



610 West Ash St.
San Diego, CA 92101

PH: 619.595.0322

Open 7 Days
Mon-Thursday 8am-9pm
Friday 8am-10pm
Saturday 9am-10pm
Sunday 9am-9pm

Reservations Suggested

Beer & Wine/Exceptional Italian Wine List
Han Vodka Martinis
Weekend Breakfast Until Noon
Private Room Evenings
Patio Outdoor Dining/Smoking Section
Takeout Available
Family-friendly



Chef/Owner David Petrini



In the sea of Italian restaurants that pepper the landscape of Little Italy, there is one café that truly reflects the essence of Italian cooking. Petrini's secret is the use of superb ingredients in creating age-old family recipes. Chef/Proprietor David Petrini, who cooks daily at the restaurant, comes from a long line of restaurant owners that have been in the business since 1958. The concept of Petrini's, "La Famiglia Mangia," The Family Eats, demonstrates the inseparable union of family and food. From the fresh salads and al dente pasta to the crisp, thin pizza dough, each dish on the menu is decidedly authentic. Try one of the Italian wine selections for a perfect addition to your meal. The vine-ripe tomatoes in the caprese salad are the perfect blend of sweetness and acidity. The pasta con i funghi is made with imported extra virgin olive oil and flavorfully seasoned with garlic, oregano, basil and parmesan. Petrini's serves breakfast, lunch and dinner daily and offers a beautiful selection of authentic Italian desserts.

sample menu selections

breakfast (specialita)::

Jeanette's Hash 9.95
Grilled rosemary and garlic red skinned potatoes mixed with our marinated flat iron steak, fresh eggs, provolone and mozzarella cheese. This dish helped me land my wife!

Petrini's Italian Toast 6.25
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

antipasti::

Smoked Salmon Pizzetta 9
"Cugino" Joey's smoked salmon served atop our thin crust pizza dough, lightly brushed with pesto sauce; we then add Roma tomatoes, red onions, capers, and freshly grated Parmigiano-Reggiano

Caponata 6
A famous Italian appetizer which has sauteed eggplant as its base ingredient with onions, bell pepper, celery, tomato, garlic, olives, capers, olive oil and vinegar. Served cold with warm and crusty Italian bread

panini-sandwiches::

Torpedo 8
Capicola, salami and provolone cheese baked on a garlic butter-brushed roll, served with lettuce and tomato; for a special treat, we drizzle it with a little of our Italian dressing

Georgie Burger 7.75
Named after its creator, my mom, this hamburger is served with garlic grilled mushrooms and topped with melted provolone cheese, lettuce, tomato, and mayo

cena::
all dinners include house salad or cup of soup and garlic bread

Lasagna lunch 7; dinner 14
Our homemade lasagna is meatless, but served with our meat sauce

Eggplant Parmesan lunch 7.50; dinner 15
Fresh eggplant layered with meat sauce, provolone, mozzarella and Parmesan

Cannelloni lunch 8:50; dinner 17
Made from scratch; noodle is stuffed with beef, chicken, spinach, onions, garlic, spices and Parmesan cheese; smothered in a red and white sauce, topped with provolone and mozzarella

Pollo Cacciatori 15
Bone-in chicken pieces dusted with spices and baked; simmered in a red sauce with rosemary, sage, and white wine; served with a side of pasta

Pesci Bianchi Cotti 15.95
Tilapia fillets marinated in our white wine Italian dressing and dill, dusted with seasoned breadcrumbs, baked and sautéed with capers, lemon juice, white wine, butter and mushrooms; served with Tuscan vegetables or a side of pasta with meat or pommarolo sauce

Veal Parmesan 17.50
Top round cutlets drenched in egg, coated with Italian-seasoned breadcrumbs, and fried in virgin olive oil; we then smother it with our homemade pommarolo, cover it with provolone cheese, and bake it until golden

Smoked Salmon Alfredo 19.50
Our homemade fettuccini Alfredo topped with "cugino" Joey's delicious smoked, farm-raised Atlantic salmon, sautéed in a bit of garlic and then topped with fresh Roma tomatoes, basil and Parmigiano-Reggiano; also available with the pasta con i funghi

Petrini's Flat Iron Steak 19.75
So tender you can use our bread knives to cut it; ask your server about today's marinade; served with Tuscan vegetables and your choice of spaghetti or penne with either our meat sauce or pommarolo sauce

desserts::

Cannoli 4.75
Take a little love and add ricotta cheese, powdered sugar, vanilla, chocolate pieces, and a hint of cherry and you have our homemade cannoli

Principe 5.95
Lite and tasty semisweet chocolate mousse, layered on a chocolate sponge cake, wet with raspberry syrup and centered on a wild raspberry mousse