



SIROCCO PIZZA COMPANY

BEER

DRAFT 8

805 | *Firestone Walker* 4.7%

Poolside Blonde | *La Quinta Brewery* 4.8%

Even Par IPA | *La Quinta Brewery* 7.2%

Aurora Hoppyalis | *Karl Strauss* 7%

Orange Wheat | *Hangar 24* 4.6%

Stella Artois 5%

BOTTLED

Budweiser 7

Bud Light 7

Miller Lite 7

Heineken 8

Corona 8

Michelob Ultra 7

Red Trolley 7

O'douls 7

**PLEASE ASK YOUR SERVER OR BARTENDER
ABOUT TODAY'S BEER & WINE SPECIALS**



SIROCCO PIZZA COMPANY

WINE

REDS

Marchesi di Barolo, 'Barbera d'alba', <i>Italy</i>	13/52
Cherry Pie Pinot Noir, <i>CA</i>	13/52
Educated Guess Merlot, <i>CA</i>	14/55
Conundrum Red Blend, <i>CA</i>	11/48
Chateau St. Michelle Indian Wells Cabernet Sauvignon, <i>WA</i>	14/55
Sledgehammer Cabernet Sauvignon, <i>CA</i>	12/50

WHITES

Fleur de Mer Rose, <i>France</i>	12/50
Pighin Pinot Grigio, <i>Italy</i>	11/48
Wairau River Sauvignon Blanc, <i>New Zealand</i>	12/50
Conundrum White Blend, <i>CA</i>	11/48
Drumheller Chardonnay, <i>WA</i>	11/45
Sonoma-Cutrer Chardonnay, <i>CA</i>	15/60



SIROCCO PIZZA COMPANY

FOR THE TABLE

GARLIC KNOTS (7)
house marinara

ANTIPASTI CROSTINIS (12)
pamplona chorizo, soppressata, capicola, kalamata olives, roasted peppers, pepperoncini, roasted red onions, balsamic reduction

FRIED CALAMARI (15)
aged balsamic, banana peppers, marinara

**FIRE ROASTED PANCETTA AND
BRUSSEL SPROUTS** (12)
balsamic reduction

HOUSE MEATBALLS (12)
aged parmesan, marinara, micro basil

CARLSBAD MUSSELS (15)
pamplona chorizo, lemon garlic white wine broth, crostini

CHEF CHARCUTERIE BOARD (18)
*selection of local cheeses and cured meats
with seasonal accompaniments*

FROM THE GARDEN

HEARTS OF ROMAINE (12)
*house caesar dressing, aged parmigiano reggiano,
sun dried tomato focaccia crouton*

SPC SALAD (14)
*arugula, endive, charred radicchio, citrus segments, crushed
walnuts, gorgonzola, red wine vinaigrette*

PANZANELLA (14)
*marinated heirloom tomatoes, diced avocado, roasted asparagus,
kalamata olives, focaccia croutons, basil, micro mint and burrata
cheese, tossed with basil oil, salt and pepper*

CAPRESE (14)
*heirloom tomatoes, burrata cheese, basil oil, pesto, micro basil,
aged balsamic, red wine and balsamic pearls*

ORGANIC BABY BEET SALAD (14)
*bloomsdale spinach, shaved onion and fennel, radish,
lavender goat cheese, red wine vinaigrette*

TUSCAN KALE SALAD (14)
*baby kale, pistachios, campari tomatoes, red onion, kalamata
olives, pecorino toscano, lemon herb vinaigrette*



SIROCCO PIZZA COMPANY

HAND CRAFTED PASTAS

BUTTER NOODLES (14)
house made fettuccini with butter

SPAGHETTI WITH MEATBALLS (16)
house made meatballs with marinara sauce

**FULVIO'S SPICY ITALIAN SAUSAGE
WITH TAGLIATELLE** (22)
broccolini, heirloom tomatoes with pomodoro

CHICKEN ROSA FETTUCCINI (22)
san marzano tomato cream, broccolini and basil

VICTOR'S PUTTANESCA (24)
*prawns with kalamata olives, onions, fresno chilies, fresh basil,
parmesan cheese and tomato basil caper sauce over linguini*

TORTELLONI (24)
*stuffed with black truffle ricotta, black garlic, heirloom cherry
tomatoes, wild mushrooms, spinach and pecorino toscano
with black garlic butter sauce*

LOBSTER RAVIOLI AND PRAWN (30)
english peas, heirloom tomatoes, brandy cream sauce

LINGUINI AI FRUTTI DI MARE (28)
*calamari, carlsbad mussels, clams, and shrimp
with arrabiata sauce*



SIROCCO PIZZA COMPANY

CRAFTED PLATES

SEASONAL RISOTTO (24)

chef's creation with locally sourced ingredients

PESTO ROASTED CORNISH HEN (24)

braised chard + sweet corn pepper succotash

14OZ BONE-IN PORK CHOP (26)

cherry moonshine chutney, bacon+apple slaw, basted carrots

14OZ RIBEYE (38)

sautéed onions and fresno chilies, broccolini, balsamic reduction

STEELHEAD TROUT (38)

sundried tomato fregola, confit fennel, asparagus, cauliflower, arrabiata coulis

SEAFOOD TRIO (38)

pan seared halibut, jumbo scallops and mussels with sweet pea and cipollini onion gnocchi over saffron broth

SELECTION OF SIDES

\$7 EACH

goat cheese polenta • pecorino and balsamic
glazed asparagus • roasted pee wee potatoes •
roasted northern california mushrooms • white bean
cassoulet • basted carrots



SIROCCO PIZZA COMPANY

BRICK OVEN PIZZAS

AMERICANA (14)
mozzarella & house sauce

BAMBINO (16)
pepperoni, mozzarella and house sauce

MARGHERITA (16)
heirloom tomatoes, hand pulled mozzarella, basil

FUNGI (16)
mixed northern california mushrooms, mozzarella, taleggio, rosemary, mozzarella

THE BUTCHER SHOP (18)
fulvio's fennel sausage, prosciutto di parma, soppressata, pepperoni, burrata cheese

THE HARVEST (18)
white sauce, ricotta, fontina, spinach, cipollini onions, artichoke hearts, heirloom cherry tomatoes, northern california mushrooms

THE MAUI WOWIE (18)
kalua pork, pineapple, maui onions, mozzarella

THE DI PARMA (18)
white sauce, gorgonzola dolce, fontina, arugula, moscato+honey poached nectarines, parmesan, and prosciutto

THE VALLEY (18)
white sauce, fontina, bacon, medjool dates, granny smith apples with roasted pumpkin seeds and arugula

MAKE ANY PIZZA A CALZONE (+2)

ADDITIONAL TOPPINGS

\$2 EACH

heirloom tomatoes • basil • mushrooms • roasted peppers • maui onions • pineapple • pepperoni, fulvio's fennel sausage • kalua pork • chopped bacon