



ANTIPASTI

FARMER'S MARKET GREEN SALAD | MEYER LEMON VINAIGRETTE, PECORINO TOSCANA, BLACK PEPPER AND PISTACHIOS (GF) | 11.75

KALE SALAD | TREVISO, CHICKPEAS, CELERY, PARMESAN AND ANCHOVY VINAIGRETTE | 13.5

BROCCOLI AND PROSCIUTTO SALAD | SPIGARELLO, STRAWBERRIES, RAISINS, SHALLOTS, RICOTTA SALATA AND WALNUT VIN (GF) | 15.5

FRESH MARKET FISH CRUDO | BEETS, CITRUS, BASIL, POPPY SEED AND LEMON | 16.75

BUCKLEY BAY GRILLED OYSTERS 4EA | CALABRIAN CHILI BUTTER, GARLIC, FRESH LEMON (GF) | 14.75

ENGLISH PEA RAVIOLO | FARM FRESH EGG YOLK, ASPARAGUS, MOREL MUSHROOMS, WHITE TRUFFLE OIL, LEMON AND PARMESAN | 21.5

CRISPY OCTOPUS | CHICKPEAS, MERGUEZ LAMB SAUSAGE, CAPERS AND HERBS | 19

WAGYU BEEF TARTARE | OYSTER TONNATO, CAPERS, PARSLEY, CALABRIAN CHILI AND CARTA DI MUSICA (GF) | 15.5

SMOKED DUCK LIVER MOUSSE | DATES, APRICOTS, ALMONDS, PICKLED SHALLOT AND PARSLEY | 13.5

ARANCINI | RED WINE & MUSHROOM RISOTTO, TALEGGIO AND PARMESAN | 12

HOUSE-MADE MOZZARELLA | FAVA BEAN PUREE, MINT AND FLAT BREAD | 13.75

WOOD FIRED PIZZAS

DIAVOLA PIZZA | CALABRESE SALAMI, MOZZARELLA, SAN MARAZANO TOMATO SAUCE AND BASIL | 19

ITALIAN SAUSAGE, SOPPRESSATA SALAMI & PANCETTA | FONTINA AND PECORINO CHEESE | 21.5

SICILIAN PISTACHIO PIZZA | BURRATA, PORK MORTADELLA, PISTACHIO PESTO AND PECORINO TOSCANA | 20.5

MUSHROOM & ASPARAGUS PIZZA | FONTINA, CACCIOCAVALLO, GARLIC, CHILI FLAKE AND BLACK PEPPER | 18.5

CHERRY & TENDER BELLY BACON PIZZA | PECORINO TOSCANA, PARMESAN, CHILI FLAKE, FRIED SAGE AND BALSAMIC | 19.5

HANDMADE PASTAS

TAGLIATELLE ALLA PORTOFINO | BASIL PESTO, CREAMY SAN MARZANO TOMATO SAUCE AND PARMESAN (GF) | 21.5

SQUID INK SPAGHETTI | MARINATED SQUID, CRANBERRY BEANS, DANDELION GREENS, BREAD CRUMBS AND CHILI OIL | 24.5

LOCAL SHRIMP RISOTTO | GREEN OLIVE SOFFRITO, FENNEL, GINGER, WHITE WINE AND PARMESAN (GF) | 23.5

DUCK SUGO ORECCHIETTE | BRAISED DUCK, TOMATO, PORCINI MUSHROOMS, JUNIPER AND PARMESAN (GF) | 25.5

BRAISED LAMB GNOCCHI | SAN MARZANO TOMATO SAUCE, PECORINO TOSCANO, MINT, NUTMEG AND FRIED GARLIC | 24.5

MAIN COURSE

WHOLE ROASTED BRANZINO | MANILA CLAMS, GRILLED ASPARAGUS, GREEN GARLIC PESTO, SALSA VERDE, BREAD CRUMBS AND CAPERS | 39

PAN SEARED AHI TUNA | BRAISED SHELLING BEANS, SALMORIGLIO, GRILLED ESCAROLE, AND CALABRIAN CHILI VINAIGRETTE (GF) | 34

WOOD GRILLED ½ CHICKEN | ROASTED BABY CARROTS, MINT PESTO, ALMONDS, GREMOLATA AND CHARRED LEMON (GF) | 31.5

MILK BRAISED PORK LOIN | RED BABY POTATO MASH, BRAISED GREEN BEANS, PANCETTA, MEYER LEMON AND FRIED SAGE (GF) | 31

COLORADO LAMB CHOPS | FREGOLA, ENGLISH PEAS, SNAP PEAS, BABY ARTICHOKE, LAMB JUS AND MINT SALSA VERDE (GF) | 45

CERTIFIED ANGUS RIBEYE 12OZ | CAULIFLOWER, SHALLOTS, PARMESAN, FRIED POTATOES, AND MARSALA JUS (GF) | 43

(GF) – DESIGNATES ITEMS THAT CAN BE MADE GLUTEN FREE UPON REQUEST. PLEASE ALERT YOUR SERVER TO ALL ALLERGIES.

A WHISKNLADLE HOSPITALITY RESTAURANT
WHISKNLADLE | CATANIA | PREPKITCHEN
LA JOLLA | DEL MAR | LITTLE ITALY

20% SERVICE ADDED TO PARTIES OF 6+
CORKAGE \$25 | 750ML BOTTLE
Bread & Water served upon request

EXECUTIVE CHEF | DUSTIN KARAGHEUSIAN
GENERAL MANAGER | STEVEN MCGLYNN
SUPPORTING TEAM | PAUL & ERIC

In support of increases to the minimum wage, a 3.75% surcharge will be added to all checks. We do appreciate your support and understanding. We will continue to put our heart and soul into providing delicious food, exceptional service and genuine hospitality. Visit www.wnlhosp.com/rightthingtodo or email rttd@wnlhosp.com

ITALIAN SODAS & COCKTAILS

NON ALCOHOLIC \$4.5 | *Spiked* \$10

LEMON-THYME | *Gin*

ORANGE-TARRAGON | *Vodka*

STRAWBERRY-BASIL | *Bourbon*

COCKTAILS \$13

APEROL SPRITZ

APEROL, SODA, PROSECCO, ORANGE

AMERICANO

COFFEE INFUSED CAMPARI, SWEET VERMOUTH, CLUB SODA

ITALIAN MULE

AMARO MONTENEGRO, LIME & GINGER

ACQUA RANA

STRAWBERRY BRANDY, LEMON, AVERNA

PRIMO AMORE

VODKA, GIN, COCCHI AMERICANO, LEMON

DI BASE

BASIL VODKA, LIME & MILAGRO FARMS PORT

CIAO BELLA

BOURBON, SEASONAL JAM, SWEET VERMOUTH, & ANGOSTURA BITTERS

DOLCE VITA

BOURBON, MINT, VANILLA, LEMON, CYNAR & BITTERS

TREVI

CELERY INFUSED GIN, LIME, VERMOUTH, CELERY BITTERS

NEGRONI

GIN, CAMPARI, SWEET VERMOUTH

VITTORIA

PINEAPPLE SCOTCH, LEMON, GALLIANO, AMARETTO

VECCHIO STILE

RYE WHISKEY, GALLIANO & RND BITTERS

FRATELLI

TEQUILA, MEZCAL, AMARO NONINO, AGAVE

SANTA MARIA

FRESNO CHILI INFUSED TEQUILA, LIME, DIMMI, GINGER AND AGAVE

DRAGONCELLO

RUM, LIME, TARRAGON, ORANGE BLOSSOM WATER, ABSYNTHE

SICILIAN SOUR

ORANGE INFUSED WHISKEY, AVERNA, CARPANO ANTICA, & ANGOSTURA

WHITES WINES

PROSECCO | TIZIANO | NV | 10

CLASSIC APERITIVO WITH ACACIA, LEMON ZEST & COTTON CANDY

PINOT GRIGIO | DANZANTE | VENEZIE | 11

LEMON-GREEN IN COLOR WITH LOVELY AROMAS OF CITRUS, WHITE PEACH AND GREEN APPLES

GAVI | BENI DI BATASIOLO | PIEDMONT | 12

CRISP, REFRESHING, LEMON AND PEAR FLAVORS, WITH DELICIOUS MINERALS

CHARDONNAY | LE BRUNICHE | TUSCANY | 14

MEDIUM-FULL BODY WITH CITRUS AND EXOTIC FRUIT

VERMENTINO | LA SPINETTA | TUSCANY | 15

SLICED APPLES, LEMON AND LIME RIND, WITH FRESH WATER RIVER ROCK

ZIBIBBO | DONNAFUGATA | SICILY | 15

RIPE PINEAPPLES & PEACHES WITH HINT OF SALTY SAVORYNESS

CHARDONNAY BLEND | LUMA | SICILY | 12

RIPE GENTLE FRUIT, A HINT OF POPCORN, AND A TOUCH OF EXOTICA

CHILLED REDS & ROSÉ

ROSÉ | BERTANI | VERONA | 10

SUMMER WATERMELON, STRAWBERRY, WHITE CHERRIES & WHITE PEPPER

LAMBRUSCO | CHIARLI | EMILIA ROMAGNA | 12

FRESH STRAWBERRIES & BALSAMIC, A LITTLE FIZZ & A HINT OF SWEETNESS

RED WINES

GAGLIOPPO | LIBER PATER | CIRO | CALABRIA | 13

EASY DRINKING WITH TART RED FRUITS, FRESH FLORAL NOTES OF VIOLETS AND WILD FLOWERS

SANGIOVESE | CHIANTI CLASSICO RISERVA | 15

RICH & LUSH WITH BLACK CHERRY & BERRY, BITTERSWEET CHOCOLATE, MINERAL & TOBACCO

PINOT NOIR | FATTORIA SAVINI | ABRUZZO | 13

RIPE CHERRY, VIOLETS, SOFT SPICE, WITH A PERSISTENT FINISH

NEBBIOLO | TERRE ALFIERI | PIEDMONT | 14

A NEW DOC IN PIEDMONT, OFFERING VIOLETS, BLACKBERRY, RASPBERRY, AND LINGERING SPICE

CABERNET | FRESCOBALDI | TUSCANY | 14

BALANCED AND COMPLEX. DARK FRUIT, SPICES AND LICORICE

NERO D'AVOLA | FEUDO DISISA | SICILY | 14

DRIED FLOWERS, PLUM, CHOCOLATE, MEDITERRANEAN SHRUBS, STRUCTURED & COMPLEX

SUPER TUSCAN | LUCENTE | TUSCANY | 15

BLACK CHERRY, WILD BERRIES, CRISP BALSAM, COMPLEX, FORCEFUL & ELEGANT

NEBBIOLO | GRASSO MASSIMO | BAROLO | 20

GENEROUS ROUND DARK FRUIT, WITH ANISE AND TRUFFLE, LEADING TO A FRESH LONG FINISH

DRAFT BEERS^{100Z}

PILSNER | FALL BREWING COMPANY | 7

LOCAL GERMAN-STYLE PILSNER 5.5% ABV

OYSTER STOUT | DEL BORGIO | PERLE | 9

SMOKED BACON, FIN DE CLAIRE, SALINITY & RICHNESS 5.5% ABV

RELAY IPA | THORN ST | 8

PINE, TANGERINE, MANGO, PINEAPPLE 7.2% ABV

MALEDETTA | DEL BORGIO | 9

SOFT AND ENVELOPING NOTES OF CARAMEL, WITH UNDERTONES OF SPICE AND CITRUS 6.6% ABV

BLOOD ORANGE IPA | LATITUDE 33 | 8

JUICY, REFRESHINGLY DELICIOUS BLOOD ORANGE CITRUS & TROPICAL BITTERNESS PROVIDING BALANCE & A SMOOTH FINISH 7.3% ABV

SMALL BOTTLED BEERS

LAGER #4 | ANGELO PORETTI | 6

LIGHT AND CRISP 5.5% ABV

AMBER | BIRRA DELL' EREMO | MAGNIFICA | 11

MALTY AND FRUITY AROMAS AND A SLIGHT BITTERNESS 5.5% ABV

INDIA PALE ALE | BIRRA DELL' EREMO | FIERA | 11

HERBACEOUS NOTES WITH SOFT, BALANCED BITTERNESS 6.5% ABV

TRIPEL | BIRRA DELL' EREMO | FUOCO | 13

SOFT AND ENVELOPING NOTES OF CARAMEL, WITH UNDERTONES OF SPICE 8.5% ABV

BOCK ROSSA #6 | ANGELO PORETTI | 6

CARAMEL, BURNT SUGARS, RAISINS, NUTS, BREADY MALTS 7.0% ABV

SOUR AMBER | LOVERBEER | MADAMIN | 17

BARREL AGED, SOUR CHERRY, BITTER COCOA & SODA BREAD 5.7% ABV

LARGE BOTTLED BEERS

BIÈRE DE GARDE | BIRRIFICIO BARLEY | 32

HONEY, SWEET GRAIN & PLUM. PRUNE & PEPPERCORN AROMATICS 6.5% ABV

HERB ALE | PICCOLO BIRRIFICIO | CHIOSTRO | 29

GINGER, CORIANDER, GREEN PEPPER & CHAMOMILE. OH SO REFRESHING 5% ABV

WITBIER | BALADIN | ISAAC | 31

HINTS OF APRICOT, PEAR, FIG AND CREAMY GOAT'S MILK 5% ABV

BIÈRE BRUT | DEL BORGIO | L'EQUILIBRISTA | 39

CHAMPAGNE, PEACH, BARNYARD & FUNK. YOU SHOULD ONLY BE SO LUCKY 10.9% ABV

MEATBALL MONDAY

at CATANIA

Red Sauce Classics Done Right
Foggedabout it...

FRICKN TUESDAYS

at WHISKNLADLE

Ryan's Fried Chicken
and All the Fixins

QUE MILAGRO

at MILAGRO WINERY

Mexican Street Food & Live Music
Saturday & Sunday