



# 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  
\$ 12.50

### POLENTA GF

### GORGONZOLA E FUNGHI

Soft corn meal with Gorgonzola cheese  
and mushrooms  
\$ 11.50

### 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  
\$ 12.95

### CARCIOFI GF

Marinated artichokes hearts with  
Kalamata olives and shaved Parmigiano  
\$ 12.50

### SEA BASS CARPACCIO GF

Citrus marinated sea bass topped with avocado  
\$ 11.95

### POLPETTE VEGANE

Vegan meatballs in a marinara sauce  
\$ 10.50

## ZUPPE



### SOUP OF THE DAY

Take a look at the specials!  
\$ 8.00

## 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  
\$ 8.50

### CESARE SALAD

Heart of romain leaf, croutons and Parmesan  
cheese in a Caesar's dressing  
\$ 8.95

### 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.  
\$ 9.50

### 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.....\$7.5

ADD SALMON.....\$9

ADD SHRIMPS.....\$8

## ROSSE

### MARGHERITA \$ 12.95

Marinara sauce, fresh mozzarella  
and basil

### MODIGLIANI \$ 15.50

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

### FONTANA \$ 16.95

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 \$ 15.00

Tomato sauce, mozzarella,  
spicy salami

### RAFFAELLO \$ 15.00

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 \$ 14.50

Cherry tomatoes,  
fresh mozzarella and basil.

### 4 FORMAGGI \$ 15.00

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  
\$ 6.00

## CALZONI

### BALESTRA

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

### ALLORI

Ricotta, smoked mozzarella, sausage,  
spinach, tomato sauce on top  
\$ 17.50

### 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

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# DESIGN YOUR PASTA DISH

MADE FRESH DAILY

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



Fresh large flat pasta noodles



Fresh traditional flat noodles from Emilia Romagna



Fresh thin spaghetti



Fresh corkscrew shape pasta



Dry penne pasta



Ask your server for our daily options

**TOMATO**

Slow cooked sauce made from alla 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

**ARRABBIATA**

Tomato sauce with garlic and chili flakes  
\$ 13.95

**NUZIALE**

Combination of homemade pesto and tomato sauce  
\$ 14.95

**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

**ORTOLANA**

Tomato sauce with eggplant, zucchini, bell peppers and mushrooms  
\$ 15.50

**FUNGHI**

Mixed wild mushrooms in a creamy sauce  
\$ 16.50

**PINK SAUCE WITH SHRIMP**

Tomato and cream sauce with shrimp and arugula  
\$ 17.50

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## 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  
\$ 16.50

**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

**PENNE 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  
\$ 16.95

**SPAGHETTI CON POLPETTE**

Spaghetti and meatballs  
\$ 16.00

Ask your server for vegan option

**SPAGHETTI ALLE VONGOLE**

Spaghetti with Manila clams, cherry tomatoes and Italian parsley in a white wine sauce  
\$ 18.50

**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

**FUSILLI COZZE E PECORINO**

Homemade corkscrew shaped pasta served with mussels and Pecorino cheese in a white wine sauce  
\$ 17.50

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## 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**

Fish soup mediterranean style with calamari, shrimp, clams, mussels and fresh catch of the day!  
\$ 23.50

**SALMONE ZAFFERANO**

Salmon filet in a creamy saffron sauce with shrimp served with asparagus risotto  
\$ 22.50



DAILY SPECIALS MENU

Ask your server!



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



VEGETERIAN



GLUTEN FREE