

SAVORY MENU



- LITTLE ITALY -

1430 UNION STREET
SAN DIEGO CALIFORNIA 92101
TEL 619.294.7001 FAX 619.234.7001

- BALBOA PARK -

2929 FIFTH AVENUE
SAN DIEGO CALIFORNIA 92103
TEL 619.294.2132 FAX 619.294.7032

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SAN DIEGO CALIFORNIA
92103
619.294.2132

1430 UNION STREET
SAN DIEGO CALIFORNIA
92101
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MONDAY - THURSDAY
8:30AM TO 11PM

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8:30AM TO 11PM

FRIDAY
8:30AM TO MIDNIGHT

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8:30AM TO MIDNIGHT

SATURDAY
10AM TO MIDNIGHT

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10AM TO MIDNIGHT

SUNDAY
10AM TO 11PM

SUNDAY
10AM TO 11PM



WWW.EXTRAORDINARYDESSERTS.COM

CHEESE

ONE CHEESE 7.5

THREE CHEESES 18.

FIVE CHEESES 27.5

Goat

HUMBOLT FOG • CALIFORNIA
light & creamy / earthy / hint of ash

PING PONG SURFING GOAT • MAUI, HAWAII
hand-rolled / fresh & mild / hint of tartness

FLEUR VERT • FRANCE
cheesecake-like with herbs / mild / fresh

ETUDE • CALIFORNIA
mildly piquant / sweet & milky flavors / firm

UP IN SMOKE • OREGON
soft & creamy / maple leaf smoked / hint of bourbon

TRUFFLE TREMOR • CALIFORNIA
earthy & sophisticated / truffle vein

Sheep

PETIT BASQUE • FRENCH PYRÉNÉES
earthy / salty / smooth

MOLITERNO • ITALY
earthy / aged pecorino / pockets of luscious truffles

PECORINO GINEPRO • ITALY
firm / nutty / underlying sweetness

MANCHEGO • SPAIN
firm / nutty / olive oil rubbed rind

Cow

STOKES POINT SMOKED CHEDDAR • AUSTRALIA
firm / rich smokey flavor from Tasmanian wood

FROMMAGE D’AFFINOIS AUX HERBES • FRANCE
fresh herbs / brie-like / buttery

DOUBLE CREAM BRIE • FRANCE
fresh & buttery / soft / rich

MAHON • SPAIN
butter paprika & oil-rubbed rind / semi-firm / tangy

VINTAGE GOUDA • HOLLAND
hard / salty & tangy / hint of butterscotch

CASHEL BLUE • IRELAND
very mild / creamy / melts in your mouth

ROGUE SMOKED BLUE • OREGON
cold smoked over hazelnuts / sweet & caramely

GRAFTON CHEDDAR • VERMONT
2 year-aged / sharp & nutty / touch of sweetness

TELEME • CALIFORNIA
soft & creamy / hint of lemon

DOLCE GORGONZOLA • ITALY
creamy / buttery / sharp

(Served with Bread & Cie bread selection)

BAR SNACKS

BOWL OF PETIT KETTLE CHIPS <i>hand crafted in small batches</i>	5.
MARCONA ALMONDS <i>extra virgin olive oil fried & salted Spanish almonds</i>	6.
GLUTEN-FREE FLAXSEED CRISPS <i>crunchy with a hint of onion</i>	6.
OLIVE SELECTION (MIXED WITH ITALIAN HERBS AND FRESH PRESSED EXTRA VIRGIN OLIVE OIL) <i>Italian cerignola / Greek kalamata / French lucques / piccholines</i>	6.
KAREN'S AUSTRALIAN DUKKAH (WITH CIABATTA PICCOLO BREAD & EXTRA VIRGIN OLIVE OIL) <i>macadamia nut / coconut / poppyseed / cumin / fennel</i>	8.

SPREADS

MEZZE PLATTER (WITH BREAD & CIE BREAD SELECTION) <i>hummus / tzatziki / olives / roasted tomatoes / French feta</i>	20.
TZATZIKI (WITH BREAD & CIE BREAD SELECTION) <i>yogurt / cucumber / mint / garlic</i>	7.
HUMMUS (WITH BREAD & CIE BREAD SELECTION) <i>chickpeas / tabini / garlic / olive oil</i>	7.
OLD FASHIONED ONION DIP (WITH KETTLE CHIPS) <i>caramelized organic white onions folded into sour cream</i>	7.
GLUTEN-FREE FLAXSEED CRISPS <i>crunchy with a hint of onion</i>	6.
PARMESAN PESTO (WITH BREAD & CIE BREAD SELECTION) <i>yellow peppers / pecans / garlic</i>	8.
PESTO GENOVESE (WITH BREAD & CIE BREAD SELECTION) <i>basil / pine nuts / garlic / romano</i>	8.

GREENS

(Served with Bread & Cie bread selection)

MIXED GREENS <i>organic greens / butter leaf lettuce / French vinaigrette</i>	10.
CAESAR <i>romaine lettuce / parmesano reggiano / homemade croutons / anchovies</i>	12.
GREEK <i>butterleaf lettuce / French feta / kalamata olives / tomato / cucumbers / caramelized white onions / Greek vinaigrette</i>	14.
FRUITED MIXED GREENS <i>organic greens / butter leaf lettuce / seasonal berries / toasted hazelnuts / French feta / balsamic vinaigrette</i>	14.
COBB <i>organic greens / turkey / serrano ham / avocado / hearts of palm / artichoke hearts / egg / blue cheese pieces / vinaigrette or blue cheese dressing</i>	18.

SIDES <i>avocado / tomato / hummus / pesto genovese / parmesan pesto / nuts</i>	3.5
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SIDES <i>turkey / grilled serrano ham / smoked salmon / tuna salad / tuna / egg salad</i>	5.5
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BRUSCHETTA

ONE BRUSCHETTA 3.95

TWO BRUSCHETTAS 6.95

AVOCADO
with artichoke truffle tapenade

FUNGI MISTI
*Italian mushroom mix in
extra virgin olive oil with fresh herbs*

TELEME
with fresh basil

BUFFALO MOZZARELLA
*with pesto genovese and
fresh tomato*

SURFING GOAT
*ping pong cheese
with Maui Mango Chutney*

CASHEL BLUE
*with Extraordinary Gourmet
Sonoma Pear & Fig Jam*

PANINI

*(Served on Bread & Cie levain bread unless otherwise noted)
* Substitute vegan flaxseed crisps on any panini for an additional \$2.50*

TURKEY BREAST <i>Diestel free-range turkey / smoked mozzarella / cranberry mayonnaise / butter leaf lettuce</i>	11.
GOAT CHEESE <i>pesto genovese / portobella mushroom / avocado / tomato</i>	10.
EGG SALAD <i>romesco sauce / olive tapenade / mixed greens</i>	11.
TUNA SALAD <i>wild caught albacore / yuzu aioli / tomato / cucumber / butterleaf lettuce</i>	11.
IMPORTED ITALIAN TUNA <i>white cheddar / garlic aioli mayonnaise / artichoke truffle tapenade</i>	12.
SMOKED SALMON <i>avocado / tomato / miso mayonnaise / lime</i>	12.
SERRANO HAM <i>buffalo mozzarella / balsamic onions / red plum conserve</i>	12.
PORTOBELLO & BRIE <i>roasted portobello / brie / tomato / French vinaigrette</i>	12.
TOFU CLUB (ON CIABATTA BREAD) <i>tofu / rice bacon / rice cheese / avocado / tomato / caramelized onion / habañero aioli</i>	12.

GRILLED CHEESE

AGED CHEDDAR <i>bacon jam / fresh tomato</i>	8.5
SMOKED MOZZARELLA <i>yellow pepper & pecan pesto / fresh tomato</i>	8.5
AGED GRUYÈRE <i>caramelized white onions / whole grain mustard</i>	8.5
GRILLED CHEESE COMBINATION <i>create a perfect combination by adding a mixed green side salad to any of our grilled cheeses</i>	12.

(Please no substitutions.)