

**ESPRESSO**  
CUCINA

## PIZZA

*"Always Fresh Pizza Dough Made In House"*

### House Specialties

**Coliseum** - Pepperoni, sausage, meatballs, mushrooms, onions, bell peppers **\$16.5**

**Margherita** ~ fresh mozzarella, tomato, basil, oregano **\$14.5**

**Veggie Rustica**- Grilled eggplant, zucchini, onions, roasted peppers, mushrooms **\$14**

**Mediterranean** - Spinach, artichoke, sundried tomatoes, kalamata olives, feta **\$17**

**San Remo** - Alfredo sauce, grilled chicken, spinach **\$17.5**

### Create Your Own

**14" Cheese Pizza \$12**

**SAUCES** ~ Red sauce, pesto ricotta sauce, olive oil

**VEGGIES & CHEESE** ~ Artichoke hearts, bell peppers, black olives, kalamata olives, mushrooms,

onions, spinach, sundried tomatoes, fresh tomato, fresh basil, fresh garlic, jalapeños, pineapple, fresh arugula, feta, gorgonzola, extra mozzarella **\$1** per topping

**MEATS** ~ Pepperoni, Italian sausage, meatballs, Canadian bacon, anchovies **\$1** per topping

**SPECIALTY MEATS** ~ Prosciutto, shrimp, chicken **\$3** per topping

### Focaccia

Single serving cheese pizza with one topping **8.5**

Additional toppings **\$1** (excludes specialty meats)

# ESPRESSO CUCINA

## STARTERS

- GARLIC BREAD ~ Garlic, Olive Oil, Parmesan cheese 2.5  
MAC & CHEESE ~ Four imported cheeses 7.5  
STUFFED MUSHROOMS ~ Prosciutto, green olives, bread crumbs, parmesan, EVOO 9  
BRUSCHETTA ~ Fresh tomato, basil, fresh mozzarella, EVOO, on crostini 8  
GRILLED SPICY ITALIAN SAUSAGE ~ with kalamata olive tomato ragout 8.5  
BAGNA CAODA ~ Grilled eggplant, roasted red bell peppers, basil, montrachet cheese, sundried tomatoes 10  
SALMON CARPACCIO ~ Smoked salmon, diced red onion, capers, lemon, EVOO 13  
STEAMED MUSSELS ~ Steamed mussels with garlic, olive oil, white wine and fresh herb broth 12.5
- SOUP OF THE DAY ~ 4.5

## SALADS

- GARDEN SALAD ~ Romaine, tomato, garbanzos, carrots, house red wine vinaigrette Small 5 / Large 8  
FIELD GREENS SALAD ~ Field greens, goat cheese, cranberries, candied walnuts, raspberry vinaigrette Small 6 / Large 9  
CAESAR SALAD ~ Romaine, parmesan, croutons, house made Caesar dressing Small 6 / Large 9  
SALMON CAESAR SALAD ~ Romaine, grilled salmon, parmesan, croutons, house made Caesar dressing 17.5  
SPINACH SALAD ~ Spinach, sautéed mushrooms, tomato, pancetta, gorgonzola balsamic vinaigrette 9  
CAPRESE PLATE ~ Fresh mozzarella, tomato, basil, on a bed of arugula, EVOO, pesto, balsamic glaze 9  
ANTIPASTO SALAD ~ Romaine, tomato, sopressata salami, mortadella, capicola, provolone, red onion, olives, giardiniera, house red wine vinaigrette Small 9.5 / Large 12.5  
ADD TO ANY SALAD: Grilled Chicken 5 Shrimp Skewer (four) 9

## PASTA

- PENNE PUTTANESCA ~ Tomato, capers, anchovies, Kalamata olives, red pepper~ House Specialty 11  
SPAGHETTI BOLOGNESE OR MEATBALLS ~ Choose either Bolognese sauce or two meatballs with marinara 12  
SPAGHETTI CARBONARA ~ Pancetta, peas, EVOO, parmesan cream sauce 14  
SPINACH RAVIOLI ~ Porcini mushroom cream sauce 12  
FETTUCINI CHICKEN ALFREDO ~ Chicken, butter parmesan cream sauce 14  
LASAGNA AL FORNO ~ Meat bolognese, ricotta, béchamel sauce 13.5  
RISOTTO PRIMAVERA ~ Asparagus, mushrooms, white wine and cheese 13

## SEAFOOD

- LINGUINE ALLA VONGOLE ~Linguine, clams, olive oil, garlic, tomatoes ~ House Specialty 18  
LINGUINE FRUTTI DE MARE ~ Linguine, clams, mussels, calamari, fish, fresh tomato, garlic, white wine 21  
SHRIMP SCAMPI ~ Jumbo prawns, mushrooms, white wine sauce, served over angel hair pasta 16.5  
SHRIMP FRA DIAVOLO ~ Jumbo prawns, Cognac, spicy marinara, served over spaghetti 16.5  
CIOPPINO ~ Fresh fish, clams, calamari, mussels, herbed tomato broth 20  
SALMON FILET ~Champagne cream sauce, served over sautéed spinach, seasonal vegetables 20  
FRESH FISH OF THE DAY ~ served with seasonal vegetables MP

## ENTREES

- EGGPLANT PARMIGIANA ~ Breaded eggplant, melted mozzarella, marinara fresca, served with seasonal vegetables 12  
CHICKEN PICATTA ~ Butter, white wine caper sauce, served with capellini and seasonal vegetables 15  
CHICKEN PARMIGIANA ~ Melted mozzarella, marinara, served with spaghetti 15  
VEAL MARSALA ~ Mushroom & Marsala wine sauce, served with capellini and seasonal vegetables 19.5  
VEAL SORRENTINO ~ Prosciutto, eggplant, mozzarella, marinara, served with capellini and seasonal vegetables 19.5  
VEAL PARMIGIANA ~ Melted mozzarella, marinara, served with capellini and seasonal vegetables 19.5  
FILET OF TOP SIRLOIN ~ Certified angus beef baseball steak, mushrooms, port wine reduction sauce, served with potatoes and seasonal vegetables 24



We use local, sustainably farmed and environmentally sound products wherever possible.  
Veal is natural and free-range. Chicken is hormone and steroid free.

The consumption of raw or undercooked foods such as meat, poultry, fish, shellfish and eggs may increase your chance of food borne illness. Please let your servers know of any food and/or nut allergies. Menu items and prices subject to change.

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# ESPRESSO CUCINA

**Happy Hour**  
**Daily from 4pm to 6:30pm**  
(expires 6/15/14)

## \$6 Appetizers

**MAC & CHEESE** ~ Four imported cheeses

**BRUSCHETTA ALLA ESPRESSO** ~ Fresh tomato, fresh mozzarella, basil, garlic, pesto, EVOO

**MEATBALL SLIDERS** ~ Two sliders, melted mozzarella, marinara sauce, ciabatta rolls

**FOCACCIA** ~ Choice of Margherita, Pesto Ricotta, or Pepperoni

**GRILLED SPICY ITALIAN SAUSAGE** ~ with kalamata olive ragout

**CAPRESE** ~ Fresh mozzarella and tomato stack, arugula, EVOO, pesto, balsamic glaze

## \$3 Beers

(all 12 oz.)

**Birra Moretti**, Euro Pale Lager - 4.6%, Italy

**Saint Archer**, IPA - 7%, San Diego

**Firestone DBA**, English Pale Ale - 5%, Paso Robles

**Ballast Point Sculpin**, IPA - 7%, San Diego

## \$4 wines

Bollini Pinot Grigio

Burgan's Albarino

Lee Family "Rio Tinto"

La Posta Malbec

Underwood Pinot Noir