



LA JOLLA GROVES

Come Dine Under the Lemon Trees

antipasti | appetizer

Salted pretzel & Fondue 12

Hand-made Soft Pretzel and Parmesan Fondue

Arancini con Salsa Romesco 9

Crispy Risotto, Mozzarella, House Braised Tomatoes, Basil

Confit d'Anatra 13

Duck Confit, Grilled Bread, Goat Cheese, Arugula, Pomegranate, Balsamic Reduction

Cozze con Salsiccia 11

Mussels, Chorizo & Shallot Broth, Fennel Pollen

Burrata 13

Roasted Bell Peppers, Arugula, Lemon Balsamic Reduction

Salumie Formaggi 16

Creminelli Meats, Local Cheeses & Honey, House Peppadew, Rabbit Rillettes, Rye Cracker

Polpo Bra saton 13

Braised Octopus, Grilled Flat Bread, House Creme Fraiche, Chickpea, Squid Ink Aioli

Insalate | salad

Cavolo con limone 5

Kale, White Cheddar, Pomegranate, Toasted Walnuts, Dried Cherries, Honey Lemon Vinaigrette

Insalata della casa 5

Mixed Greens, Cherry Tomatoes, Parmesan, Cucumber, House-Made Croutons, Dressing Trio

Lattuga grigliata romana 6

Grilled Romaine, Anchoilade Crouton, Parmesan, Creamy Lemon Dressing, Cherry Tomato, Boquerones

Insalata di pancetta 5

Iceberg Wedge, Pickled Celery, Candied Pancetta, Crispy Shallots, Gorgonzola Dressing

zuppe | soup

Pomodoro con basilico 6

Preserved Tomatoes, Snuck Farms Basil, Balsamic, Lemon Crema

Cinque cipolle 7

Five onion soup, Bone Broth, Parmesan Croustade

Minestra di portabello 6

Braised Mushroom, Scallions, Lemon Crema

Minestra di zucca 6

Butternut Squash, Brandy, Candied Pepitas, Vanilla Creme Fraiche

Paste | Pasta

Tortellini alla diavola 22

Spiced chicken, six cheese ravioli, Red Pepper Cream Sauce

Scampi ai Gamberetti 23

Fresh Squid Ink Fettuccini, Pinot Grigio, Lemon Butter, Lemon Garlic Shrimp

Gnocchi all Zucca 20

Handmade Gnocchi, Sage Butter, Butternut Squash, Parmesan

Carbonara 21

Bucatini Pasta, Pancetta, Caramelized Shallot

Grigliato | Grill

Bistecca alla Fiorentina 50

44 Farms Wagyu Filet Mignon, Parmesan Fries, Cilantro Lemon Butter

Bistecca di Hanger 36

Hanger Steak, Capri Salsa Verde, Duck Fat Potatoes, Arugula, Saba

Branzino 35

Whole Branzino, Preserved Lemon, Preserve Lemon Potato

Pollo Grigliato 29

Half Peppered Chicken, Lemon Crema, Parmesan Fries

Secondi | Entree

Filetto di Manzo 28

Tenderloin Medallions, sautéed green Beans, Duck Fat Heirloom Baby Potatoes, Mango Chutney or Marsala Reduction

Filetto di Salmone 26

Pan Seared Salmon, Sautéed Butternut and Kale, Lemon Rissotto

Pollo al Limone della casa 24

Brick Seared Airline Chicken Breast, Mascarpone Polenta, Lemon Crema, Broccolini

Coniglio alla cacciatore 23

Braised Rabbit, Fregola Pasta, Chantrelle Mushroom, Pickled Serrano

Salmone anneritoall 17

Blackened Salmon Mixed Greens, Fresh Berries, Blood Orange Vinaigrette, Crispy Shallots

Zucca delicate 17

Delicata Squash, Harissa Crema, Fregola Pasta, Arugula

Pranzo | Lunch

Available until 4 pm

Chef / owner: Kyler roney | chef du Cuisine: Darwyn Fishinghawk

Panino alla porchetta 16

Seared porchetta, garlic scallion aioli, parmesan fries

Panino al tacchino 12

House smoked turkey, grilled butter bun, arugula, cranberry mango chutney, parmesan fries

La jolla burger 14

6 oz Kobe burger, port reduction, parmesan cheese, crispy shallots, parmesan fries

Panino al Manzo 17

Beef tenderloin grilled butter bun gruvère, caramelized onions, red pepper aioli, parmesan fries

Lemon chicken salad 16

Grilled lemon chicken, mixed greens, cucumber, pomegranate seeds, walnuts, parmesan cheese, lemon vinaigrette