

Firenze Trattoria

162 S Rancho Santa Fe Rd Ste E80 92024-4300 · +17609449000 · Updated: Jan 14, 2026

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ANTIPASTI 9

Bruschetta

grilled ciabatta bread brushed with pesto and topped with diced roma tomato, basil, garlic and extra virgin olive oil

Polenta Funghi e Gorgonzola

soft polenta sautéed with wild mushroom, porcini mushroom, gorgonzola and infused with truffle oil

Mozzarella Caprese

fresh mozzarella di bufala, tomato, basil and extra virgin olive oil

Granchia al Torta

crabcakes served with a lemon caper aioli

Calamari Fritti

lightly fried and served with piquant marinara sauce

Salmon Carpaccio

thin slices of scottish smoked salmon topped with fresh arugula, capers and parmigiano-reggiano

Carpaccio di Manzo

thinly sliced filet of beef topped with fresh arugula, capers and parmigiano-reggiano

Burrata al Arrostito Pomodoro

fresh burrata, roasted tomatoes and house made basil pesto, served with toast points

Scampi di Firenze

jumbo shrimp lightly dipped in egg and flour, sautéed in lemon butter sauce with mushrooms

ZUPPA E INSALATA 9

Firenze Zuppa di Verdura

fresh homestyle pureed vegetable soup

Pasta e Fagioli

traditional italian soup with white cannellini bean, carrot, onion and pasta

Insalata Firenze

romaine, bermuda onion, carrot, mushroom, roma tomato tossed with italian vinaigrette

Zuppa di Salsiccie

housemade ground italian sausage with onions, tomato and spinach in a light broth

Insalata Bella Vista

mixed baby greens, hearts of palm, avocado, diced roma tomato tossed with balsamic vinaigrette

Insalata dell' Orto

spring mix and arugula with pine nuts, roma tomato, gorgonzola cheese, sliced apple, mushroom, and homemade garlic and parmesan cheese croutons tossed with cranberry vinaigrette

Insalata Gamberi

grilled marinated shrimp, grilled eggplant, zucchini, roma tomato, goat cheese, bell pepper, pine nuts and mixed baby greens tossed with cranberry vinaigrette

Insalata Caesar

\$17.00

romaine, garlic and parmesan croutons, tossed and topped with shaved parmigiano-reggiano

Chopped Caesar

\$18.00

romaine, roma tomato and bermuda onion

INSALATE CAESAR DI FIRENZE 5

Spinachi al Cesare

baby spinach, roma tomato, roasted pine nuts, bermuda onion, goat cheese and pancetta

Chopped Caesar e Pollo

chicken, romaine, roma tomato, and bermuda onion

Caesar e Pollo

with marinated grilled chicken

Caesar e Calamari

with calamari fritti

Caesar e Salmone

with grilled fresh salmon

PESCE 6

Linguini alla Vongole

baby clams, garlic, shallots, olive oil and basil with white wine sauce

Scampi alla Fresca

jumbo shrimp sautéed with garlic, shallots and basil with your choice of fresh tomato or white wine sauce, served over linguini

Scampi al Pesto

jumbo shrimp sautéed with sun dried tomatoes and artichoke hearts in basil pesto sauce, served over linguine

Matrimonio di Mare

shrimp, scallops and mushrooms sautéed with garlic and shallots in a brandy cream sauce, topped with grated parmigiano-reggiano cheese and baked, served over risotto

Salmone alla Griglia

fresh salmon filet grilled and served with pasta and fresh vegetables

Seabass Oreganato

seabass sautéed in garlic, olive oil and white wine, topped with bread crumbs and oregano then baked, served over homemade garlic mashed potatoes

PASTA E RISOTTI 16

Cappellini al Pomodoro

angel hair pasta with tomato sauce, garlic and fresh basil

Ravioli di Formaggio

herbed ricotta filled pasta pillows with tomato basil garlic sauce

Ravioli di Portobello

stuffed with diced portobello mushroom and ricotta cheese sautéed in gorgonzola cream sauce

Rigatoni alla Vodka e Funghi

rigatoni, mushrooms, peas, and shallots in fresh tomato sauce with vodka and a touch of cream

Butternut Squash Ravioli

with sage and butter sauce served over a bed of sautéed spinach

Carbonara

egg fettuccine, prosciutto, shallots, peas, fresh cream and parmigiano-reggiano

Pasta Rustica

linguini, prosciutto, spinach, garlic, gorgonzola, pine nuts and basil

Gluten Free Ravioli al Pollo

ravioli stuffed with chicken, spinach, ricotta and parmesan, sautéed in garlic and olive oil and finished with slow roasted tomatoes and marcona almonds

Spaghetti Bolognese

traditional spaghetti with a savory beef and sausage bolognese sauce

Cannelloni Fiorentina

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked and topped with creamy bechamel sauce and bolognese

Tortellini al Forno

cheese filled tortellini with housemade bolognese sauce topped with mozzarella then baked

Rigatoni al Forno

rigatoni, handmade italian sausage and tomato sauce, topped with mozzarella and parmigiano-reggiano then baked

Penne Pesto al Pollo

penne, fresh pesto sauce, grilled chicken, roasted tomatoes, topped with pine nuts

Polpette di Pollo

handmade chicken meatballs, baked, served with marinara sauce over spaghetti

Lasagna Firenze

layered with ricotta cheese, beef, chicken, sausage, roma tomato, mushroom and parmigiano-reggiano, placed upon marinara sauce and topped with creamy bechamel

Risotto Fantastico

sliced filet mignon and shrimp sautéed in aged balsamic sauce with onions and prosciutto, served over risotto

GRIGLIA E SPECIALITA 11

Melanzane Parmigiana

slices of fresh eggplant lightly breaded and baked with mozzarella cheese, topped with marinara sauce

Melanzane Rollatini

thinly sliced eggplant rolled and filled with ricotta, pine nuts, italian herbs and bread crumbs topped with tomato sauce and mozzarella

Salsiccie con Peperonata

handmade italian sausage grilled with bell peppers, red onion, garlic, and tomato sauce

Pollo Piccata

chicken breast sautéed with white wine, garlic, lemon butter, and capers

Pollo alla Parmigiana

chicken breast lightly breaded and sautéed, topped with mozzarella and light marinara, and baked

Pollo Scarpariello

chicken breast and italian sausage sautéed with mushrooms, garlic, olive oil, white wine, and lemon

Pollo e Gamberi Rosemarino

chicken breast and jumbo shrimp sautéed with white wine, garlic, shallots, extra virgin olive oil, and rosemary

Vitello Marsala

veal scaloppini sautéed with fresh mushrooms in a traditional marsala sauce

Vitello alla Parmigiana

veal scaloppini lightly breaded and sautéed, topped with mozzarella and light marinara, and baked

Agnello alla Chianti

rack of lamb served in a chianti, shallot and pancetta reduction sauce, served with garlic mashed potatoes and vegetables

Filetto di Manzo

8oz prime angus filet mignon grilled to taste, served with garlic mashed potatoes and vegetables

PASTE E SPECIALITA 13

Cappellini al Pomodoro

angel hair pasta with tomato sauce, garlic and fresh basil

Ravioli di Formaggio

herbed ricotta filled pasta pillows with tomato basil garlic sauce

Cannelloni Fiorentina

fresh pasta rolled and filled with veal, chicken, spinach and ricotta, baked, and topped with creamy bechamel and bolognese sauce

Rigatoni alla Vodka e Funghi

rigatoni, mushrooms, peas, and shallots in fresh tomato sauce with vodka and a touch of cream

Ravioli di Portobello

stuffed with diced portobello mushroom and ricotta cheese sautéed in a gorgonzola cream sauce

Melanzane Rollatini

thin sliced eggplant rolled and filled with ricotta, pine nuts, italian herbs and bread crumbs topped with fresh tomato sauce and mozzarella

Spaghetti Bolognese

traditional spaghetti with savory beef and sausage bolognese sauce

Lasagna Firenze

layered with ricotta cheese, beef, chicken, sausage, fresh roma tomato, mushroom, parmesan and placed upon marinara sauce & topped with creamy bechamel

Rigatoni Forno

rigatoni, handmade italian sausage and tomato sauce, topped with mozzarella and parmigiano-reggiano then baked

Linguini alla Vongole

baby clams, garlic, shallots, olive oil and basil with your choice of fresh tomato or white wine sauce

Pollo Piccata

chicken scaloppini sautéed with white wine, lemon butter and capers

Pollo Marsala

chicken scaloppini sautéed with mushrooms in a traditional marsala sauce

Salmone alla Griglia

fresh salmon filet grilled and served with pasta and vegetables

PANINI 5

Panini Vegetali

grilled marinated eggplant, roasted bell pepper, roma tomato, bermuda onion and fresh mozzarella

Salsiccie con Peperonata

handmade italian sausage grilled with bell peppers, red onion, garlic, and tomato sauce

Pollo alla Griglia

grilled smoked chicken, sliced roma tomato, roasted bell peppers, arugula

Polpette Panini

handmade chicken meatballs with marinara sauce, mozzarella cheese, baked to finish

Prosciutto Caprese Panini

mozzarella, roma tomato, basil and prosciutto, drizzled lightly with extra virgin olive oil

DESSERTS 11

Tiramisu

Traditional homemade Italian dessert. Espresso soaked ladyfinger cookies, liqueurs, sweet marscarpone cheese, and cream

Cannoli

Traditional homemade crunchy puff pastry stuffed with chocolate-chip ricotta cheese

Tartufo

Chocolate gelato with raspberry sorbet filling coated with a chocolate shell, served with whipped cream

Dark Chocolate Lava Cake

Warm chocolate cake with a melted chocolate center, served with vanilla bean ice cream

Crème Brûlée

Classic creamy vanilla bean custard with a caramelized sugar topping

Original New York Cheesecake

A great rendition of the classic cheesecake

Sicilian Lemon Sorbet

Blood Orange Sorbet

Triple Espresso Gelato

Bourbon Butter Pecan Gelato

Vino e Sorbetti

Sweet Moscato di' Asti and Sicilian Lemon Sorbet

SPARKLING 3

NV Rotari, Brut, Italy - Split

Not half price on Mondays

NV Mionetto Prosecco, Italy - Split

Not half price on Mondays

NV Taittinger Brut Champagne - Half Bottle

Not half price on Mondays

AMERICAN WHITES 4

NV Chardonnay, Sycamore Lane, Napa

2021 Chardonnay, Chalk Hill, Russian River

2021 Chardonnay, Ferrari-Carano, Sonoma

2021 Chardonnay, Rombauer, Carneros

OTHER WHITES 4

2022 Sauvignon Blanc, Tohu, New Zealand

2020 Pinot Grigio, Banfi, San Angelo

2021 Rose, Maile, Burtech Family, Central Coast

2020 Gavi, Castello Banfi, Piedmont

AMERICAN REDS 6

2020 Pinot Noir, Elouan, Oregon Coast

2020 Pinot Noir Belle Glos, Clark & Telephone

NV Cabernet Sauvignon, La Terre, CA

2020 Cabernet Sauvignon, Serial, Paso Robles

2019 Cabernet Sauvignon, Prisoner, Napa

2020 Zinfandel, Turley, Napa

RED BLENDS 2

2021 Meritage, 'The Pessimist', Daou, Paso Robles

2020 Meritage, Leviathan, California Blend

ITALIAN REDS 5

2020 Chianti Classico, Castello Querceto, Tuscany

2018 Chianti Classico Riserva, Castello Querceto

2019 Sangiovese, Di Majo Norante, Campomarino

2020 Montepuciano, Carletto, Abruzzo

2020 Super Tuscan, Frescobaldi, Remole, Tuscany

CHARDONNAY 13

NV Sycamore Lane, CA

2020 Hess "Shirtail Creek Vineyard", Monterey

2020 De Loach, Sonoma Coast

2020 Raymond, Napa

2019 Silverado, Napa

2021 Rombauer, Carneros

2021 Ferrari-Carano, Alexander Valley

2021 Sonoma-Cutrer, "Russian River Ranches", Sonoma

2019 Sonoma-Cutrer, "Les Pierres", Sonoma

2020 Cakebread, Napa

2019 Grgich Hills, Napa

2021 Flowers, Sonoma Coast

2021 Plumpjack, Reserve, Napa

Not half price on Mondays

SAUVIGNON BLANC 5

2021 Honig, Napa

2021 Tohu, New Zealand

2019 Silverado, Miller Ranch, Napa

2021 Ferrari-Carano Fume, Sonoma

2019 Grgich Hills Fume, Napa

OTHER AMERICAN VARIETALS 2

2021 Chateau Ste. Michelle, Riesling, Columbia Valley

2019 Cass, Viognier, Paso Robles

ROSE 1

2021 Maile, Burtech Family, Central Coast

PINOT GRIGIO 4

2021 Anterra, Venezie

2020 Ruffino, Tuscany

2020 Castello Banfi, San Angelo

2021 Santa Margherita, Friuli

ORVIETO 1

2021 Campogrande, Santa Cristina

GAVI 2

2020 Castello Banfi, "Principessa Gavia", Strevi

2021 Pio Cesare, Cortese di Gavi, Alba

VERMENTINO 1

2020 Rocca di Montemassi, Maremma

SOAVE 1

2020 Anselmi, San Vincenzo

MERLOT 6

NV La Terre, California

2016 Thorn, Prisoner Wine Company, Napa

2019 Alexander Valley Vineyards, Alexander Valley

2019 Markham, Napa

2020 Duckhorn, Napa

2018 Grgich Hills, Estate, Napa

PINOT NOIR 10

2020 Cedar Brook, Napa

2020 Elouan, Oregon Coast

2021 Melville, Estate, Santa Rita Hills

2021 Belle Glos, Clark & Telephone, Santa Barbara

2019 Saintsbury, Carneros

2021 Gary Farrell, Russian River Valley

2021 EnRoute by Far Niente, Russian River Valley

2019 Sanford, Santa Rita Hills

2021 Emeritus, Hallberg Ranch, Russian River Valley

2021 Flowers, Sonoma Coast

CABERNET SAUVIGNON 18

NV La Terre, California

2019 Simi, Alexander Valley

2019 Joel Gott, Napa

2020 Serial, Paso Robles

2019 Charles Krug, Napa

2019 Honig, Napa

2018 St Francis Reserve, Alexander Valley

2019 The Prisoner, Napa

2019 Titus, Napa

2019 Chateau Montelena, Calistoga, Napa

Not half price on Mondays

2018 Stags' Leap Winery, Napa

2018 Grigch Hills, Napa

2018 Jordan, Alexander Valley

2017 Heitz Cellars, Napa

2018 Silver Oak, Alexander Valley

Not half price on Mondays

2019 Darioush, Napa

Not half price on Mondays

2020 Cakebread, Napa

2017 Plumpjack, Oakville, Napa

Not half price on Mondays

MERITAGE 8

2021 Orin Swift Eight Years in the Desert, California

2021 'The Pessimist', Daou, Paso Robles

2019 Niner Red, Paso Robles

2019 Leviathan

2019 The Prisoner, Napa

2019 Pahlmeyer, Jayson, Napa

2014 The Cov, Rancho Santa Fe

2017 Trilogy, Flora Springs, Napa

ZINFANDEL 5

2020 Turley, Old Vines

2018 Joel Gott, CA

2020 Rombauer, Santa Helena

2017 Grgich Hills, Napa

2020 Ridge, Lytton Springs, Sonoma

SYRAH ¹

2018 Stags' Leap Winery, Petite Syrah, Napa

OTHER EXCITING REDS ²

2019 Alexander Valley Vineyards, "Homestead", Cabernet / Syrah / Zinfandel

2020 Colome Malbec, Argentina

\$54.00

CHIANTI ¹⁰

2020 Castello di Querceto, Tuscany

2019 Castello di Querceto, Classico, Tuscany

2020 Antinori, Classico, "Peppoli", Tuscany

2019 Castello Banfi, Classico Riserva, Tuscany

2018 Castello di Querceto, Classico Riserva, Tuscany

2019 Santa Margherita, Classico Riserva, Tuscany

2016 Melini, "La Selvanella", Classico Riserva, Tuscany

2018 Ruffino, Ducale, Classico, Tuscany

2018 Ruffino, Ducale, "Gold", Classico Riserva, Tuscany

2018 Castello di Fonterutoli, Classico, Tuscany

SANGIOVESE ³

2019 Di Majo Norante, Campomarino

2020 Camigliano, Rosso di Montalcino

2019 Castello Banfi, Rosso di Montalcino

MONTEPULCIANO ¹

2020 Carletto, Montepulciano d'Abruzzo

AMARONE ³

2017 Passimento, Famiglia Pasqua, Veneto

2017 Luigi Righetti, Veneto

2017 Masi Amarone, Costasera

BAROLO 2

2017 Damilano, Alba

2017 Fontanafredda, Serralunga d'Alba

BARBARESCO 2

2017 Produttori del Barbaresco, Alba

2016 Marchesi di Barolo, Antiche Cantine

BARBERA 2

2018 Michele Chiarlo, Asti

2018 Batasiola "Souvrana", Alba

BRUNELLO DI MONTALCINO 2

2018 Argiano

2017 Castello di Banfi

Not half price on Mondays

ECLECTIC ITALIANS 2

2018 Planeta, "La Segreta", Rosso, Sicily

2017 Travaglini, "Gattinara", Piedmont

SUPER TUSCAN 6

2020 Frescobaldi, Remole, Tuscany

2019 Antinori, "Villa Antinori", Tuscany

2019 Mondavi / Frescobaldi, "Lucente", Tuscany

2017 Castello Banfi, "Summus", Montalcino

2019 Mondavi / Frescobaldi, "Luce", Tuscany

2019 Tenuta San Guido, "Sassicaia", Bolgheri

Not half price on Mondays

CHAMPAGNE & SPARKLING 10

NV Ferrari Rose Half Bottle (375ml) Italy

Not half price on Mondays

NV Rotari, "Mezza Corona", Brut Riserva, Italy

NV Rotari, Rose, Trentodoc, Italy

NV, J, Sparking, "Cuvee 20" CA

NV Santa Margherita, Prosecco, Italy

NV La Marca, Prosecco, Italy

NV Piper-Heidsieck, Brut, France

NV Moet & Chandon, Imperial Brut, France

NV Veuve Clicquot Ponsardin, Brut, France

2012 Moet & Chandon, "Dom Perignon", France

Not half price on Mondays

DESSERT WINE 1

2020 Michele Chiarlo, "Nivole", Moscato di' Asti, Italy (375ml)

MARTINIS 7

Firenze Lemon Drop

Grey Goose Le Citron Vodka, Cointreau, fresh lemon, served up with a sugar rim

Tartini

Stoli Razberi Vodka, Chambord, Cranberry Juice, splash of Sweet and Sour

Hayden's Sidecar

Basil Hayden, Cointreau, Fresh lemon squeeze served straight up

French Pear Martini

Grey Goose Pear Vodka, St. Germain Elderberry Liqueur, float of Champagne and a sugar rim

Espresso Martini

Stoli Vanilla Vodka, Godiva White Chocolate Liqueur, Shot of Espresso and a touch of Frangelico

Blue & Bleu

Blue Ice Vodka and Bleu Cheese Stuffed Olives. Shaken and served straight up

Pomegranate Martini

Grey Goose, Pama Liqueur, Cointreau, Squeeze of lime

COCKTAILS 8

The Firenze Pear

Grey Goose La Poire Vodka, pineapple juice, cranberry juice

Aperol Spritz

Aperol Italian Aperitif, Prosecco, soda

La Dolce Vida

Malfy Gin, Fernet Branca, soda

Moscow Mule

Russian Standard Vodka, Gingerbeer, mint, lime, bitters

Negroni

Tanqueray Gin, Campari, sweet vermouth

Boulevardier

Bulleit Bourbon, Campari, sweet vermouth

Amalfi Collins

Bombay Sapphire Gin, St Germain elderberry liquor, Limoncello, lemon juice & a dash of soda

Italian Screwdriver

Stoli Raspberry Vodka, orange juice, grapefruit juice, ginger ale

BOTTLED BEER 7

Peroni

Moretti

Stella Artois

Corona

Ballast Point Lagunitas

Coors Light

Buckler Non-Alcoholic

SINGLE BARREL & SMALL BATCH BOURBON 8

Knob Creek KY Straight Bourbon Whiskey 9 Year

Basil Hayden's KY Straight Bourbon Whiskey 8 Year

Baker's 107 Proof 7 Year

Booker's True Barrel Bourbon

Woodford Reserve

Evan Williams Single Barrel Vintage

Jack Daniel's TN Single Barrel

Gentleman Jack

SINGLE MALT SCOTCH WHISKY 13

Glenmorangie 10 Year

Glenlivet 12 Year

Glenfiddich 12 Year

Macallan 12 Year

Balvenie Doublewood 12 Year

Glenfiddich 15 Year

Balvenie 15 Year

Macallan 18 Year

Glenlivet 18 Year

Balvenie Portwood 21 Year

Oban 14 Year

Lagavulin Islay 16 Year

Macallan Rare Cask

BLENDED WHISKY 4

Dewar's Reserve 12 Year

Dewar's Reserve 18 Year

Chivas Regal 18 Year

Johnnie Walker Blue Label

TEQUILA 10

Sauza Conmemorativo Añejo

Cazadores Reposada

Jose Cuervo 1800 Añejo

Jose Cuervo Platino Reserva

Patron Silver

Patron Añejo

Don Julio Blanco

Don Julio Añejo

Tres Generaciones Añejo

Riserva de la Familia

COFFEE DRINKS 4

Irish Coffee

Jamesons Irish Whiskey

Keoke Coffee

Brandy, Kahlua and Creme de Cacao

Mexican Coffee

Sauza Conmemorativo Reposada & Kahlua

Jamaican Coffee

Bacardi Silver Rum & Tia Maria

PORT 7

Cockburn Tawny Port 10 Year

Taylor Fladgate Tawny Port 20 Year

Fonseca Bin 27 Vintage Character

Dow's Crusted Vintage Character

Croft 1997 LBV

Taylor Fladgate LBV

Dow's Trademark Reserve

GRAPPA & SAMBUCA 4

Nonino Merlot Grappa

Sassicaia Grappa

Romana Sambuca

Romana Black Sambuca

COGNAC 10

Courvoisier VS

Hennessey VS

Remy Martin VSOP

Courvoisier VSOP

Hennessey VSOP

Grey Goose VX

Courvoisier Napoleon

Martell Cordon Bleu

Remy Martin XO

Hennessey XO
