



On the South Side of Little Italy @
610 West Ash Street, Suite 100
San Diego, CA 92101
Phone (619) 595-0322

Breakfast

Monday-Friday 8:00-11:30 a.m.
Saturday and Sunday 9:00-12:00 p.m.

My dad and his brothers began by selling pizzas in a little shop on a street corner in 1958. They grew their business to five restaurants over the course of 20 years. Tried and true, generations old, family recipes served in a family friendly environment were the basis of their successful businesses. In fact our house salad dressing is still made and bottled in the family's traditional fashion by my uncle and shipped out as needed. Ask your server for a bottle of this great dressing to go!

My restaurant takes the same approach to its menu and its environment as my mentors did but spins it with the twist of a new generation. Being born into this business, and into a family where food is a way of life, restaurants, cooking, and family have always been a big part of who I am. From accompanying my dad as a bambino on Saturday mornings to prepare for weekend customers, to opening a restaurant in Scottsdale, Arizona with my mom and brother, this business has been a passion of mine. Recently, I felt it was time to reintroduce and once again honor "La Famiglia Mangia" or The Family Eats! Thanks for joining us.

PASTICCERIA, BISCOTTI e PANE

Croissants

Plain **3.00** Ham & Cheese or Chocolate filled **4.50**

Apricot or cheese Danish 4.50

They are very big and very good!

Apple turnover 4.00

Exquisite!

Cannoli 4.75

Crunchy shell filled with ricotta, chocolate and almond flavors.

Italian Cookies Cantucci 2.50 (for 4) Amaretti 3.00 (for 4) Mixed 2.75

Biscotti Cantucci-bleached flour mixed with natural almonds and pure vanilla extract.

Biscotti Amaretti-almond flour dough flavored with real almond extract and covered with toasted pine nuts.

FIG LOAF WITH BUTTER 2.75

This is a great starter to go with your hot coffee.

Pane with cream cheese 2.95

Your choice of our baked cardamom or focaccia bread.

TORTA

Nona 4.75

Sugar dough tart filled with pastry cream custard flavored with a hint of lemon, topped with sliced almonds and powdered sugar.

alle Mele 4.95

"Sponge dough" crust filled with sliced golden apples, topped with apricot glaze.

alle Pere 5.25

Sugar dough tart filled with a thin layer of apricot jam and amaretto almond paste, topped with pear halves.



SPECIALITA

Petrini's Italian Toast 7.25

Our version of this classic breakfast uses Italian bread drenched in our own egg batter, grill fried, and served smothered with a hot mixed berry compote.

Focaccia with Smoked Salmon 8.25

Our toasted focaccia bread lightly toasted and served with "cugino" Joey's delicious smoked salmon, cream cheese, tomato, red onion, capers and a dash of pepper.

Cugino Mike's Baked Pancake 7.75

My cousin Mikey's special recipe for pancake batter is baked in the oven and then topped with a bit of our special anisette cream and our fantastic mixed berry compote. An incredible flavor extravaganza!

Jeanette's Hash 10.25

Grilled rosemary and garlic red skinned potatoes mixed with our marinated flat iron steak, fresh egg, and provolone and mozzarella cheese. This dish helped me land my wife!

Smoked Salmon Hash 11.25

Same potatoes (see above) topped with our smoked salmon, a fried egg, alfredo sauce and seasoned with a light lemon zest. This is an absolute delight!

Hash with Caponata 9.25

A twist for the vegetarians, this version of potato (see above— again) uses our caponata fried in and then topped with melted provolone and mozzarella and a bit of pommarolo sauce for good measure.

Anisette Musilex Crema 6.25

Our handcrafted anisette flavored cream is poured atop a local specially prepared, hearty granola mix and then sprinkled with lemon zest. This is a great way to wake your mouth up.

Musilex and imported Italian yogurt 5.75

This flavored yogurt is imported, and tastes of it. Ask your server for available options.



PIATTI dall'UOVO

Frittata with meat and vegies 7.25 vegies only 6.50

Baked eggs topped with provolone and mozzarella.

Panini with meat 6.25 without meat 5.25

Egg and provolone cheese sandwich made with toasted focaccia.

Uovo in Pane 6.25 with choice of meat 7.25

One egg fried in the center of a slice of fresh cardamom bread, then topped with our béchamel sauce.

Uovo Benedetto 10.00

Italian eggs benedict using a polenta cake grilled with pesto sauce and topped with your choice of our handmade sausage, Italian capicollo, or Canadian bacon, a fried egg, and our delicious béchamel sauce.

Eggs with sausage, capicollo, or Canadian bacon 6.75

Two eggs served your way, with meat of your choice, and toasted Italian bread.

Sides

Baked pancake with syrup 4.50

Grilled rosemary garlic potatoes 3.00

Grilled polenta cake 3.00 with honey 3.25

Imported Italian yogurt 3.00

Ask your server for flavors.

Grilled meat 2.25

Ask for capicollo, Italian sausage, or Canadian bacon.

Eggs your way 1 Egg-2.00 2-4.00 3-6.00 etc. etc. etc.

Toasted Italian bread 2.00

DRINKS

Champagne or Mimosa 5.75

Bloody Mary 5.75

Orange juice or Cranberry juice 2.25

Panna Spring water 3.00

Pelegriano Sparkling water 3.50

Milk 1.50

Coffee 2.25

Espresso 2.50

Cappuccino 2.75

Hot tea 2.25