MENU

PRONTO CUCINA ITALIANA

SECONDI *

SPECIAL

ever-changing, always fresh. locally sourced & inspired by the season's best offerings. — MP

limited availability

COLUMBIA RIVER SALMON

Roasted Columbia River steelhead salmon, lemon capers sauce and roasted potatoes — 45

Chef Pairing: Frico Bianco

CHICKEN PARM

breaded chicken breast, pan-fried, topped with mozzarella & marinara, served with spaghetti marinara — 37

Chef Pairing: Ratti Barbera

14OZ RIBEYE STEAK

Confit in Goji butter paired with roasted potatoes and seasonal vegetables. Buckwheat and aleppo chili crunch. — 68

Chef pairing: Nobile di Montepulciano

*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.Please alert staff to any dietary restrictions or allergies. Menu items may contain nuts and other allergens.We do not take responsibility for modified items.20% service charge added to party of 6 people or more.

BEER

MENABREA BLONDE ALE — 10

add a shot of Fernet Branca +8

GIMME IPA — 10

Docent Brewing Company

NON-ALCOHOLIC

POMEGRANATE-BASIL MOCKTAIL — 12

pomegranate, fresh basil, lemon

PINEAPPLE GINGER COCKTAIL — 12

pineapple, lime, house ginger syrup, ginger beer

ROSEMARY SPARKLING LEMONADE — 10

lemon, house rosemary syrup, effervescence

SPRITZ — 10

Baladin Passione in Rosso

ESTRELLA GALICIA — 8

pilsner-style NA beer

MEXICAN COKE OR SPRITE — 6

add house made grenadine +2

REDS BY THE GLASS

TORNATORE ETNA ROSSO (SICILY)	20/65
RATTI BARBERA D'ASTI (PIEDMONT)	16/64
DANIELE CONTERO BAROLO (PIEDMONT)	27/110
SALCHETO NOBILE DI MONTEPULCIANO (TUSCANY)	16/55
MACULAN BRENTINO (VENETO)	17/58
HOUSE RED- MONTE ANTICO (TUSCANY)	14/42

WHITES BY THE GLASS

TORNATORE ETNA BIANCO (SICILY)	20/65
SAUVIGNON BLANC BOSCO DEL MERLO (FRIULI)	14/48
FRICO BIANCO CHARDONNAY (FRIULI)	15/48
HOUSE WHITE- GRILLO (SICILY)	14/42
HOUSE PROSECCO- CA' BOLANI (VENETO)	16/55

PASTE

FETTUCCINE VODKA — 24

pink sauce, Parmigiano

chris' way:
add sausage +5
Chef pairing: Tornatore Etna Rosso

FETTUCCINE BOLOGNESE — 29

Angus-beef & pork ragu' cooked low & slow, Parmigiano
Chef pairing Daniele Conterno Barolo

BUCATINI AMATRICIANA — 27

crispy guanciale, spicy marinara, Pecorino Romano
Chef pairing: Barbera D'asti

AGLIO E OLIO — 24

Roasted garlic, calabrian chili, parlsley
Chef pairing: Barbera D'asti

BUTTERNUT SQUASH RAVIOLI — 26

Brown butter and sage sauce with macadamia nuts
Chef Pairing: Sauvignon Blanc "Merlot"

SHORT RIB RAVIOLI — 32

rich porcini sauce, truffle, Parmigiano
Chef pairing: Nobile Montepulciano

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PIZZE

MARGHERITA — 24
house marinara
to garnish: burrata, basil, oregano
Chef pairing: Maculan Brentino

DIAVOLA — 27
spicy marinara, guanciale, mozzarella, Pecorino Romano
Chef pairing: Ratti Barbera

MY FAVORITE — 30
marinara, mozzarella, mushrooms, onions, sausage, pepperoni
Chef pairing: Nobile di Montepulciano

ARTICHOKES AND SMOKED MOZZARELLA — 26
roasted artichokes, smoked mozzarella on a white sauce
Chef pairing: Tornatore Etna Rosso

TRUFFLE SAUSAGE — 28
sauteed mushrooms, Italian sausage, parsley, mozzarella, truffle oil
Chef pairing: Daniele Conterno Barolo

CACIO E PEPE — 20
Pecorino Romano, mozzarella, black pepper
add guanciale +6
Chef pairing: Frico Bianco Chardonnay

BY THE BOTTLE

SICILY

‘A RINA ETNA ROSSO	85
GURRIERI FRAPPATO VITTORIA	65
GURRIERI SICILIA NERO D'AVOLA	50

TUSCANY

BIBBIANO CHIANTI CLASSICO RISERVA	76
CASTELL'IN VILLA CHIANTI CLASSICO	72
LA GERLA BRUNELLO	198
TIGNANELLO ANTINORI	225

PIEDMONT

CASTELLO DI VERDUNO BAROLO	135
CAVALLOTTO DOLCETTO D'ALBA	60
MONCHIERO CARBONE GAVI	56
ODDERO LANGHE NEBBIOLO	78

OTHER REGIONS

ALLEGRINI AMARONE (VENETO)	145
BRUNO ZANASI LAMBRUSCO (EMILIA ROMAGNA)	45
MESA GIUNCO VERMENTINO (SARDINIA)	60
ROTATING ORANGE WINE	45

TEQUILA

ARETTE BLANCO
ARETTE REPOSADO
AMATITEÑA BLANCO
CAZCANES NO. 7 BLANCO
CAZCANES NO. 7 REPOSADO
CAZCANES NO. 7 AÑEJO
CAZCANES NO. 7 EXTRA AÑEJO
CAZCANES NO. 9 ROSA BLANCO
CAZCANES NO. 9 ROSA REPOSADO
CAZCANES NO. 10 STILL STRENGTH
DON FULANO BLANCO
DON FULANO REPOSADO
DON FULANO AÑEJO
DON FULANO FUERTE
FORTALEZA BLANCO
FORTALEZA REPOSADO
FORTALEZA AÑEJO
FORTALEZA STILL STRENGTH
LA GRITONA REPOSADO
MIJENTA BLANCO
MADRE BLANCO

MEZCAL

ANIMAS MAGUEY TOBALÁ
ANIMAS MAGUEY ESPADÍN
ANIMAS MAGUEY PAPALOTE
ANIMAS MAGUEY ESPADÍN Y PAPALOTE
CUISH MADRECUISHE
CUISH JABALÍ
BOZAL JAMÓN IBÉRICO SACRIFICIO
MADRE ENSAMBLE
MADRE ESPADIN

MEXICAN SPIRITS

ESTANCIA RAICILLA
D'ARISTI XTABENTÚN MAYAN SPIRIT

VODKA

CARBONADI
GIOVI
ROBERTO CAVALLI
VULCANICA

INSALATE

CAESAR SALAD

house made dressing, focaccia croutons, freshly grated Parmigiano — 19

SEASON FRUIT AND BURRATA SALAD

burrata served with 24 months prosciutto — 19

HOUSE SALAD

garden mix, heirloom tomatoes, olives, onions, cucumber, feta, house dressing — 18

A note from the Chef:

Rooted in the seasons, we partner with local artisans of land and sea to honor the Italian philosophy of simplicity & quality. Every dish celebrates the art of slow food and the joy of gathering.

Cheers!

SIGNATURE

VESPA — 17
vodka, Montenegro, citrus, pomegranate

MOTORCYCLE THIEF — 17
Engine Gin, Italicus, Campari,
Fernet-Branca, grapefruit

DUCATI — 17
tequila, Amara, lime, ginger, mint

BRAT. — 17
apple-cinnamon infused gin, Brucato, citrus,
honey, prosecco

CAPRESE MARTINI — 17
Tomato basil infused vodka, cherry tomatoes, basil,
black pepper, dry vermouth

NATE DOGG — 17
grilled pineapple infused mezcal,
Amaro Angeleno, dry & sweet vermouth

PANDAN PIÑA VERDE — 17
Del Santo, lime, pineapple, coconut pandan syrup

JOHN'S MARGARITA — 19
Cazcanes Still Strength Blanco, agave, lime

CLASSIC

MEZCAL JUNGLE BIRD — 17
mezcal, pineapple, Campari, citrus

LIMONCELLO DROP — 17
vodka, limoncello, citrus

ITALIAN LAST WORD — 17
gin, Luxardo Maraschino, Genepy, citrus

NEGRONI — 17
gin, Campari, sweet vermouth

MAI TAI — 17
rum, dry curacao, lime, orgeat

TINY 'TINIS

Perfectly chilled, little sip of your favorite classics. The ideal "just one more" for when you want the taste without the full-sized commitment.

TIRAMISU 'TINI — 10
vodka, espresso, dark sugar, mascarpone

FAST FASHION — 10
bourbon, salted caramel amaro

SNACKQUIRI — 10
overproof dark rum, dark sugar, lime

DOWN BAD — 10
branca menta, venice select

PRONTO BARREL PICK

Crafted exclusively for us: We partnered with Doc Swinson’s to hand-select a single, custom barrel of Tawny Port cask-finished bourbon. Poured nowhere else.

PRONTO OLD FASHION 19
demerara, angostura, orange bitters

BLACK MANHATTAN 19
amaro averna, black walnut bitters

PAPER PLANE 19
aperol, nonino, lemon

SPRITZ

SPRITZ FLIGHT
choose 2 spritz bases + a bottle of house prosecco
60

APEROL 16
Aperol, prosecco

LIMONCELLO 16
limoncello, lemon, prosecco

ITALICUS 16
italicus, lime, prosecco

DOLCE

TIRAMISU 14
lady fingers dipped in espresso, sweet mascarpone, cocoa powder

ITALIAN DONUTS 16
stuffed with seasonal ingridients and mascarpone cream

ROTATING DESSERT 14
ask your server

AFTER DINNER DRINKS

TIRAMISU MARTINI 20
vodka, fresh espresso, dark sugar, sweet mascarpone, chcolate bitters, lady finger

CHAI BELLA 17
reposado, chai, cream, Mario’s Hard Espresso, smoked cinnamon

PISTACHIO GRASSHOPPER 17
vodka, cream, pistachio liqueur, creme de menthe, Branca Menta, chocolate bitters

MENU

PRONTO CUCINA ITALIANA

Chef Adriano Piazza

ANTIPASTI

WHIPPED RICOTTA — 18
toasted walnuts, parsley, rosemary, lemon, EVOO, grilled focaccia

HOUSE FOCACCIA — 9
made daily, rosemary, olive oil

SEASONAL SOUP — 14
Rotating soup based on the season

BURRATA & GRILLED BROCCOLINI — 19
burrata ball, garlic, basil, parsley, heirloom tomatoes, Pecorino Romano, balsamic glaze

MEATBALL SNACK — 17
three Angus-beef meatballs, marinara, Parmigiano

ARANCINI — 19
saffron risotto, mozzarella stuffed, breaded, lightly fried, vodka sauce, Pecorino Romano, parsley

MARINATED OLIVES — 8
house marinade, smoked rosemary

GIN

BARR HILL
ENGINE
J.ROSE LONDON DRY
LUXARDO LONDON DRY
MALFY
MENEGIKS
MONKEY 47
VIGILANTE OVERPROOF
WILD SARDINIA

RUM

PLANTERAY 3 STARS
PLANTERAY O.F.T.D
PLANTERAY XO DARK 20 ANV.
PROBITAS WHITE
SAINT BENEVOLENCE CLAIRIN
SAINT BENEVOLENCE CARIBBEAN

BOURBON

ANGELS ENVY KENTUCKY STRAIGHT
DOC SWINSON TRIPLE CASK
DOC SWINSON DOS PADRES
DOC SWINSON TRES AMIGOS
EAGLE RARE 10 YR
HORSE SOLDIER
MICHTERS STRAIGHT BOURBON
MICHTERS SOUR MASH
REDWOOD EMPIRE DEVIL TOWER
REDWOOD EMPIRE GRIZZ BEAST
WHISTLEPIG PIGGYBACK OVERPROOF
WOODFORD RESERVE DOUBLE OAK

WHISKEY

COMPASS BOX GLASGOW BLEND
COMPASS BOX ARTIST BLEND
COMPASS BOX PEAT MONSTER
DALMORE 12 YEAR
DALMORE 12 YEAR SHERRY CASK
DALMORE CIGAR BLEND
GREEN SPOT IRISH
KAIYO THE UNICORN 10 YR
MICHTERS STRAIGHT RYE
OBAN 14 YR
REDWOOD EMPIRE RYE

GRAPPA

GIOVI ORIGINAL
GIOVI ORTICA E LIMONE
GIOVI DELL ‘ETNA
NONINO CHARDONNAY
NONINO MERLOT
STRAVECCHIA RISERVA 18

AMARI FLIGHT

three 1oz pours hand-selected by our bartender

21

AMARI & LIQUEURS

AMARA
AMARO ANGOSTURA
AMARO CAMATTI
AMARO CHIOT MONTAMARO
AMARO DILEI
AMARO IMPORTANTE
AMARO LUCANO
AMARO MELETTI
AMARO NARDINI
AMARO SIBILIA
AMARULIVO
ANGELENO
APEROL
AVERNA
BRAVO FALERNUM
BRESCA DORADA MIRTAMARO
BRUCATO
CAMPARI
CYNAR
CYNAR 70
DISARONNO
DORA DIRA
FERNET-BRANCA
FERNET-BRANCA MENTA
FERRO-CHINA BISLERI
FRATE FERNET
FRED ALKEMIL CREME DE CASSIS
FRED JERBIS AMARO
FRED JERBIS FERNET
GOTHA AMARO BLU
GOTHA SETTEMEZZO
HERBETET ALPE GENEPY
ITALICUS
LUXARDO AMARO ABANO
LUXARDO MARASCHINO
LUXARDO DEL SANTO
MONTANARO
MONTENEGRO
NOCINO
NONINO
PETRUS BOONEKAMP
RAPA GIOVANNI RATAFIA’ DI ANDORNO
SELECT
SERPOUL THYME LIQUEUR
ST. HUBERTUS
ST. MARIA
TEMPUS FUGIT CREME DE MENTHE
VECCHIO DEL CAPO
WASHINGTON LIQUEUR
ZUCCA RABARBARO

MENU

PRONTO CUCINA ITALIANA

Chef Adriano Piazza

Chef Adriano, voted Best Chef of San Clemente in both 2023 & 2024, brings the soul of Sicily to Southern California. After honing his craft at the prestigious University of Gastronomic Sciences in Piedmont, Adriano moved to the United States in 2016. In 2021, he realized his vision with Pronto Cucina Italiana. Here, he blends technical expertise with a simple philosophy: authentic Italian flavors crafted from a harmony of fresh local produce & premium imported Italian goods.

HOURS

wed,thurs,sun: 4:30-10
fri & sat: 4:30-11