

VINI SPUMANTI

PROSECCO, Ruffino
Veneto, Italy 9

BRUT CAVA, Poema
Spain 10

BRUT CLASSIC, Chandon
California 15

VINI BIANCHI

PINOT GRIGIO, Bollini
Alto Adige, Italy 11

GAVI, Coppo "La Rocca"
Piedmont, Italy 11

SAUVIGNON BLANC, Kim Crawford
Marlborough, New Zealand 12

ALBARINO, Salneval
Rias Baixas, Spain 11

RIESLING, Anew
Columbia Valley, Washington 9

VIOGNIER, Beckman Estates
Santa Barbara, California 11

CHARDONNAY, Magnolia Grove
Sonoma County, California 9

CHARDONNAY, Raeburn
Russian River, California 13

ROSÉ, Martin Ray
Russian River, California 9

VINI ROSSI

PINOT NOIR, DeLoach
California 11

PINOT NOIR, Complicated
Sonoma Coast, California 13

MONTEPULCIANO D'ABRUZZO, Ciccio Zaccagnini,
Abruzzi, Italy 11

CHIANTI CLASSICO, Tenuta di Arceno
Siena, Italy 11

SYRAH / GRENACHE BLEND, Cuvee Le Bec
Beckman Vineyards, Santa Ynez Valley 11

MERLOT, Beringer Founder's Estate
California 11

CABERNET SAUVIGNON, Magnolia Grove
California 9

CABERNET SAUVIGNON, Roots Run Deep
"Educated Guess", Napa Valley, California 14

MALBEC, Alamos "Red Blend"
Mendoza, Argentina 11

ZINFANDEL, Seghesio
Sonoma County, California 12

PORT Fonseca, "Bin 27" Douro, Portugal 8

STAGIONALE SELEZIONE di BIRRE

BIRRA alla SPINA (DRAFT BEER)

Pacifico ABV 4.5%

Stone IPA ABV 6.9%

Pinzimini Blonde Ale ABV 5.2%

Bay City 72 & Hoppy Session IPA ABV 4.2%

Iron Fist Logan Lager ABV 4.3%

Saint Archer Pale Ale ABV 5.5%

Refuge Brewery Blood Orange Wit ABV 5%

Stella Artois ABV 5%

32 North Pilsner ABV 5.5%

Karl Strauss Red Trolley Ale ABV 5.8%

ask your server or bartender about our rotating draft handles

San Diego Sampler Flight

Try 4 of any San Diego's Draft Beers

BIRRA (SAN DIEGO + MICRO)

Stone Delicuios IPA

Pinzimini Blonde Ale

Rogue Hazelnut Brown Nectar

Widmer Brothers Hefe

IMPORTATI (IMPORTED)

Peroni Heineken

Corona Guinness

Dos XX Lager Stella

MERCATO INTERNO (DOMESTIC)

Bud Light Budweiser

Blue Moon Coors Light

Angry Orchard Michelob Ultra

Samuel Adams

PRIMI

ANTIPASTI MISTO

prosciutto, cured sausages, cheeses and olives 15

FRITTI CALAMARI

chimichurri aioli, red pepper aioli 13

BAJA FISH TACOS

three beer battered fish tacos with crema, red cabbage and topped with a pineapple and jicama salsa 11.5

AHI POKE TOSTADA

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

DUCK CONFIT QUESADILLA

Manchego cheese, pico de piña 9.5

GUINNESS BRAISED SHORT RIB “Queso” TACO

tomatillo salsa, avocado, crema 9.5

HONEY CHIPOTLE WINGS

wings tossed with honey chipotle lime sauce 12.5

BAJA CALIFORNIA SHELLFISH CEVICHE

corn chips 10

WAGYU BEEF SLIDERS

caramelized onions, maple slab bacon and sharp cheddar 13

TRIO OF SAUSAGES

Italian, chicken apple, kielbasa with sauerkraut and mustard 13

SERRANO HAM MONTADITO

truffle Pecorini, piquillo peppers and raisin mojo 9

LOCAL OYSTER MUSHROOM TEMPURA

cilantro aioli 9

SPINACH KALE QUESO FUNDIDO

asiago crostini 9

CAMARONES a la DIABLA

red hot spicy shrimp 9

CUBAN MOJO SANDWICH

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

GRILLED PINZIMINI BURGER

provolone, caramelized onions, tomato 16.50

PIZZA & INSALATA

SALSICCIA

italian sausage, fontina, caramelized onions,
thyme 13

GRUYERE PORK BELLY

slow roasted pork belly, gruyere cheese, caramelized
onions 13

TUSCAN

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

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 8

CHEESECAKE BRULEE

traditional cheesecake drizzled with caramel sauce 8

TIRAMISU

mascarpone, coffee and kahlua 8

LEMON MERINGUE TART

agave and kiwi sauce with fresh blueberry compote 8

MOLTEN CHOCOLATE CAKE

served warm with vanilla gelato, chocolate sauce 8.50

GELATO

vanilla, lemon, strawberry or chocolate 7.50

HAPPY HOUR

5:00 PM – 7:00 PM and 9:00 PM – 11:00 PM

Happy Hour Beverages - 6

HOUSE CABERNET
HOUSE CHARDONNAY

WELL LIQUOR BRANDS

DRAFT BEERS 1.00 off

Happy Hour Appetizers

Food descriptions on page 4

ASIAGO GARLIC FRIES 6

FRITTI CALAMARI 6

BAJA FISH TACOS 8

AHI POKE TOSTADA 8

HONEY CHIPOTLE WINGS 7

SPINACH KALE QUESO FUNDIDO 7

WAGYU BEEF SLIDERS 9

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