



Chef Alessandro Pirozzi / Little Italy Laguna Beach



TO START

NONNA IDA SOUP

Homemade chicken broth, organic zucchini, Roma tomatoes, fresh spinach, parmesan.
(ADD BRAISED SHREDDED BEEF \$5)

STRACCIATELLA SOUP

Homemade spinach soup, chicken broth, local ranch fresh organic eggs, parmesan.

OLIVE FRITTE

Fontina stuffed Castelvetrano olives, lightly flash-fried, Greek oregano.

ALLA LUCIANA

Calamari & tiger shrimp sautéed in a lobster reduction sauce, Meyer lemon, se sal, black pepper and calabrian hot chili.

ALICI

White imported Italian anchovy, arugula rainbow carrots, infused calabrian oil.

13.99 CIOPPINO (APPETIZER SIZE)

Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish, oregano, garlic, white wine tomato broth.

14.99 FRIED MOZZARELLA NODINI

Served with pomodoro sauce.

12.99 INVOLTINI

Organic zucchini rolled & baked with basil, homemade Mozzarella, over spicy homemade pomodoro, topped with *MORE* Mozzarella.

20.89 EGGPLANT PARMIGIANA

San Marzano sauce, Mozzarella, basil.

13.99 ZUCCA (MUST TRY)

Organic butternut squash ricotta ravioli, brownbutter sage sauce, amaretto *almond* cookie crumbs.

20.99

16.99

17.99

15.99

14.50



MAMMA MIA 22.99

Alessa's favorite meal
3 meatballs, ragù,
burrata, fresh basil.

(ADD SPAGHETTI +5)

CALAMARI FRITTI 20.99

Crispy-fried calamari
with a pinch of
italian sea salt and
lightly spicy
arrabbiata sauce.



insalate

CHEF ALESSANDRO SUPPORTS LOCAL FARMERS
BY USING LOCALLY GROWN ORGANIC VEGETABLES.

CASA

Full 12.99 Side 10.99

Organic baby mixed greens, fresh tomatoes, organic carrots, Italian herb vinaigrette, shaved parmigiano.

SALMON SALAD

21.50

Fresh Atlantic salmon filet grilled and served over romaine lettuce, arugula, organic strawberry and fresh raspberry shallots vinaigrette

FILET MIGNON SALAD

23.99

4oz center cut filet mignon marinated in rosemary, garlic, black pepper sliced and served over organic baby mixed greens, heirloom tomato bruschetta, avocado, shaved Parmigiano Italian herb vinaigrette, vintage Saba.

CAPRESE

16.95

Roma tomatoes, fresh mozzarella, Kalamata olives, fresh basil, arugula, EVOO, Saba.

CAESAR

Full 12.99 Side 10.99

Shaved parmigiano, homemade croutons, anchovy-lemon dressing. Organic romaine or iceberg lettuce, subject to our Chef's quality judgment. **ADD ALICI (ITALIAN WHITE IMPORTED ANCHOVY) 4X \$3**

PERE E GOAT CHEESE

16.75

Organic baby mixed greens, organic pears, goat cheese, caramelized *pecans* and homemade raspberry vinaigrette.

*PAIRS WITH SANTA MARGHERITA PINOT GRIGIO.

carpaccio

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

OCTOPUS & TASMANIAN SALMON

24.50

Chef Alessandro's creation.

Braised Italian octopus, thinly sliced sashimi grade Tasmanian salmon, unfiltered EVOO, teardrop peppers, lemon preserves, organic tomatoes & greens, Maldon salt flakes, capers.

FILET MIGNON

23.99

Center cut USDA Prime filet mignon. Thinly sliced carpaccio style, locally grown lemon juice, EVOO, organic fresh arugula, shaved parmigiano and italian capers.

GOLDEN BEETS & GOAT CHEESE

21.99

Mixed baby greens, wild berry dressing, fresh raspberries, caramelized *pecans*.

HEIRLOOM TOMATO & BURRATA 22.99

Arugula, Castelvetrano
olives with creamy
homemade mozzarella,
basil, sea salt,
italian herbs infused
olive oil.



HOMEMADE PASTA

(MADE DAILY WITH SEMOLINA, ITALIAN IMPORTED FLOUR, ORGANIC LOCAL EGGS)

BUCATINI ARUGULA & BURRATA 24.99



Homemade Bucatini pasta, infused with organic local baby tomatoes and arugula, tossed in EVOO, Italian herbs and garlic. Fresh burrata & black sea salt.

ALLA CARBONARA

23.99

Caramelized pancetta cubes, shallots, organic eggs, grana padano creamy sauce over bucatini pasta.

CAPELLINI AL POMODORO

17.50

Angel hair pasta, garlic, fresh basil tomato sauce.

PORCINI PAPPARDELLE

24.99

Homemade pappardelle pasta, mild spicy italian sausage made in house, mushroom sauce, truffle infused oil, parmigiano.

PUTTANESCA

24.95

Organic heirloom tomato, capers, gaeta olives, calabrian chili, capellini, parmesan.

BOLOGNESE

24.59

Pappardelle pasta, Juventino's style bolognese sauce.

FARFALLINA ROSA

23.99

Bow-tie pasta, fresh grilled chicken, zucchini, Italian marinated artichokes in a tomato vodka cream sauce.

DOLCE GABBANA RAVIOLI

25.59

Edible rose petal infused, stuffed with mozzarella, prosciutto Cotto shallots, arugula, baby tomatoes, parmesan reduction.

NONNA TITINA CHEESE RAVIOLI

23.99

Spinach and ricotta filled ravioli, tomato basil sauce.

NONNA IDA MEAT RAVIOLI

24.99

Meat filled ravioli, Bolognese sauce, pecorino cheese.

ORECCHIETTE

23.99

Little ear shaped pasta, house-made sausage, goat cheese, heirloom tomatoes, spinach, EVOO, grana padano sauce.

gnocchi

NONNA TITINA'S RECIPE
POTATO DUMPLINGS

CINGHIALE

24.99

Wild boar sausage, mushroom, Calabria chili, arrabbiata.

FIVE CHEESE

23.99

Gouda, affumicata, mozzarella, parmigiano, fontina.

PINK SAUCE

21.99

Creamy tomato vodka pink sauce.

risotto

IMPORTED CARNAROLI ITALIAN RICE

GAMBERI RISOTTO

25.99

Tiger shrimp, organic zucchini, lobster reduction sauce.

FUNGHI

24.99

Wild mushroom, shallots, parmesan, prosecco.

sides

ROASTED HEIRLOOM CAULIFLOWER

13.99

ORGANIC SAUTÉED SPINACH

13.99

ORGANIC RAINBOW CARROTS

13.50

Pancetta, caramelized onion, sage butter sauce.

ROASTED ROSEMARY POTATOES

12.99

SAUTÉED WILD MUSHROOMS

15.59

EGGPLANT INFUSED RAVIOLI

23.99

Stuffed with eggplant & homemade mozzarella, EVOO cherry tomato sauce, garlic, sautéed organic eggplant.

SPAGHETTI CON POLPETTE

24.99

Mamma Margherita's meatballs, light spicy tomato sauce.

LINGUINE CLAMS

24.95

Manila clams, garlic, fresh parsley, white wine sauce.

PESTO CONCHIGLIE SHRIMP

25.99

Seashell pasta, wild tiger shrimp, basil, homemade pesto.

ALFREDO

17.99

Fettuccine made fresh in house every morning, Parmigiano cream sauce. **ADD 4 SHRIMP + \$9.50** **ADD CHICKEN + \$7.99**

LINGUINE CACIO E PEPE

19.99

Black pepper, pecorino cheese, italian older recipe.

GLUTEN-FREE PASTA

24.89

Amatriciana sauce Alessa's way.

LAMB PAPPARDELLE

24.99

Colorado 16-hour slow braised lamb shoulder ragù, mushrooms, over fresh pappardelle.

SHORT RIBS FRESH PASTA

25.99

Braised beef short ribs, fresh garden vegetables, over rosemary infused pasta.

LIMONCELLO

24.50

Invented by Chef Alessandro Pirozzi & his uncle Ugo D'Orso in 2006.

Limoncello infused radiatore pasta, calamari, tiger shrimp, Pinot Grigio white wine sauce.

NONNA IDA'S LASAGNE

22.59

Ricotta, meatballs, ragù, mozzarella.

LINGUINE MARECHIARO

24.99

Clams, calamari & shrimp, garlic white wine tomato sauce.

SCAMPI RAVIOLI

25.99

Limoncello infused, stuffed with wild shrimp scampi, shallots, garlic, Meyer lemon, white wine cherry tomato sauce.

VEAL OSSO-BUCO AGNOLOTTI

25.99

Veal Osso-Buco filled ravioli, wild mushrooms, brown butter sage sauce. **PAIRS WITH BUENA VISTA PINOT NOIR SONOMA COUNTY*

LOBSTER RAVIOLI

26.99

Maine lobster and roasted fennel filled ravioli, vodka pink sauce with fresh butterfly black tiger shrimp.

GLUTEN-FREE RAVIOLI

24.99

Stuffed with organic and Mozzarella, fresh veggies.

Choice of San Marzano or Grana Padana sauce.

HEALTHY SALMON PASTA 24.99

Chef AP invented a unique
limoncello-infused fettuccine
pasta, fresh salmon, peppery
arugula and peruvian
teardrop peppers.



DINNER

EGGPLANT PARMIGIANA

Served with Caesar salad. 22.99

Lightly-breaded eggplant, mozzarella, pomodoro sauce.

CIOPPINO

29.85

Black tiger shrimp, Tasmanian salmon, clams, calamari and fresh fish, oregano, garlic, white wine tomato broth.

POLLO LIMONCELLO OR MARSALA SAUCE

28.50

All-natural fresh chicken breast, white wine limoncello caper sauce, served with spinach and rosemary potatoes.

POLLO PARMIGIANA

28.50

Fresh chicken breasts, asiago, parmigiano, basil tomato sauce, penne al pomodoro.

FILET MIGNON (Two of 4 oz)

MARKET PRICE

Center cut filet, wood-fired Idaho potatoes. **Available with:**

Amarena cherry port wine reduction or porcini mushroom sauce.

FRESH SALMON FILET

28.89

Grilled fresh salmon filet, Meyer lemon, heirloom tomato white wine sauce served with sautéed organic spinach.

FRESH CATCH OF THE DAY, LAMB CHOPS AND WILD MEAT.

Consuming raw undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness

*Menu and prices subject to change without prior notice due to market fluctuations.



wine

"CHI BEVE VINO CAMPA CENT'ANNI"
(Whoever Drinks Wine Lives A Hundred Years)



IMPORTED FROM
ITALY

Champagne & Prosecco

BTL

- PIROZZI, PROSECCO, IT**
Bright and clean with fresh floral and citrus finish.
LE GRAND COURTAGE BRUT, FR
Delicate floral notes. (SPLIT 187ML)
TAITTINGER LA FRANCAISE BRUT, FR
Bright fruit & zesty mineral flavors.
CANELLA BRUT ROSE, IT
Delightful, brilliant pink color, fragrant, fruity bouquet and a fresh, flavorful palate with gobs of character. (SPLIT 187ML)
- 12.⁹⁵ / 44.⁹⁹
17.⁹⁵
74.⁹⁹
15.⁹⁵

White Wine

GLASS / BTL

- SYCAMORE LANE PG**
Sweet aromas and tropical flavors.
SAN PIETRO, GAVI, PIEMONTE
ORGANIC Peach, apricot, floral nose with a bright and lively attack.
FALESCO VITIANO, BIANCO
Glicine flowers & peach nose, hints of hazelnut, clean and great consistency.
MASTROBERARDINO, GRECO DITUFO CAMPANIA
Flavors of apricot, peach, and pear fruit.“Alessandro’s Favorite Italian white”
JERMANN DREAMS, IT
(2 GLASSES MINIMUM)
French oak, toast and yellow apple aromas
Made predominantly with Chardonnay aged in oak barrels, ripe pear, white peach, vanilla & butterscotch.
LACRYMA CHRISTI DEL VESUVIO BIANCO DOC
Wet stone and tropical notes.
SANTA MARGHERITA, PG
Fresh slight sweetness and tangy flavor.
BANFI VERMENTINO
Elegant dominated by citrus and stone fruits, delightfully fresh, intense.
- 12.⁵⁰ / 48.⁹⁹
18.⁵⁰ / 75.⁹⁵
13.⁹⁵ / 55.⁹⁹
15.⁹⁹ / 64.⁹⁹
24.⁹⁵ / 99.⁹⁹
14.⁹⁵ / 58.⁵⁰
17.⁹⁵ / 67.⁹⁹
17.⁹⁵ / 78.⁹⁹

Sauvignon blanc

GLASS / BTL

- ST. SUPÉRY, NAPA VALLEY**
Tropical fruit and creamy finish.
CAKEBREAD, NAPA VALLEY
Melon, citrus, herbal notes.
DOG POINT, MARLBOROUGH
Pale color. The aromas are bright, fresh, with elements of honeydew melon, pears and gala apples in the background.
- 15.⁹⁰ / 59.⁹⁹
16.⁹⁵ / 80.⁹⁹
17.⁹⁴ / 65.⁵⁰

Chardonnay

GLASS / BTL

- SYCAMORE LANE, CA**
Layers of ripe fig, pear, and melon.
CAKEBREAD, NAPA VALLEY
Classic, pear and melon.
KISTLER, LES NOISETIERS, SONOMA COAST
Earthy and complex, creamy texture.
FRANK FAMILY, CARNEROS
Bright and balanced, aromatics of baked apple, white nectarine, and toasted oak.
FAR NIENTE, NAPA VALLEY
Melon, guava, ripe fig.
SONOMA-CUTRER, RUSSIAN RIVER
Generous texture with oak & vanilla.
ROMBAUER, CARNEROS
Buttery & toasted oak
- 12.⁵⁰ / 44.⁵⁰
21.⁵⁰ / 96.⁵⁰
130.⁹⁵
17.⁹⁹ / 85.⁹⁹
116.⁹⁹
15.⁹⁹ / 66.⁹⁹
19.⁹⁹ / 106.⁹⁹

Chef Pirozzi Selezione

GLASS / BTL

- PREMIUM CHARDONNAY**
Medium body, toasty vanilla.
CASAL MORO, TERRE DI PRA’
Merlot & Sangiovese earthy and fruity.
ITALIAN SUPER TUSCAN
Intense, blackberry fruits and spices.
TOP PINOT NOIR
Dark-fruited red and full-bodied.
FULL BODY MERITAGE
Intense aromas of black currant.
PREMIUM CABERNET
Chocolate notes and oak.
PIROZZI SUPER TUSCAN, IT
Plum, blackberry fruits and spices.
PIROZZI, CHIANTI RISERVA
Elegantly textured, well structured.
PIROZZI, CHIANTI CLASSICO
- 14.⁹⁰ / 60.⁵⁰
13.⁹⁹ / 59.⁹⁹
18.⁹⁹ / 78.⁵⁰
18.⁹⁹ / 76.⁹⁹
18.⁹⁹ / 76.⁹⁹
18.⁹⁰ / 78.⁹⁵
15.⁹³ / 63.⁹⁹
17.⁹² / 63.⁹⁹
15.⁹¹ / 59.⁵⁰

Pinot noir

GLASS / BTL

- LYRIC BY ETUDE, SONOMA**
Red fruit flavors.
DE LOACH, CALIFORNIA
Red fruit flavors.
BUENA VISTA, SONOMA
Strawberry, mocha with tasty oak notes.
PONZI, WILLAMETTE, OR
Soft tannins touched with orange zest.
CAKEBREAD, PINOT NOIR
With velvet tannins.
SEA SUN BY CAYMUS, CA
Intense and creamy on the palate.
SONOMA-CUTRER, RUSSIAN RIVER
Aromas of dried cranberry, exotic spices.
- 13.⁹⁹ / 59.⁹⁹
13.⁵⁰ / 53.⁹⁹
16.⁵⁰ / 63.⁹⁹
17.⁹² / 70.⁹⁹
98.⁹⁹
13.⁹⁵ / 63
89.⁹⁹

Italian red wine

GLASS / BTL

- MASI, CAMPOFIORIN, VENETO**
Sweet crushed red berries, vibrant.
BANFI CENTINE TUSCANY
Red fruit flavors, strawberries and cherries.
TOMMASI, “ROMPICOLLO” SANGIOVESE
Medium bodied forward and clean.
SAIA, NERO D’AVOLA, SICILIA
High tannins, medium acid, strong body.
GATTINARA DOCG, TRAVAGLINI
Intense flavors of cherry & raspberry.
PREMIUM NEBBIOLO
Ripe raspberry, and a hint of licorice.
TOMMASI, AMARONE, VENETO
Well balanced fruit aromas.
TENUTA DI BISERNO, INSOGGIO
Plenty of elegance on the plate.
MICHELE CHIARLO, BARBERA
Charming and supple.
BATASIOLO, BRICCOLINE BAROLO
Maturing in wood to a soft, velvety, flavor.
ORGANIC, BAROLO, PIEMONTE
Organic, rich and intensely scented nose.
MICHELE CHIARLO, BAROLO
Majestic and powerful dry, wild berries.
MASI, AMARONE CLASSICO, VENETO, IT
Stylish dark cherry, elegant finish.
BARBARESCO, SAN GIULIANO
Aromas of minerals and flowers blend well into a well rounded bright body.
BARBARESCO, TERRE, RISERVA
Light and lovely nose of red berries, dried cherry, espresso, sage. Medium bodied.
- 12.⁹⁹ / 58.⁹⁹
13.⁹⁵ / 59.⁹⁹
18.⁹⁵ / 67.⁹⁹
15.⁹⁵ / 65.⁹⁹
87.⁹⁵
76.⁹⁹
169.⁹⁹
67.⁹⁹
16.⁹⁰ / 67
179.⁹⁵
129
95.⁹⁹
141.⁹⁵
99.⁹⁵
201.⁹⁹

Cabernet

GLASS / BTL

- SYCAMORE LANE, CA**
Black currant, cedar and cocoa.
J. LOHR, PASO ROBLES
Dark cherry, black currant and berry.
GEORGE DE LATOUR, NAPA
Inky red fruit, chocolate, leather and licorice all open in the glass.
TENUTE TOMASELLA CAB FRANC
Intense, fresh and young.
AUSTIN HOPE PASO ROBLES
Aromas of black cherry.
CHATEAU MONTELENA, NAPA
Toasty oak and notes of cranberry.
CAKEBREAD, NAPA VALLEY
Lush, focused and intense.
- 13.⁹⁵ / 53.⁹⁹
14.⁵⁰ / 59.⁹⁵
299.⁹⁹
106.⁹⁵
19.⁹⁹ / 99.⁹⁹
119.⁹⁹
138.⁹⁹

Merlot

- SYCAMORE LANE, CA**
Black cherry and red plum flavors.
STAGS LEAP, NAPA VALLEY
Medium-to full-bodied with soft tannins.
PAHLMAYER, NAPA VALLEY
Firmly structured.
- 13.⁹⁶ / 52.⁹⁵
99.⁵⁰
139.⁹⁵

GLASS / BTL

- NEBBIOLO D’ALBA, PIEMONTE**
Ruby red, elegant notes of raspberry.
SASSABRUNA, TOSCANA
Smooth multi-layered fruit experience.
ZENATO, VALPOLICELLA RIPASSA
Dried fruit, chocolate and coffee.
TENUTA DI BURCHINO
Medium bodied blend, tart red fruit, plum, vanilla and oak spice flavors.
LE SERRE NUOVE, TOSCANA
“Alessandro’s Favorite Super Tuscan”
CABREO, “II BORGO”, TOSCANA
Aromas of wild cherry and black currant.
BRUNELLO RISERVA, TOSCANA
Earthy undertones, tobacco and spices.
SASSICAIA, BOLGHERI, TOSCANA
Elegantly-textured, well-structured.
ORENELLAIA, BOLGHERI, TOSCANA
The palate is rich and dense, bright acidity.
BRUNELLO DI MONTALCINO, TOSCANA
The best vintages.
VINO NOBILE DI MONTEPULCIANO
Rich ripe fruit tones, intense deep color
CASTILLO BANFI BRUNELLO
Rich & elegant, notes of licorice & tobacco.
BRUNO GIACOSA, “FALLETTO”
Notes of truffle and licorice.
GAJA SAN LORENZO, PIEDMONT, IT
Deep red wine, notes of exotic spices.
DAL FORNO ROMANO, VALPOLICELLA SUPERIORE, VENETO
Rich, concentrated with intense flavors. luscious finish.
- 18.⁵⁰ / 79.⁹⁹
18.⁹⁵ / 85.⁹⁹
16.⁹⁹ / 69.⁹⁹
74.⁹⁹
127.⁵⁰
99.⁹⁵
197.⁹⁰
392
372
129.⁹⁹
79.⁹⁹
139.⁹⁹
381
852
181

Petite syrah, shiraz, malbec

GLASS / BTL

- PREMIUM MALBEC, MENDOZA**
Firm tannins, hints of vanilla.
MICHAEL DAVID, PETITE PETIT, CA
Flavors of berries, espresso & dark chocolate.
D’ARENBERG, SHIRAZ, LAUGHING
It is a dark, soft, syrupy, and vital red wine.
- 13.⁹⁹ / 58.⁹⁹
49.⁹⁹
63.⁹⁹

Meritage

- WINE MASTER’S SELECTION, CA**
Vanilla and cocoa notes.
TREANA, PASO ROBLES
Floral & intense stone fruit flavors.
BEAULIEU VINYARD TAPESTRY, NAPA
Beautiful center palate of currants, berries, lemon rind and silky tannins.
CAIN FIVE, NAPA VALLEY
Estate grown and organic Bordeaux style.
- 14.⁹⁹ / 63.⁹⁹
18.⁹⁹ / 99.⁹⁹
86.⁹⁹
177.⁹⁵

Interesting wines

GLASS / BTL

- ROSATO, ROSE, SUD ITALIA**
Peach, citrus, and raspberry notes.
RIESLING, MARLBOROUGH
Peach and apricot aromas.
- 16.⁹⁵ / 67.⁹⁹
12.⁹⁹ / 53

half bottles

*375ml Bottle

- SASSICAIA, BOLGHERI, TOSCANA**
TOMMASI VALPOLICELLA AMARONE
MICHELE CHIARLO, BAROLO, PIEMONTE
STARMONT CABERNET, NAPA
STARMONT PINOT NOIR, CARNEROS
CAIN FIVE, NAPA VALLEY
- 189
68.⁹⁹
65.⁹⁵
39.⁵⁰
36.⁵⁰
98.⁹⁹

dessert wine

- LIMONCELLO**
Homemade & Alessandro’s favorite.
- 15.⁹⁰ GLASS

- MOSCATO, CALIFORNIA**
MOSCATO D’ASTI, ITALY (375 ML)
CROFT DISTINCTION PORTO
FONSECA, LATE VINTAGE PORTO
TAYLOR FLADGATE, 40 YR, PORTO
- 13.⁵⁰ / 44.⁵⁰
15.⁹⁹ / 52.⁹⁵
15.⁹⁹ GLASS
18.⁹⁹ GLASS
49.⁹⁹ GLASS

*Menu and prices subject to change without prior notice due to market fluctuations.

*Chef AP company use Nest products for energy conservancy and security video-audio recording.