

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, The Loop
Marlborough, New Zealand 12

ALBARINO, Salneval
Rias Baixas, Spain 11

RIESLING, Anew
Columbia Valley, Washington 9

CHENIN BLANC, Husch
Mendocino, California 11

CHARDONNAY, Magnolia Grove
California 9

CHARDONNAY, Gainey
Santa Ynez, California 13

ROSÉ, Banfi
Tuscany, Italy 9

VINI ROSSI

PINOT NOIR, DeLoach
California 11

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

PETIT SIRAH BLEND, Bogle
Clarksburg, California 9

STAGIONALE SELEZIONE di BIRRE

BIRRA alla SPINA (DRAFT BEER) 7.5

32 North Pilsner ABV 5.5%

Stella Artois ABV 5%

Refuge Brewery Blood Orange Wit ABV 5%

Pacifico ABV 4.5%

Bay City 72 & Hoppy Session IPA ABV 4.2%

Saint Archer Pale Ale ABV 5.5%

Pinzimini Blonde Ale ABV 5.2%

Stone IPA ABV 6.9%

Ballast Point Grapefruit IPA ABV 7%

Karl Strauss Red Trolley Ale ABV 5.8%

Ironfist Imperial Stout ABV 5.2%

ask your server or bartender about our rotating draft handle

San Diego Sampler Flight

Try 4 of any San Diego's Draft Beers

BIRRA (SAN DIEGO + MICRO) 7.5

Stone Delicious IPA

Pinzimini Blonde Ale

Rogue Hazelnut Brown Nectar

Widmer Brothers Hefe

IMPORTATI (IMPORTED) 7.5

Peroni Heineken

Corona Guinness

Dos XX Lager Stella

MERCATO INTERNO (DOMESTIC) 6.5

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 Pecorino, 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

ASIAGO FRENCH FRIES

tossed with Italian herbs 8

CUBAN MOJO SANDWICH

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

GRILLED PINZIMINI BURGER

provologne, 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 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, 18

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
HOUSE PETIT SYRAH

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, olives, artichokes, pineapple, bell peppers, basil, spinach