



SALADS

add grilled chicken- \$12 / add grilled shrimp - \$14

Kiki's Chopped - \$18

Cauliflower, garbanzo beans, cucumber, onion, pepper, romaine, mozzarella, salami, red wine oregano vinaigrette

Tri-colore - \$15

Arugula, radicchio, endive, lemon, olive oil, parmesan

Market - \$17

Country line lettuces, citrus, basil, mint, pistachio, white balsamic vinaigrette

Caesar* - \$18

Little gem, focaccia croutons, parmesan, lemon, anchovy, garlic

PASTAS

Bucatini Cacio e Pepe - \$22

Black pepper, pecorino, parmesan

Rigatoni Bolognese - \$26

Parmesan, pancetta, beef, tomato

Shrimp Casarecce Alla Vodka* - \$31

Creamy tomato sauce, vodka, chile flake, basil, parmesan

Rigatoni Carbonara* - \$22

Guanciale, Egg Yolk, Black Pepper, Pecorino

(This is traditional carbonara, we do not add any salt)

SANDWICHES

*comes with small Caesar salad**

Kiki's Favorite* - \$22

Chicken cutlet, broccoli rabe, mozzarella, side of chili tomato sauce

Meatball Sandwich* - \$20

Prime beef, heritage pork, mozzarella, house pomodoro, basil

Chicken Parmesan Sandwich* - \$21

Breaded chicken, mozzarella, house pomodoro

PIZZA

Breakfast Pizza - \$21

caramelized onion, bacon, gruyere cheese, thyme, farm egg

Pepperoni - \$24

Ezzo pepperoni, chile honey, parmesan, mozzarella, tomato sauce

Margherita - \$20

Tomato, mozzarella, basil, olive oil

Forest Mushroom - \$23

Woodland mushrooms, mozzarella, fontina, thyme, taleggio, chives

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.*





LA COLOMBE COFFEE

Skim, whole, or oat milk

Espresso - \$5 Ristretto - \$5
Coffee - \$5 Americano - \$6
Cappucino - \$8 Latte - \$8
Macciato - \$7 Flat White - \$7

The White Negroni - \$16

The Classic's Younger Sister
*Tanqueray Gin, Sirene Apartivo
Bianco, Vino Falanghina*

Cosmo Bianco Fr ez - \$16

Cosmopolitan on the Italian Riviera
*Blanc Vermouth, Vodka, Cointreau,
Lemon, White Cranberry*

NON-ALCOHOLIC DRINKS

San Pellegrino Limonata - \$6.50
San Pellegrino Aranciata - \$6.50
Spuma Nera Chinoto - \$7.50
Fresh Brew Iced Tea - \$7
Arnold Palmer - \$7
Hazy A/F Non Alcoholic Beer - \$9

Bloody Quinta - \$16

Take a Selfie and Say it 3x
*Choice of gin, tequila, vodka
House made bloody blend*

Parasol Spritz - \$16

Shady Sip Along the Amalfi Coast
*Aperol, Pineapple Amaro, Polish
Vodka, Fresh Lemon, Bubbles*

STARTERS

Homemade Focaccia - \$5

Olio Verde

Carbonara Arancini* - \$4 /ea

*Guanciale, pecorino, parmesan,
black pepper*

Burrata- \$12

Focaccia, Olive Oil, Sea Salt, Pepper

Wagyu Beef Carpaccio* - \$21

*Smoked aioli, capers, shaved red
onion, arugula, parmesan*

BRUNCH

Ricotta Toast - \$12

Coachella dates, almonds, honey, mint

Avocado Toast - \$14

*Sun dried tomatoes, basil, radish,
calabrian chile, olio verde*

Nduja hash - \$24

*Potato, spinach, onion, peppers,
2 fried eggs*

Maple Glazed Nueske Bacon Steak- \$12

Chicken Milanese*- \$26

*Arugula, olive oil, lemon, parmesan,
panko breadcrumbs*

Roasted Broccoli- \$16

*Basil pesto, pine nuts, fried egg,
chile, breadcrumbs*

Tiramisu French Toast- \$17

*Espresso-nutella syrup, sweet
marscapone cream, cocoa powder*

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.*