

# PREPKITCHEN LITTLE ITALY

1660 INDIA ST. SAN DIEGO

## SNACKS

7.25

MARINATED OLIVES SPICY FRIED CHICKEN WINGS  
BEEF SLIDERS MEATBALLS  
PATATAS BRAVAS PORK BELLY FRIED RICE

## GREENS & VEGGIES

WHISKNLADLE CAESAR 12.75 {gf}  
*romaine, anchovy dressing, parmesan, garlic crouton*

BEET & SPINACH SALAD 12.95 {gf}  
*almond, strawberry, fennel, honey goat cheese, balsamic*

WARM WHITE BEAN & ARUGULA SALAD 11.75 {gf}  
*red onion, parmesan*

ROASTED EGGPLANT 18 {gf}  
*buttermilk yogurt dressing, cherry tomatoes, feta, red onion, cucumbers, crispy naan*

## SEAFOOD

LOCAL CRUDO 12.75  
*yuzu, serrano, fried ginger*

GREEN CURRY SCALLOPS 27.95 {gf}  
*crispy rice cake, coconut milk, japanese eggplant, carrot puree*

RAINBOW TROUT 22 {gf}  
*farro, squash, bacon, mushroom, kale*

## ENTREES

PIRI PIRI CHICKEN 23.75 {gf}  
*chimichurri, feta, crispy potatoes, cilantro yogurt*

BRAISED BEEF 26.25 {gf}  
*mashed potatoes, cremini mushroom, pearl onion, carrot*

WNL BURGER 19.95 {gf}  
*gruyere, bacon, caramelized onion, farm egg*

PORK CHOP 25.75  
*sweet potato gratin, juniper butter, apple bourbon jus*

CHICKEN & DUMPLINGS 19.5  
*carrot, parsnip, drop biscuit*

## SMALL PLATES & SHARES

CORN SOUP 9  
*cherry tomato relish*

BRAISED LAMB 15.75 {gf}  
*cherry tomato tabbouleh, cucumber raita, hummus, naan*

FLATBREAD 14  
*three cheese, rosemary, chili oil, garlic confit*

CUTTING BOARD 21.95 {gf}  
*assorted meats, cheeses, spreads*

BACON WRAPPED DATES 13.5 {gf}  
*blue cheese, arugula*

BEEF TARTARE 14.95 {gf}  
*pickles, capers, shallot, mustard, fines herbs, toast*

AUTUMN SALAD 12.75 {gf}  
*fig toast, pear, apple, walnut, gorgonzola dressing*

## PASTA

FUSILLI BOLOGNESE 19.95  
*beef, pork, san marzano tomato, rosemary, parmesan*

BUTTERNUT SQUASH & KALE LASAGNA 18.5  
*parmesan, gruyere, aleppo*

SEAFOOD DITALONI 23.5  
*squid ink, crab, mussels, aioli*

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

\$20 CORKAGE PER EACH 750 ML BOTTLE

BUY A BOTTLE OF OURS AND WE WILL WAIVE THE FEE

{GF} – Dishes that can be made gluten free. Please alert  
your server of all allergies

in support of the rising minimum wage, a 3.75% surcharge will be added to all checks. It helps us to improve the pay for of our employees both in the dining room and the kitchen while continuing to **PROVIDE THE SAME DELICIOUS FOOD, EXCEPTIONAL SERVICE AND GENUINE HOSPITALITY WE ARE KNOWN FOR. IF YOU'D**

like more information about this decision, please visit [wnlhosp.com/rightthingtodo](http://wnlhosp.com/rightthingtodo) or email [rttd@wnlhosp.com](mailto:rttd@wnlhosp.com)

## HANDCRAFTED COCKTAILS | 12.5

### House Sangria

*Applejack, Cointreau, Citrus, Apple & Spice*

### A Fairweather Friend

*Blackwell Rum, Lime, Ginger & Angostura*

### Improved Collins

*Gin, Luxardo, Lemon & Thyme*

### Coco Loco

*Lavender Coconut Rum, Pineapple, Coconut & Ango Float*

### Horse & Buggy

*Seasonal Vodka, Fresh Citrus & Ginger Beer*

### Banana Hammock

*Teelings Irish Whiskey, Lemon, Banana & Velvet Falernum*

### House Negroni

*Rotating Gin, Campari & Carpano Antica*

### Comfort Blanket

*Orange Tea Bourbon, Lemon, Orange, Vanilla & Bitters*

### Oaxacan On Sunshine

*Tequila, Mezcal, Genepi, Maurin Quina & Lemon*

### Tequila Thyme Bomb

*Aperol, Strawberry, Lemon & Chili Oil*

### All Ryes On Us

*Rittenhouse, Amaro Nonino, Punt e Mes & Angostura*

### Honey, Don't

*Old Grove Gin, Honeydew, Kaffir Lime, St. Germain & Absinthe*

### Meztachio

*Mezcal, Pineapple, Lime, Cinnamon & Pistachio*

### That's My Jam

*Venom Vodka, Strawberry Jam, Lime, St Germain & Chartreuse*

## White wine

Cava   <i>Poema, Penedes, SP</i>	9.5/38
Brut Rosé   <i>Domaine J. Laurens, Limoux, France NV</i>	47
Rosé   <i>Chateau du Rouet, Reserve Cuvee, Provence, FR</i>	11/44
Champagne   <i>Taittinger, France NV (375ml Bottle)</i>	34
Champagne   <i>Charles Heidsieck Brut Reserve, Champagne FR</i>	89
Pinot Bianco   <i>Ketmeir, Alto Adige -Sudtirol, Italy</i>	46
Pinot Grigio   <i>Tiziano, Della Venezie, Italy</i>	11/44
Vinho Verde   <i>Broadbent, Vinho Verde, Portugal</i>	10/40
Muscadet Sevré et Main   <i>Les Clissages d'Or, Loire, France</i>	50
Sauvignon Blanc   <i>Douglas Green, South Africa</i>	11/44
Sauvignon Blanc   <i>Richmond Plains 'Blue Moon,' Nelson, NZ</i>	56
Chenin Blanc   <i>Marie de Beauregard, Vouvray, France</i>	47
Arneis   <i>Perdaudin, Negro Angelo, Roero, Piedmont, Italy</i>	56
Vermentino   <i>Olianas, Sardegna, Italy</i>	11/44
White Blend   <i>Quinta de Vale Pios 'Pios Branco' Portugal</i>	38
Albariño   <i>D. Pedro Soutomaior, Rias Baixas, Spain</i>	44
Riesling   <i>Dr. Hermann, Kabinett, Urziger Wurzgarden, Germany</i>	52
Rhone Blend   <i>E. Guigal, Cotes-du-Rhone, France</i>	12/48
Chardonnay   <i>Luma, Terre Siciliane IT</i>	12/48
Chardonnay   <i>Domaine De La Tour, Chablis, FR</i>	55
Chardonnay   <i>Saxon Brown, Hyde Vineyard, Napa/Carneros</i>	67

## red wine

Pinot Noir   <i>Lander-Jenkins, Sain Helena, CA</i>	12/48
Pinot Noir   <i>Talisman 'Cuvee No. 4,' North Coast, CA</i>	61
Gamay   <i>Jean Loron, Saint Amour, Beaujulaise, FR</i>	56
Barbera d' Alba   <i>Nicolon 'Negro Angelo, Piedmont, Italy</i>	46
Nebbiolo   <i>Gaja 'Sio Moresco,' Langhe, Italy</i>	83
Rosso Italiano   <i>Zio Porco 'In Pork We Trust' Veneto Italy</i>	11/44
Grenache   <i>Bonpas, Cotes-du-Rhone, France</i>	11/44
Grenache Blend   <i>Josep Grau 'Vespres,' Montsnat DO, Spain</i>	57
Nero d'Avola   <i>Ottoventi Punto 20, Sicily, Italy</i>	48
Tempranillo   <i>Verdad 'Rock n Rojo' Central Coast, CA</i>	46
Carménère   <i>Espino Gran Cuvee, D.O. Maipo Andes, Chile</i>	51
Dolcetto   <i>Alpha Box &amp; Dice 'Dead Winemakers Society' AUS</i>	54
Malbec   <i>Montevia, Mendoza, Argentina</i>	11/44
Malbec   <i>Wagner Family 'Voyage 4' Mendoza AR/Napa CA</i>	64
Merlot   <i>Los Morros, Central Valley, Chile</i>	10/40
Merlot   <i>Darioush, Napa Valley, California</i>	76
Zinfandel   <i>Saini Vineyards, Dry Creek, Sonoma CA</i>	56
Cabernet Franc   <i>Carr Family, Santa Ynez Valley, CA</i>	60
Cabernet Sauvignon   <i>California Karma, Paso Robles, CA</i>	12/48
Cabernet Sauvignon   <i>ALTVS, Rutherford, Napa, CA</i>	80
Petite Syrah   <i>Criess Cross, Clarksburg, CA</i>	12/48
Syrah   <i>Saxon Brown 'Owl Box Block,' Sonoma, CA</i>	63

## DRAFT BEER

Washington Gold   <i>Original Hard Cider</i>	7.5
Lost Abbey   <i>'Red Barn' Farmhouse Ale</i>	9
Barley Forge   <i>'Dog Days' Oktoberfest Lager</i>	7
Thorn Street   <i>'Rock the Pale' Pale Ale</i>	7.5
Societe   <i>'The Pupil' IPA</i>	8.5
Novo Brazil   <i>'Ipanema Girl' Double IPA</i>	8.75
32 North   <i>'Shelter Island' Blonde</i>	7.5
Council Brewing   <i>'Beatitude' Prickly Pear Sour</i>	8.5
32 North   <i>'Anchor Down' Amber Ale</i>	7.5
Karl Strauss   <i>'Wreck Alley' Imperial Stout</i>	8

## BOTTLE BEER

2 Towns   <i>'Made Marion' Marionberry Cider (12oz)</i>	7.5
Stiegl   <i>Grapefruit Radler (16oz)</i>	8
Fall Brewing   <i>'Plenty For All' Pilsner (12oz)</i>	7
Almanac   <i>'White Lable' Wine Barrel Aged Sour (375ml)</i>	14
Unibrou   <i>'La Fin du Monde' Belgian Triple (12oz)</i>	8.5
New English   <i>'Pure &amp; Simple' IPA (12oz)</i>	7
Bell's   <i>'2 Hearted Ale' American IPA (12oz)</i>	7
Hitachino Nest   <i>Red Rice Ale (330ml)</i>	11
Saison Dupont   <i>Belgian Farmhouse Ale (750ml)</i>	16
Boulevard   <i>'Rye-on-Rye' Sazerac Barrel-Aged Rye (750ml)</i>	26
Eel River   <i>Organic Porter (12oz)</i>	6.5



Happy hour  
daily 3 to 6pm  
Friday & Saturday 10pm to CLOSE

