

## Insalata

**STAGIONE SALAD \$13.50 G.F. (V)**  
Arugula, cherry tomatoes, black and green olives, lemon vinaigrette dressing and shaved parmesan

**PEZZI DEL MIO CUORE SALAD \$15.50 G.F. (V)**  
Mixed greens, cranberries, caramelized walnuts, corn, pear, goat cheese, and blood orange dressing

**ISLAND SALAD \$13.50 G.F.**  
Baby iceberg, bacon, gorgonzola, cherry tomatoes, and ranch dressing

**CLASSIC CAESAR SALAD \$13.50**  
Whole leaf romaine heart, croutons, shaved parmesan, and caesar dressing

**CAPRICCIOSA SALAD \$14.50 G.F. (V)**  
Baby spinach, red grapes, blueberries, strawberries, goat cheese, and italian dressing

**BREZZA DOLCE \$15.50 G.F. (V)**  
Mixed greens, palmito, avocado, chopped fresh mozzarella, strawberries, red grapes, and pomegranate dressing

## Pastas

**LASAGNA ALLA BOLOGNESE \$22.50**  
Layers of wide homemade pasta sheets with meat sauce, parmesan cheese, and bechamel au gratin

**RAVIOLI DI RICOTTA \$20.00 (V)**  
Homemade ravioli stuffed with spinach ricotta served with butter, sage, and shaved parmesan cheese on top

**RAVIOLI DI CARNE \$24.50**  
Homemade ravioli stuffed with 100% angus beef served in mushrooms, brandy cream sauce, and parmesan cheese

**RAVIOLI DI ARAGOSTA \$26.50**  
Homemade ravioli stuffed with lobster meat and ricotta cheese served in vodka cream sauce with shrimp and asparagus

**CHEESE TORTELLINI \$24.95**  
With sausage, mushrooms, and pesto cream sauce

**GNOCCHI ALL CAPRESSE \$21.50 (V)**  
Homemade potato dumplings served in tomato sauce with melted mozzarella cheese and fresh burrata on top

**FETTUCCHINE AL GAMBERI E ARUGULA \$24.95**  
Sautéed garlic, olive oil, shrimp, chopped tomato, and arugula in pink sauce

**RIGATONI ALLA AMATRICIANA \$23.95 G.F.**  
Sautéed shallots, olive oil, pancetta, chopped tomato, and basil in white wine marinara sauce

**SPAGHETTI CARBONARA \$23.95**  
Sautéed onions, brandy, wine, egg yolk, pancetta, a touch of cream, and parmesan cheese

**SPAGHETTI CON POLPETTE \$23.95**  
Spaghetti pasta in marinara sauce, olive oil, and fresh basil served with homemade 100% angus beef meatballs stuffed with mozzarella cheese

**LINGUINE ALLE VONGOLE \$24.95**  
Linguine pasta with sautéed Manilla clams, cherry tomatoes, olive oil, garlic, and italian parsley in white wine sauce

**TAGLIERINI FRUTTI NERI DE MARE \$26.95**  
Linguine pasta with sautéed clams mussels, calamari, and shrimp served in olive oil, garlic, chopped tomatoes, parsley, white wine marinara sauce

**FETTUCCHINE ALLA VODKA CON POLLO \$25.95**  
Sautéed shallots, chicken, vodka, wine, and tomato cream sauce

**ORECCHIETTE CON SALSICCIA \$23.95**  
Ear shaped pasta finished with sautéed garlic, olive oil, italian sausage, broccolini, chopped tomato, parmesan and mozzarella cheese in white wine cream sauce

**PENNE ALLA NORMA \$20.95 G.F. (V)**  
Penne pasta finished with sautéed garlic, olive oil, diced eggplants, basil, chopped tomatoes, and mozzarella in marinara sauce

# Pezzi Del Mio Cuore

## Secondi

**MELANZANE ALLA PARMIGIANA \$21.00 (V)**  
layered fried eggplant, mozzarella, tomato sauce

**16 OZ NEW YORK STEAK \$30.95**  
Grilled sautéed garlic mushrooms, brandy cream sauce on top, truffle oil served with roasted potato and vegetables

**SCALOIPPINE ALLA MARSALA \$24.00**  
pork, mushroom marsala cream sauce, served with mashed potatoes

**16 OZ LAMB CHOP \$38.95**  
Grilled rack of lamb with jam figs, gorgonzola cheese, and red wine reduction sauce on top served with porcini risotto

**POLLO ALLA DIAVOLA \$24.95**  
Airline chicken breast, lemon butter, white wine, red peppers, garlic, rosemary, served with roasted potatoes and vegetables

**BRASATO DI MANZO \$33.95**  
Oven roasted beef short ribs with celery, carrot, onions, and demi glaze red wine sauce served with mashed potatoes

**POLLO ALLA PARMIGIANA \$24.95**  
Breaded chicken breast topped with mozzarella and parmesan finished in marinara sauce served with fettuccine alfredo

**SALMONE DI MARE \$26.95 G.F.**  
Sautéed salmon filet finished in pomegranate sauce reduction served with kale risotto

**CIOPPINO \$25.00 G.F.**  
mediterranean style fish soup with calamari, shrimp, clams, mussels, and the fish of the day

**MAHI MAHI ISOLA \$26.95**  
Sautéed mahi mahi filet finished in lemon butter, capers, and cream sauce, served with roasted potatoes and vegetables

**RISOTTO PESCATORE \$28.95**  
Rice style with calamari, shrimp, clams, mussels, and the fish of the day, garlic in marinara sauce

**RISOTTO ALLA PORCINI \$26.95**  
Rice with porcini mushrooms, brandy cream sauce, and shaved parmesan on truffle oil

**LASAGNA ALLA PESTO \$22.00 (V)**  
homemade layered pasta, thin sliced potato, pesto bechamel, mozzarella, parmesan

## Scegli La Tua Pasta



PAPPARDELLE



FETTUCCHINE



CAPELLINE



SPAGHETTI  
Gluten Free Option



LINGUINE



RIGATONI



BUCATINI



PENNE  
Gluten Free Option

Add Protein To Your Favorite Sauce  
Chicken \$5.50 Sausage \$5.50 Meatball \$5.00 Shrimp \$7.00  
Salmon \$8.00 Anchovies \$5.00 Octopus \$12.00

## Sauce

**BOLOGNESE \$22.50 G.F.**  
100% angus ground beef, celery, carrot, onion, and homemade tomato sauce with red wine

**PESTO \$20.50 G.F. (V)**  
Extra virgin oil, basil, walnuts, parmesan, fresh ricotta, and pistachios

**ARRABBIATA \$19.95 G.F. (V)**  
Tomato sauce with garlic and chili flakes

**ALFREDO \$20.50 G.F. (V)**  
Cream sauce made with butter, heavy cream, and parmesan cheese

**FUNGHI \$ 22.50 G.F. (V)**  
Mushrooms, sautéed shallots and olive oil in brandy cream sauce

**PRIMAVERA \$21.95 G.F. (V)**  
Garlic, fresh vegetables, carrots, mushrooms, spinach, broccoli, zucchini, and cherry tomatoes

(619) 255-2521  
pezzidelmocuore.com

(V)=Vegetarian  
G.F.=Gluten Free

## Antipasti

**PROSCIUTTO E BURRATA \$17.50 G.F.**  
Sliced parm prosciutto, burrata cheese, baby arugula, and grilled vegetables

**CAPRESE \$15.50 G.F. (V)**  
Sliced fresh mozzarella, heirloom tomatoes, pesto and e.v.o and basil served with caponata

**ANTIPASTO DELLA CASA \$20.95**  
Selection of cold cuts and cheese

**ANTIPASTO MEDITERRANTO \$20.95**  
Seafood salad, shrimp, calamari, octopus, marinated grilled peppers, eggplant, zucchini, green olives, red onions, arugula, and italian dressing

**POLPO E PATATE \$17.50 G.F.**  
Octopus and potato salad with kalamata olives and pesto sauce

**CARPACCIO DI CARNE \$17.00 G.F.**  
Sliced marinated beef aged 14 days served with arugula, shaved parmesan cheese, grilled vegetables, and italian dressing

**CARPACCIO DI PALMITO \$17.00 G.F.**  
Sliced marinated beef aged 14 days served with hearts of palm, goat cheese, avocado, baby spinach, and lemon dressing

**MELANZANE FARCITE \$16.95 (V)**  
Baked eggplant with mozzarella and ricotta cheese topped with tomato sauce

**BRUSCHETTA \$16.95**  
Grilled bread topped with cherry tomatoes, mozzarella cheese, prosciutto, and basil

**COZZE E VONGOLE \$18.95**  
Sautéed mussels and clams with garlic in marinara sauce

**CALAMARI FRITTI \$16.95**  
Fried calamari with shrimp and zucchini

**CARCIOFI DI CUORE \$17.95 G.F. (V)**  
Sautéed artichoke hearts with garlic and butter lemon sauce topped with shaved parmesan and black olives

**POLPETTE DE LA CASA \$16.00**  
4 homemade meatballs, stuffed with mozzarella, tomato sauce

## Dolci

**CANNOLI \$11.00**  
A sicilian italian dessert consisting of crispy fried tube shaped shell pastry dough filled with sweet creamy ricotta

**CREME BRULEE \$11.00 G.F.**  
A rich and creamy pudding like baked custard topped with a layer of caramelized sugar and crunch

**DAILY CHEESECAKE \$11.00**  
Made with a creamy filling of fresh cheese, eggs, and sugar over a thin crust. Ask for flavors

**PANNA COTTA \$11.00 G.F.**  
An italian cooked cream with a remarkably fresh vanilla bean flavored cream served with fresh berries on top

**TIRAMISU \$11.00**  
A coffee flavored italian dessert made of lady fingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese topped with cocoa powder

**GELATO \$11.00**  
Italian ice cream. A softer, more velvety texture than american ice cream. Ask for flavors

**AFFOGATO \$11.00**  
Espresso over vanilla gelato. So rich, so decadent

**LAVA CAKE \$12.50**  
A decadent chocolate cake layer cradling a reservoir of smooth luxurious molten chocolate served with vanilla gelato on top

**CASSATA CAKE \$12.50 G.F.**  
Original Sicilian cassata cake. A delicious shortcrust cake made with the cream of sweetened sheep's ricotta and dark chocolate drops