fennel, parsnips, onion,
mixed greens, goat cheese
- Salmone ~ 10**
smoked salmon, arugola, capers,
artichokes

PIZZE

All pizzas can be made Gluten Free- Add \$2

STG PIZZA NAPOLETANA

(specialita' tradizionale garantita)

- ✓ **MARGHERITA**-mozzarella, basil 9
- ✓ **REGINA MARGHERITA**-tomatoes, mozzarella di bufala, basil, parmesan 13
- ✓ **MARINARA**-oregano, garlic, grape tomatoes 7

LE CLASSICHE ITALIANE

- SOFIA**-mozzarella, artichokes, mushroom, prosciutto cotto 13
- SERGIO**-mozzarella di bufala, prosciutto di parma, arugola, parmesan 14
- ✓ **AUGUSTA**-mozzarella, eggplant, bell pepper, zucchini, corbarini 14
- NICOLA**-mozzarella, mushroom, prosciutto di parma, truffle oil 14
- JUNA**-mozzarella, roasted vegetables, mixed seafood 15
- DANIELA**-brie, crème fraiche, speck 14
- ANGELA**-mozzarella, spicy salame calabrese 13
- CLAUDIA**-mozzarella di bufala, corbarini, parmesan 14
- ANDREA**-roasted potatoes, parmesan, mozzarella, sausage 14
- AMANDA**-scamorza, ricotta, prosciutto di parma, 'Fried' 14
- REBECCA**-mozzarella, prosciutto cotto, mushroom, 'Fried' 12

I CALZONI

- INDIA**-ricotta, mozzarella, prosciutto cotto, grape tomato, basil 13
- KIRA**-mozzarella, house made fennel sausage, herbed ricotta 13
- EZIO**-mozzarella, brie, prosciutto di Parma, shaved parmesan, arugola 13
- ASCANIO**-ricotta, pancetta, scamorza parmesan, 'Fried' 14

LE BIANCHE

No Sauce

- LEVI**-grape tomato, prosciutto di parma, mozzarella di bufala 14
- ✓ **MARISA**-mozzarella, pesto, grape tomatoes, ricotta, pine nuts 13
- ✓ **BARBARA**-mozzarella di bufala, scamorza, parmigiano, gorgonzola 13
- THOMAS**-crème fraiche, speck, onion, asparagus, egg 13
- ✓ **ISABELLA**-crème fraiche, sun dried tomato, onion, goat cheese, rosemary 13
- MICHELLE**-crème fraiche, speck, caramelized onion, gorgonzola, thyme 14
- CATERINA**-smoked salmon, grape tomatoes, brie 13
- GEMMA**-shrimp, ricotta, grape tomato, mozzarella di bufala 14
- ALEXA**-rapini, house made fennel sausage, scamorza 13
- LUCIANO**-ricotta, speck, spinach, parmesan 14
- ALESSANDRO**-sausage, porcini, prosciutto cotto 14

SPECIALI

- GIULIA**-fried eggplant, sausage, grape tomato 15
- AGNESE**-porcini, shrimp, scallop, ricotta, mozzarella 15
- JOVE**-burrata, bresaola, arugola, shaved parmesan 15

FOCACCIA

Rosemary, Himalayan pink salt 3

CUCINA Market Price

Pasta • Ravioli • Lasagna • Crespelle • Risotto • Gnocchi • Scarpinocc ✓
 Ossobuco Alla Milanese • Pesce Del Giorno • Scaloppine di Vitello • Melanzane Parmigiana ✓
 ✓ - vegetarian

HOUSE MADE DOLCI ~ 6

Carmine • Tiramisu • Millefoglie • Panna Cotta • Gelato • Delizia Di Bosco • Cannoli • Chocolate Mousse • Zeppole

3001 Beech Street | South Park – San Diego 92102 | 619.381.4844

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS