

VINI SPUMAN TI

PROSECCO, Zonin
Veneto, Italy 9

BRUT CLASSIC, Chandon,
California 12

VINI BIANCHI

MOSCATO D'ASTI, Ca' Bianca,
Piedmont, Italy 10

VERNACCIA, Toscolo
Tuscany, Italy 10

VIIGNIER, Beckman Estates
Santa Barbara, California 10

CHARDONNAY, Magnolia Grove
California 9

CHARDONNAY, Sonoma Cutrer
Sonoma County, California 12

PINOT GRIGIO, Cantina di Cortaccia
Alto Adige, Italy 11

SAUVIGNON BLANC, Babich
Marlborough, New Zealand 10

SAUVIGNON BLANC, Medlock Ames
Sonoma County, California 12

RIESLING, Anew
Columbia Valley, Washington 9

VINI ROSSI

MERLOT, Cellar #8
California 10

PINOT NOIR, Deloach
Russian River, California 11

BABY AMARONE, Gran Passione
Veneto, Italy 10

CHIANTI CLASSICO, Tenuta di Arceno
Siena, Italy 10

MONTEPULCIANO D'ABRUZZO, Ciccio
Zaccagnini Abruzzi, Italy 10

RED BLEND, Cuvee Le Bec
Beckman Vineyards, Santa Ynez Valley 10

CABERNET SAUVIGNON, Magnolia Grove
California 9

CABERNET SAUVIGNON, Roots Run Deep
"Educated Guess", Napa Valley, California 12

MALBEC, Llama, "Old Vine"
Mendoza, Argentina 11

RED ZINFANDEL, Seghesio
Sonoma County, California 10

PINZIMINI SANGRIA
made in house with fresh seasonal fruit 9

SELEZIONE di BIRRE

BIRRA alla SPINA (DRAFT BEER) 6

Ballast Point Grapefruit Sculpin IPA
Modern Times Oatmeal Coffee Stout
Mother Earth Cali Creamin'
Stone IPA
Pacifico
Stella Artois
Ballast Point Pale Ale
Pizza Port Amigo Lager
Coronado Orange Avenue Wit
Belching Beaver Peanut Butter Stout
Fall Brewery Unicorn Stampede Red Ale

*ask your server or bartender about our
rotating draft handle*

BIRRA LOCALE (SAN DIEGO BEER) 6.5

Stone Pale Ale
Misson Hefeweizen
St. Archer Blonde

IMPORTATI (IMPORTED) 6.5

Peroni
Heineken
Corona
Guinness
Dos XX Lager

MERCATO INTERNO (DOMESTIC) 5.5

Bud Light
Budweiser
Blue Moon
Coors Light
Michelob Ultra
Gluten-Free Cider

PRIMI

ANTIPASTI MISTO

prosciutto, cured sausages, cheeses and olives 14.5

suggested wine pairing: Gran Passoine Baby Amarone

FRITTI CALAMARI

chimichurri aioli, fire roasted chipotle lime salsa 12

suggested wine pairing: Medlock Ames Sauvignon Blanc

BAJA FISH TACOS

three beer battered fish tacos with crema, red cabbage and topped with a pineapple and jicama salsa 11

suggested beer pairing: Pizza Port Amigo Lager

AHI POKE TOSTADA

three pasilla chili dusted ahi tuna on a wonton with jalapeño poke and a chili vinaigrette 12

suggested wine pairing: Ca' Bianca Moscato D'asti

HONEY CHIPOLTE WINGS

wings tossed with honey chipotle lime sauce 11

suggested beer pairing: Ballast Point Grapefruit Sculptin IPA

QUESADILLA de POLLO

anchiote lime chicken and pico de gallo topped with crema served with house made salsa verde 11

suggested wine pairing: DeLoach Pinot Noir

CARNE ASADA FRIES

golden fries topped with grilled skirt steak, cheddar cheese, crema, pico de gallo and guacamole served with a side of salsa fresco 14

suggested beer pairing: Coronado Orange Avenue Wit

PULLED PORK NACHOS

topped with pico di gallo, sour cream, guacamole, pulled pork 14

suggested beer pairing: Stone IPA

WAGYU BEEF SLIDERS

pepper jack cheese, tempura avocado and sweet tomato aioli 12

suggested beer pairing: Fall Brewing Unicorn Stampede Red Ale

CHICKEN SLIDERS

citrus barbecue, crispy shallots, jack cheese 10

suggested wine pairing: Seghesio Red Zin

GRILLED PINZIMINI BURGER

provolone, caramelized onions, tomato 16.5

CUBAN MOJO SANDWICH

mojo pulled pork, ham, swiss cheese, chipotle mustard and mayonnaise pressed on a hoagie roll 15

ASIAGO GARLIC FRIES

tossed with fresh italian herbs 8

CHEF'S CHOICE APPETIZER

ask your server or bartender about today's special appetizer 11

PIZZA & INSALATA

SALSICCIA

italian sausage, fontina, caramelized onions,
thyme 13

GRUYERE PORK BELLY

slow roasted pork belly, gruyere cheese,
carmalized onions 13

TUSCAN v

mozzarella, artichokes, arugula, lemon,
extra virgin olive oil, shaved parmesan 12

FORMAGGI e INSALATE

truffle pecorino, sweet peppers, wild arugula 13

MARGHERITA

tomato, fresh mozzarella, basil 12

PANZANELLA

greens, mozzarella, pine nuts, tomato, cucumber,
toasted italian bread, basil vinaigrette 13

CAESAR SALAD PINZIMINI STYLE

baby romaine, traditional caesar dressing, grana
padano, white anchovies, and fried capers 13
with chicken, 16 with salmon 17

BUILD YOUR OWN PIZZA

choice of sauce: tomato, asiago cream, pesto
choice of three toppings: pepperoni, sausage,
mushrooms, olives, tomatoes, caramelized onions,
chicken, bacon, olives, artichokes, pineapple, bell
peppers, basil, spinach 15

DOLCE

MIXED BERRIES

a bountiful array of the season's best 7.5

CHEESECAKE BRULEE

traditional cheesecake drizzled with caramel
sauce 7.5

TIRAMISU

mascarpone, coffee and kahlua 7.5

HAZELNUT CHOCOLATE GANACHE CAKE

rich and decadent layers of chocolate cake and
hazelnut ganache 7.5

MOLTEN CHOCOLATE CAKE

served warm with vanilla gelato 7.5

GELATO

vanilla, lemon or chocolate 7.5

HAPPY HOUR

BEST HAPPY HOUR IN DOWNTOWN

MONDAY – FRIDAY 5pm – 7pm

Happy Hour Beverages - All \$5

HOUSE CABERNET
HOUSE CHARDONNAY

PINZIMINI SANGRIA

WELL LIQUOR BRANDS

DRAFT BEERS

Happy Hour Appetizers

food descriptions on page 5

FRITTI CALAMARI 6

HONEY CHIPOTLE WINGS 7

PULLED PORK NACHOS 10

CARNE ASADA FRIES 10

QUESADILLA de POLLO 8

BAJA FISH TACOS 8

AHI POKE TOSTADA 8

CHICKEN SLIDERS 6

ASIAGO GARLIC FRIES 6

BUILD YOUR OWN PIZZA 10

choice of sauce: tomato or pesto

choice of three toppings: pepperoni, sausage, mushrooms,
olives, tomatoes, caramelized onions, chicken, bacon,
artichokes, pineapple, bell peppers, basil, spinach