



pinzimini

• CARNE & PESCE •


ROASTED SALMON* 26  
pan flashed spinach, artichoke, pear tomatoes and roasted fingerling potatoes


GRILLED CHICKEN SCALOPPINI** 21  
asparagus, wilted spinach and arugula, tomato and mozzarella

• PIZZA •

SALSICCIA 13
Italian sausage, fontina, caramelized onion and thyme

GRUYERE PORK BELLY 13
slow roasted pork belly, gruyere cheese and caramelized onions

FORMAGGI e INSALATE 13 
truffle pecorino, baby sweet peppers and wild arugula

TUSCAN 12 
mozzarella, artichoke, arugula, lemon, evoo and shaved parmesan

MARGHERITA 12 
tomato, fresh mozzarella and basil

• PASTAS •

SALSICCIA di PENNE 18
Italian sausage, broccoli, red pepper flakes, parmesan and pomodoro sauce

LINGUINI di VEGETALE 18 
saffron emulsion and seasonal vegetables

GEMELLI 18 
grilled chicken, crimini mushroom, portobello mushroom, spinach, pear tomato and rosemary


SPAGHETTI BOLOGNESE 18
beef ragout, pomodoro sauce and grana

• PANINIS •

served with your choice of: small caesar, market greens salad or sea salt fries

GRILLED PINZIMINI BURGER* 16.5
caramelized onion, tomato and provolone

CUBAN MOJO SANDWICH 15
mojo pulled pork, ham, swiss cheese, chipotle mustard and mayonnaise

CHICKEN CAPRESE 14.5 
rosemary aioli, tomato marmalade, arugula and mozzarella

• PRIMI •

FRITTI CALAMARI 13
spicy red pepper, lemon aioli and sea salt

ZUPPA di MINISTRONE* 8 
vegetables, white bean and basil pesto

TOMATO BASIL SOUP 8 

• INSALATA •

INSALATA VERDE 8   
pear tomato, toasted almond and basil vinaigrette

PANZANELLA 15  
greens, soft mozzarella, pine nuts, tomato, cucumber
toasted Italian bread and basil vinaigrette
chicken 5 salmon 5 roasted shrimp 7

CAESAR SALAD PINZIMINI STYLE 13
baby romaine, traditional caesar dressing, grana padano, white anchovies and fried capers
chicken 5 salmon 5 roasted shrimp 7

INSALATA ARUGULA 14  
truffled pecorino, pine nuts, cured tomatoes and lemon thyme vinaigrette

• NON-ALCOHOLIC •

POMEGRANATE LEMON SODA 5
house made pomegranate simple syrup,
fresh lemon juice and sparkling water

JALAPEÑO MARGARITA 5
house made jalapeño cilantro simple
syrup, fresh lime juice and sparkling water

Daily Happy Hour
5 - 7pm and 9 - 11pm

Crafted
at WESTIN

• RED WINE •

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, *Seahesio Sonoma County, California* 12

PETIT SIRAH BLEND, *Bogle Clarksburg, California* 9

• WHITE WINE •

PROSECCO, *Ruffino Veneto, Italy* 9

BRUT CAVA, *Poema, Spain* 10

BRUT CLASSIC, *Chandon, California* 15

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

CHENIN BLANC, *Husch Mendocino, California* 11

CHARDONNAY, *Magnolia Grove California* 9

CHARDONNAY, *Gainey Santa Ynez, California* 13

ROSÉ, *Martin Ray Russian River, California* 9

• BEER •

DRAFT BEERS 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 BREWERY 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%

IRON FIST IMPERIAL STOUT ABV 5.2%

SAN DIEGO + MICRO BOTTLED 7.5

STONE DELICIOUS IPA ABV 7.7%

PINZIMINI BLONDE ALE ABV 5.2%

ROGUE HAZELNUT BROWN NECTAR ABV 5.6%

WIDMER BROTHERS HEFE ABV 4.9%