

SAVORY MENU



- LITTLE ITALY -

1430 UNION STREET
SAN DIEGO CALIFORNIA 92101
TEL 619.294.7001 FAX 619.234.7001

- BALBOA PARK -

2929 FIFTH AVENUE
SAN DIEGO CALIFORNIA 92103
TEL 619.294.2132 FAX 619.294.7032

BAR SNACKS

BOWL OF PETIT KETTLE CHIPS <i>hand crafted in small batches</i>	5.
RIGATONI CHIPS <i>all natural pasta chips sprinkled with salt from the Dead Sea</i>	5.
MARCONA ALMONDS <i>extra virgin olive oil fried & salted Spanish almonds</i>	6.
SWEET & SALTED BAR NUTS <i>cashew / almond / hazelnut / pecan / Brazi</i>	6.
GLUTEN-FREE FLAXSEED CRISPS <i>crunchy with a hint of onion</i>	6.
OLIVE SELECTION (MIXED WITH ITALIAN HERBS AND FRESH PRESSED EXTRA VIRGIN OLIVE OIL) <i>Italian cerignola / Greek kalamata / French lucques / piccholines</i>	6.
KAREN'S AUSTRALIAN DUKKAH (WITH CIABATTA PICCOLO BREAD & EXTRA VIRGIN OLIVE OIL) <i>macadamia nut / coconut / poppyseed / cumin / fennel</i>	8.

SPREADS

MEZZE PLATTER (WITH BREAD & CIE BREAD SELECTION) <i>hummus / tzatziki / olives / roasted tomatoes / French feta</i>	20.
TZATZIKI (WITH BREAD & CIE BREAD SELECTION) <i>yogurt / cucumber / mint / garlic</i>	7.
HUMMUS (WITH BREAD & CIE BREAD SELECTION) <i>chickpeas / tabini / garlic / olive oil</i>	7.
OLD FASHION ONION DIP (WITH KETTLE CHIPS) <i>caramelized organic white onions folded into sour cream</i>	7.5
PARMESAN PESTO (WITH BREAD & CIE BREAD SELECTION & RIGATONI CHIPS) <i>yellow peppers / pecans / garlic</i>	8.
PESTO GENOVESE (WITH BREAD & CIE BREAD SELECTION & RIGATONI CHIPS) <i>basil / pine nuts / garlic / romano</i>	8.
POBLANO PESTO (WITH BREAD & CIE BREAD SELECTION & RIGATONI CHIPS) <i>roasted poblanos / pumpkin seeds / cilantro</i>	8.

GREENS

(Served with Bread & Cie bread selection)

MIXED GREENS <i>organic greens / butter leaf lettuce / French vinaigrette</i>	10.
CAESAR <i>romaine lettuce / parmesano reggiano / homemade croutons / anchovies</i>	12.
ROGUE SMOKED BLUE <i>organic greens / mesquite walnuts / French vinaigrette</i>	12.
GREEK <i>butterleaf lettuce / French feta / kalamata olives / tomato / cucumbers / caramelized white onions / Greek vinaigrette</i>	14.
FRUITED MIXED GREENS <i>organic greens / butter leaf lettuce / seasonal berries / toasted hazelnuts / French feta / balsamic vinaigrette</i>	14.
COBB <i>organic greens / turkey / serrano ham / avocado / hearts of palm / artichoke hearts / egg / blue cheese pieces / vinaigrette or blue cheese dressing</i>	18.
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SIDES <i>avocado / tomato / turkey / tuna / egg salad / hummus / pesto genovese / parmesan pesto / nuts</i>	3.5
SIDES <i>grilled serrano ham / smoked salmon</i>	6.

BRUSCHETTA

ONE BRUSCHETTA 3.5

AVOCADO
with artichoke truffle tapenade

FUNGI MISTI
*Italian mushroom mix in
extra virgin olive oil with fresh herbs*

SMOKED CHÈVRE
with black truffle pâté

TALEGGIO CHEESE
with tomato pesto

TWO BRUSCHETTAS 6.5

BUFFALO MOZZARELLA
*with pesto genovese and
fresh tomato*

SURFING GOAT
PING PONG CHEESE
with Maui Mango Chutney

CASHEL BLUE
*with Extraordinary Gourmet
Sonoma Pear & Fig Jam*

PANINI

(Served on Bread & Cie levain bread unless otherwise noted)

TURKEY BREAST <i>smoked mozzarella / cranberry mayonnaise / butter leaf lettuce</i>	10.
EGG SALAD <i>grilled red pepper pesto / sauce andalouse</i>	10.
GOAT CHEESE <i>mushroom pesto / grilled zucchini</i>	10.
FETA CHEESE <i>grilled eggplant / tomato / pesto genovese</i>	10.
CAESAR SALAD (ON CIABATTA BREAD) <i>grilled eggplant / roasted red pepper / tomato / smoked mozzarella / romesco sauce</i>	11.
GREEK (ON CIABATTA BREAD) <i>French feta / tzatziki / cucumber / tomato / kalamata olives</i>	11.
IMPORTED ITALIAN TUNA <i>white cheddar / garlic aioli mayonnaise / artichoke truffle tapenade</i>	12.
SMOKED SALMON <i>avocado / tomato / miso mayonnaise / lime</i>	12.
SERRANO HAM <i>buffalo mozzarella / balsamic onions / red plum conserve</i>	12.
PORTOBELLO & BRIE <i>roasted portobello / brie / tomato / French vinaigrette</i>	12.
TOFU CLUB (ON CIABATTA BREAD) <i>tofu / soy bacon / soy cheese / avocado / tomato / caramelized onion / habañero aioli</i>	12.

GRILLED CHEESE

AGED CHEDDAR <i>sundried tomato & green olive tapenade</i>	7.5
SMOKED MOZZARELLA <i>yellow pepper & pecan pesto / fresh tomato</i>	7.5
AGED GRUYÈRE <i>caramelized white onions / whole grain mustard</i>	7.5
ITALIAN FONTINA <i>roasted poblano / pumpkin seed pesto</i>	7.95
GRILLED CHEESE COMBINATION <i>create a perfect combination by adding a mixed green side salad to any of our grilled cheeses</i>	12.

(Please no substitutions.)

CHEESE

ONE CHEESE 6.5

THREE CHEESES 16.5

FIVE CHEESES 26.5

Goat

HUMBOLT FOG • CALIFORNIA
light & creamy / earthy / hint of ash

PING PONG SURFING GOAT • MAUI, HAWAII
hand-rolled / fresh & mild / hint of tartness

FLEUR VERT • FRANCE
cheesecake-like with herbs / mild / fresh

SMOKED CHÈVRE • COLORADO
applewood cold-smoked / dense / creamy

LE CHÈVRE NOIR • CANADA
aged cheddar-style / touch of sweetness / buttery & caramely

Sheep

ZAMARANO • SPAIN
full & round flavor / firm / nutty

FETA • FRANCE
creamy / slightly salty / delicate aftertaste

PETIT BASQUE • FRENCH PYRÉNÉES
earthy / salty / smooth

MOLITERNO • ITALY
earthy / aged pecorino / pockets of luscious truffles

Cow

RED DRAGON • IRELAND
Welsh ale / whole grain mustard / buttery & spicy

GRAFTON CHEDDAR 2YR • VERMONT
aged / fruity / sharp & robust

FROMMAGE D'AFFINOIS AUX HERBES • FRANCE
fresh herbs / brie-like / buttery

TALEGGIO • ITALY
semi-soft / buttery / pleasantly sharp

DOUBLE CREAM BRIE • FRANCE
fresh & buttery / soft / rich

MAHON • SPAIN
butter paprika & oil-rubbed rind / semi-firm / tangy

AGED GRUYÈRE • SWITZERLAND
nutty / slightly sweet / melts in your mouth

VINTAGE GOUDA • HOLLAND
hard / salty & tangy / hint of butterscotch

FONTINA • ITALY
firm / buttery / mild

Blue

CASHEL BLUE • IRELAND
very mild / creamy / melts in your mouth

ROARING FORTIES • AUSTRALIA
full-flavored / sweet & nutty / sour notes

ROGUE SMOKED BLUE • OREGON
cold smoked over hazelnuts / sweet & caramely

(Served with Bread & Cie bread selection.)

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92103
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MONDAY - THURSDAY
8:30AM TO 11PM

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8:30AM TO 11PM

FRIDAY
8:30AM TO MIDNIGHT

FRIDAY
8:30AM TO MIDNIGHT

SATURDAY
10AM TO MIDNIGHT

SATURDAY
10AM TO MIDNIGHT

SUNDAY
10AM TO 11PM

SUNDAY
10AM TO 11PM



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