

# 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

WHISKNLADLE CAESAR 12.75  
*romaine, anchovy dressing, parmesan, garlic crouton*

BEET & SPINACH SALAD 12.95  
*almond, avocado, tangerine, goat cheese, balsamic vinaigrette*

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

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

## SEAFOOD

LOCAL CRUDO 12.75  
*yuzu, serrano, fried ginger*

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

PAN SEARED TUNA 28.5  
*beet tehina. tanaerine. blood orange. nistachio. areek*

## MAINS

PIRI PIRI CHICKEN 23.75  
*chimichurri, feta, crispy potatoes, cilantro yogurt*

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

WNL BURGER 19.95  
*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*

## STARTERS

CAULIFLOWER SOUP 9  
*grape relish*

BRAISED LAMB 15.75  
*persimmon-walnut tabbouleh, greek yogurt, hummus, naan*

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

CUTTING BOARD 21.95  
*assorted meats, cheeses, spreads*

BACON WRAPPED DATES 13.5  
*blue cheese, arugula*

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

MEZZE BOARD 14.5  
*falafel, moroccan carrots, cauliflower, tabbouleh, tzatziki, tehina*

## 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*

**Please alert your server of any allergies or restrictions.**

**Gluten-free options available on some items.**

20% GRATUITY ADDED TO TABLES OF 6 OR MORE

\$20 CORKAGE PER EACH 750 ML BOTTLE

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 email [info@prepkitchen.com](mailto:info@prepkitchen.com).

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

## HANDCRAFTED COCKTAILS | 12.5

### House Sangria

Applejack, Cointreau, Citrus, Apple & Spice

### #PSL

Black Magic Spiced Rum, Pumpkin Spice, Orange & Lemon

### Improved Collins

Gin, Luxardo, Lemon & Rosemary

### The Boroughs

Gin, House Amer, Carpano Antica, Cherry Heering & Bitters

### Horse & Buggy

Pear -Chamomile Vodka, Fresh Citrus & Ginger Beer

### Itza Mez

Vida Mezcal, Pineapple, Lime, Campari & Simple

### Comfort Blanket

Orange Tea Bourbon, Lemon, Orange, Vanilla & Bitters

### The Sexton Sour

Sexton Irish Whiskey, Hazelnut Orgeat, Lemon & Bitters

### Orange U Special

Tequila, Orange Spiced Jam, Amaro Nonino, Lime & Angostura

### Last Knight

Rittenhouse, Apricot Brandy, Fernet Branca & Bitters

### Cranberry Gobbler

Old Grove Gin, Apple, Lavender, Lime, Walnut & Cranberry

### The International

Altos Reposado, Genepi, Cappelletti, Cynar & Bitters

### Yaass Please!!

Wheatley Vodka, Cold Brew, House Cacao & Vanilla

## White wine

**Sake** | Soto, Junmai Daiginjo, Japan (300ml)

14/28

**Cava** | Poema, Penedes, SP

9.5/38

**Brut Rosé** | Domaine J. Laurens, Limoux, France NV

47

**Rosé** | Chateau du Rouet, Reserve Cuvee, Provence, FR

11/44

**Champagne** | Taittinger, France NV (375ml Bottle)

34

**Champagne** | Charles Heidsieck Brut Reserve, Champagne FR

89

**Pinot Bianco** | Kettmeir, Alto Adige -Sudtirol, Italy

46

**Pinot Grigio** | Tiziano, Della Venezie, Italy

11/44

**Vinho Verde** | Broadbent, Vinho Verde, Portugal

10/40

**Muscadet Sevré et Main** | Les Clissages d'Or, Loire, France

50

**Sauvignon Blanc** | Douglas Green, South Africa

11/44

**Sauvignon Blanc** | Richmond Plains 'Blue Moon,' Nelson, NZ

## red wine

**Pinot Noir** | Lander-Jenkins, Sain Helena, CA

12/48

**Pinot Noir** | Talisman 'Cuvee No. 4,' North Coast, CA

61

**Gamay** | Jean Loron, Saint Amour, Beaujulaise, FR

56

**Barbera d' Alba** | Nicolon' Negro Angelo, Piedmont, Italy

46

**Blaufrankisch** | Ptujaska Klet, 'Pullus,' Slovenija

42

**Nebbiolo** | Gaja 'Sito Moresco,' Langhe, Italy

83

**Rosso Italiano** | Zio Porco 'In Pork We Trust' Veneto Italy

11/44

**Grenache** | Bonpas, Cotes-du-Rhone, France

11/44

**Grenache Blend** | Josep Grau 'Vespres,' Montsnat DO, Spain

57

**Nero d'Avola** | Ottoventi Punto 20, Sicily, Italy

48

**Tempranillo** | Verdad 'Rock n Rojo' Central Coast, CA

46

**Carménère** | Los Morros, Central Valley, Chile

10/40

**Dolcetto** | Alpha Box & Dice 'Dead Winemakers Society' AUS

54

**Malbec** | Montevia, Mendoza, Argentina

11/44

**Malbec-Syrah** | Diamandes 'Perlita,' Valle de Uco Mendoza, AR

52

**Zinfandel** | Saini Vineyards, Dry Creek, Sonoma CA

56

**Cabernet Franc** | Carr Family, Santa Ynez Valley, CA

60

**Cabernet** | Vina Robles 'California Karma,' Paso Robles, CA

12/48

**Cabernet** | Smith & Deveraux, Napa Valley, CA

68

**Syrah** | Saxon Brown 'Owl Box Block,' Sonoma, CA

63

## DRAFT BEER

**Washington Gold** | Original Hard Cider

7.5

**Figueroa Mountain** | 'Fig Mtn Light' Light Ale

6

**Lost Abbey** | 'Red Barn' Farmhouse Ale

9

**Thorn Street** | 'Rock the Pale' Pale Ale

7.5

**Societe** | Rotating IPA

8.5

**Novo Brazil** | 'Ipanema Girl' Double IPA

8.75

**32 North** | 'Shelter Island' Blonde

7.5

**Council Brewing** | 'Beatitude' Black Currant Sour

8.5

**Big Sky Brewing** | 'Moose Drool' Brown Ale

7

**Rip Current** | 'Java Storm' Imperial Coffee Porter

8.25

## BOTTLE BEER

**2 Towns** | 'Made Marion' Marionberry Cider (12oz)

7.5

**Stiegl** | Grapefruit Radler (16oz)

8

**Fall Brewing** | 'Plenty For All' Pilsner (12oz)

7

**Rip Current Brewing** | 'Lupulin Lust' Double IPA (12oz)

8

**Almanac** | 'White Lable' Wine Barrel Aged Sour (375ml)

14

**Unibrou** | La Fin du Monde' Belgian Triple (12oz)

8.5

**New English** | 'Pure & Simple' IPA (12oz)

7

**Rip Current** | 'Lupulin Lust' Double IPA (12oz)

8

**Hitachino Nest** | Red Rice Ale (330ml)

11

**Saison Dupont** | Belgian Farmhouse Ale (750ml)

16

**Boulevard** | 'Rye-on-Rye' Sazerac Barrel-Aged Rye (750ml)

26

**Eel River** | Organic Porter (12oz)