



RISTORANTE ITALIANO

PIACERE MIO

92127

16490 PASEO DEL SUR SAN DIEGO, CA 92127 (858) 312 - 8390

ANTIPASTI

PROSCIUTTO E BURRATA GF

Sliced Parma prosciutto and burrata cheese
\$ 11.95

CAPRESE PIACERE MIO GF

Fresh burrata cheese
with Heirloom tomatoes and basil.
\$ 10.95

CARPACCIO DI CARNE GF

Sliced marinated beef (aged 14 days) served
with arugula and shaved Parmesan cheese
\$ 11.50

BRUSCHETTA

Grilled bread topped with
cherry tomatoes, mozzarella cheese
and prosciutto
\$ 8.95

POLENTA CON AGNELLO GF

Soft corn meal with lamb ragu
\$ 11.95

POLENTA GF

GORGONZOLA E FUNGHI

Soft corn meal with Gorgonzola cheese
and mushrooms
\$ 10.95

BRIE ALLA MILANESE

Deep fried brie cheese on marinara sauce,
topped with shaved parmesan cheese and bacon
\$ 11.50

CALAMARI FRITTI

Deep fried calamari with shrimps and zucchini
\$ 12.50

CARCIOFI GF

Marinated artichokes hearts with
Kalamata olives and shaved Parmigiano
\$ 11.95

POLPO E PATATE GF

Octopus and potato salad
\$ 11.95

POLPETTE VEGANE

Vegan meatballs in a marinara sauce
\$ 10.50

ZUPPE



SOUP OF THE DAY

Take a look at the specials!
\$ 7.50

PIZZERIA

WOOD OVEN PIZZA

INSALATE

HOUSE SALAD GF

Arugula tossed in lemon vinaigrette topped
with shaved parmesan cheese and served
with cherry tomatoes and mixed olives
\$ 7.95

CESARE SALAD

Heart of romain leaf, croutons and Parmesan
cheese in a Caesar's dressing
\$ 8.50

FERN SALAD GF

Baby iceberg lettuce topped with smoked pancetta
and gorgonzola crumble in a Ranch dressing
\$ 8.95

GRAPE SALAD GF

Baby spinach salad tossed w/ balsamic dressing,
goat cheese crumbles, berry mix, red grapes.
\$ 8.95

PIACERE MIO SALAD GF

Mixed greens, cherry tomatoes, corn, avocado
in a creamy avocado dressing.
\$ 9.95

PEAR SALAD GF

Mixed greens, pears, walnuts, Gorgonzola
crumbles in a raspberry dressing.
\$ 10.95

ADD CHICKEN.....\$7

ADD SALMON.....\$9

ADD SHRIMPS.....\$7.5

ROSSE

MARGHERITA \$ 12.95

Marinara sauce, fresh mozzarella
and basil

MODIGLIANI \$ 15.00

Tomato sauce, mozzarella, ham,
mushrooms, artichokes, spicy salami

FONTANA \$ 16.50

Tomato sauce, mozzarella, truffle oil,
Prosciutto di Parma, mushrooms and
shaved parmesan on top

DA VINCI \$ 14.50

Tomato sauce, mozzarella, pineapple,
and ham

BARTESAGHI \$ 16.95

Tomato sauce, mozzarella, Prosciutto
di Parma, arugula and
shaved Parmigiano

ROMAGNOLI \$ 14.50

Tomato sauce, mozzarella,
spicy salami

RAFFAELLO \$ 14.50

Tomato sauce, mozzarella, spinach, mushrooms,
onions, black olives and bell peppers

BIANCHE

MICHELANGELO \$ 17.50

Mozzarella, pesto, Prosciutto di Parma,
shrimp, arugula, shaved Parmigiano

REGINA \$ 15.00

Cherry tomatoes,
buffalo mozzarella and basil.

4 FORMAGGI \$ 14.50

Mozzarella, gorgonzola, romano,
smoked mozzarella

ADD PROSCIUTTO.....\$2

CARAVAGGIO \$ 15.50

Smoked mozzarella, sausage, onions, mushrooms

CIMABUE \$ 15.50

Smoked mozzarella, sausages, bell
peppers, onions, red wine

GALLINA \$ 17.00

Mozzarella, ham, spicy salami, mushrooms,
eggs and pancetta

FOCACCE

SEMPLICE

Rosemary, cherry tomatoes
\$ 7.00

CALZONI

BALESTRA

Ricotta, mozzarella, spicy salame, ham,
mushrooms, tomato sauce on top
\$ 17.50

ALLORI

Ricotta, smoked mozzarella, sausage,
spinach, tomato sauce on top
\$ 17.00

BENITEZ

Ricotta, smoked mozzarella,
mushrooms, spinach, sun-dried tomato
and pesto sauce on top
\$ 16.50

GF FOR GLUTEN FREE PIZZA ADD 2\$

VEGETARIAN GF GLUTEN FREE

DESIGN YOUR PASTA DISH

MADE FRESH DAILY

Choose the shape of our handmade pasta and match it with your favourite sauce!

PAPPARDELLE



Fresh large flat pasta noodles

TAGLIATELLE



Fresh traditional flat noodles from Emilia Romagna

SPAGHETTINI



Fresh thin spaghetti

FUSILLI



Fresh corkscrew shape pasta

PENNE



Dry penne pasta

GLUTEN FREE



Ask your server for our daily options

TOMATO

Slow cooked sauce made from all natural vine-ripened tomatoes, onions, carrots, celery, basil and fresh herbs
\$ 13.00

BOLOGNESE

100% Angus ground beef, homemade tomato sauce with red wine
\$ 16.95

ARRABIATA

Tomato sauce with garlic and chili flakes
\$ 13.95

NUZIALE

Combination of homemade pesto and tomato sauce
\$ 14.50

PESTO

Extra virgin olive oil, basil, garlic, nuts, sun-dried tomatoes, Parmesan and Ricotta cheese
\$ 15.50

PUTTANESCA

Light cherry tomato sauce with garlic, capers and kalamata olives
\$ 14.95

AMATRICIANA

Tomato sauce with onions, Italian pancetta and Pecorino cheese
\$ 15.50

FUNGHI

Mixed wild mushrooms in a creamy sauce
\$ 15.95

PINK SAUCE WITH SHRIMP

Tomato and cream sauce with shrimp and arugula
\$ 17.50

PASTA

ALL OUR STUFFED PASTA CONTAINS: RICOTTA CHEESE, PARMESAN CHEESE, BREAD CRUMBS AND EGGS.

PAPPARDELLE CON AGNELLO

Large flat pasta noodles tossed with slowly cooked lamb ragu.
\$ 18.95

LASAGNE ALLA BOLOGNESE

Layers of wide handmade pasta sheets with meat sauce, Parmesan cheese and bechamel au gratin
\$ 17.50

RAVIOLI DI MAGRO NUZIALE

Handmade ravioli stuffed with spinach and served with combination of tomato and pesto sauce
\$ 15.95

RAVIOLI DI CARNE AI FUNGHI

Handmade meat ravioli stuffed with 100% ground beef served with mushroom sauce and Parmesan cheese
\$ 16.95

ORECCHIETTE CON SALSICCIA

Ear shaped pasta with Italian sausage, rapini and fresh tomato in a brandy cream sauce with melted mozzarella
\$ 16.95

PASTA ALLA NORMA

Fresh penne pasta sauteed with eggplant, basil and smoked mozzarella in a marinara sauce
\$ 15.50

GNOCCHI ALLA SORRENTINA

Homemade potato dumplings served in a marinara sauce with fresh burrata on top
\$ 17.50

SPAGHETTI CARBONARA

Spaghetti with eggs, pancetta, and Pecorino romano
\$ 16.50

SPAGHETTI CON POLPETTE

Spaghetti and meatballs
\$ 15.50

Ask your server for vegan option

SPAGHETTI ALLE VONGOLE

Spaghetti with Manila clams, cherry tomatoes and Italian parsley in a white wine sauce
\$ 17.95

TAGLIATELLE NERE AI FRUTTI DI MARE

Squid ink homemade pasta served in marinara sauce with squid, shrimp, clams, mussels and fish of the day
\$ 19.95

RISOTTO DEL GIORNO

Ask your server

DAILY SPECIALS MENU

Ask your server!

SECONDI

SCALOPPINE AL MARSALA

Pork medallions scaloppine sauteed in Marsala wine sauce and mixed mushrooms served with sauteed veggies and potatoes
\$ 17.50

POLLO ALLA PARMIGIANA

Breaded chicken breast topped with mozzarella cheese and marinara sauce; served with tagliatelle pasta
\$ 18.50

PETTO DI POLLO LIMONE & CAPPERI

Chicken breast sauteed in a lemon white wine sauce with a touch of cream and capers
\$ 17.50

PESCE SPADA MILANESE

Fresh swordfish pan seared and breaded served with arugula and cherry tomatoes
\$ 21.95

CIOPPINO GF

Fish soup mediterranean style with calamari, shrimp, clams, mussels and fresh catch of the day!
\$ 22.50

SALMONE ZAFFERANO GF

Salmon filet in a creamy saffron sauce with shrimp served with asparagus risotto
\$ 21.95

We may apply service charge of 18% for parties of 6 people or more. Limited split checks.

VEGETERIAN GF GLUTEN FREE