

STARTERS

TRUFFLE FRIES (VG GF) — 9

Pecorino, herbs

DUO FOCACCIA (V) — 1 8

Herb & honey walnut focaccia, bruschetta, seasonal butter, olive tapenade

ARANCINI DI FUNGI (V) — 1 7

Ciccio Sultano’s cherry tomato sauce, peperoncini aioli

BEEF CARPACCIO — 2 4

Ajo blanco, pickled onion, capers, arugula, pecorino

CHEESE & CHARCUTERIE — 3 4

Chef selection of cured meats & cheeses, fruit, preserves , crackers, bread

SALADS

GUILD CHOP SALAD (GF)— 1 8

Romaine, soppressata, parmigiano reggiano, olive, cannellini beans, artichoke hearts, pepperoncini, cherry tomatoes, fresh basil, white wine vinegar

KALE CAESAR — 1 6

Farmers market kale, housemade caesar dressing, garlic & herb croutons, pickled calabrian chili, parmigiano reggiano, aleppo pepper

WEDGE SALAD — 1 7

Iceberg lettuce, macerated cherry tomatoes, bacon, blue cheese, pickled pearl onion, radish, blue cheese vinaigrette, crispy shallot, chives

BURRATA (V) — 1 8

Fennel vinaigrette, basil, balsamic reduction, sourdough crumb, arugula, parmesan reggiano

- + Grilled Chicken 6
- + Grilled Shrimp 8
- + Roasted Salmon 10

HANDHELDS

CAPRESE PANINO — 1 6

Fresh mozzarella, heirloom tomato, basil, pesto aioli, fresh greens

CHICKEN ARTICHOKE PANINO — 1 8

Provolone, pesto chicken breast, grilled artichokes, preserved lemon aioli, caperberries, fresh greens

SMASHBURGER

SINGLE — 2 1 | DOUBLE — 2 5

Potato bun, secret sauce, american cheese, bacon jam, served with fries

YMCA BURGER — 2 7

Potato bun, american cheese, dijonnaise, bacon jam, tomato, butter lettuce, house-made pickle, served with fries

- + Sub Kale Caesar Salad 5

PIZZA
DI ROMA

MARGHERITA (V) — 1 9

Tomato sauce, burrata, basil, pesto, evoo

BOLOGNESE — 2 0

House bolognese, tomato sauce, ricotta, mozzarella, fresh basil, pecorino

PROSCIUTTO — 2 4

Tomato sauce, mozzarella, prosciutto di parma, arugula, balsamic glaze, pecorino, evoo

PEPPERONI— 1 8

Tomato sauce, mozzarella, pepperoni hot honey

*Vegan substitutions available

PASTA

CACIO E PEPE (V)— 2 2

Thin linguine, brown butter, black pepper, parmigiano reggiano, pecorino

SPAGHETTONE POMO D’ORO (V)— 2 2

Spaghetti N°10, Ciccio Sultano’s cherry tomato sauce, basil

SPAGHETTI BOLOGNESE — 2 9

Spaghetti N°10, ciccio sultano’s cheery tomato bolognese sauce, parmigiano reggiano, basil

MAINS

PISTACHIO CRUSTED SALMON — 3 1

Macadamia nut herbed quinoa, pomegranate seeds, beetroot puree, orange beurre blanc

HALF CHICKEN (GF) — 3 2

Grilled half chicken, aleppo pepper glaze, tuscan potato salad

STEAK FRITES (GF) — 3 4

Grilled flat iron steak, au poivre sauce, bearnaise butter, truffle fries

DESSERTS

IL LIMONE — 1 5

EVOO semifreddo, limoncello , basilico, churro crumble, berry

WHEN LIFE GIVES YOU

ORANGES (GF) — 1 5

Ricotta cheesecake, sticky date cake , walnuts, blood orange blossom granita

TIRAMISU “CARAJILLO” — 1 6

Ricotta mascarpone mousse, lady fingers soaked in espresso and licor 43, chocolate feuilletine

TRIPLE CHOCOLATE — 1 5

Caramelia mousse, salted caramel, baci di dama



DINNER

FARNIENTE
500 W. BROADWAY
SAN DIEGO, CA
619.487.1688
THEGUILDHOTEL.COM

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

V-VEGETARIAN | VG-VEGAN | GF-GLUTEN FREE

COCKTAIL
APERITIVI 15

MOCK SPRITZ (N/A)
Giffard n/a Aperitivo, Aplos n/a hemp spirit, lemon cordial, soda

VENETIAN SPRITZ
Select Aperitivo, La Marca prosecco, soda

NEGRONI SBAGLIATO
Campari, Punt e Mes, La Marca prosecco

AMARO E COLA
House amaro blend, cola, lime

BRANCA BUCK
Fernet Branca, ginger beer, mint

SPAGHETT
Miller High Life, Campari, lemon

COCKTAIL
CLASSIC 16

NEGRONI CLASSICO
London dry gin, Campari, Punt e Mes

BITTER GIUSEPPE
Cynar, sweet vermouht, orange bitters, lemon

AMARO DAIQUIRI
House amaro blend, Jamaican dark rum, lime, sugar

JASMINE COCKTAIL
London dry gin, dry curacao, bitter rosso, lemon

ESPRESSO MARTINI
Vodka, Mr. Black, Espresso

BLACK MANHATTAN
Bourbon, house amaro blend

COCKTAIL
DELLA CASA 18

WHITEOUT SPRITZ
Blanco tequila, Suze, Lillet Blanc, lemon, soda

FRAGOLINO
Select Aperitivo, Foro Amaro, strawberry balsamic shrub, lemon, egg white, cocoa

CHIARO CHE SI
A bitter paloma, clarified horchata Blanco Tequila, Campari, grapefruit, lime, agave, horchata

NO TIME TO DIE (VESPA)
London dry gin, Chopin potato vodka, Cap Corse Quinquina, Salers gentiane
try it as a highball!

COCKTAIL
PREMIO 20

VELVET REVOLVER
Biscoff cookie infused bourbon, Mr. Black amaro, maple

PIMENTO MORI
Amaro Angeleno, The Funk Jamaican pot still rum, hazelnut orgeat, lime, house jerk spice amaro

PAPA DOLCE
Toasted marshmallow infused mezcal, sweet potato, Nardini Rabarbaro, sweet vermouht

AMARO
TASTING 20

FLIGHT OF FOUR
Let our team delight your palate with our premium amaro selection of over one hundred and thirty of the worlds best varietals

RED CARPET
MARTINI 35

BOMBAY SAPPHIRE PREMIER CRU
Double, dirty, vermouht perfume, roquefort blue cheese olives

RISERVA
PAPER PLANE 35

Nonino riserva, four roses single barrel, aperol, lemon

50/50’S 10

M&M
Montenegro & Mezcal

MELAIRD’S
Meletti & Laird’s Applejack

FERRARI
Fernet & Campari

MASERATI
Ramazzotti & Mezcal

RYENAR
Rittenhouse Rye & Cynar

SPARKLING &
ROSE

FRICO
Lambrusco (250 ML) \$15

LA MARCA
Prosecco (187 ML) \$15

MALENE
Dry Rose \$15 / \$56

WHITE WINE

SCARPETTA FRIULI
Chardonnay \$15 / \$56

PAUL BUISSE TOURAINE
Sauvignon Blanc \$16 / \$60

SEGHESIO
Vermentino \$16 / \$60

PONZI
Pinot Gris \$16 / \$60

REGALEALI SICILIAN
Italian White Blend \$15 / \$56

RED WINE

FEUDO MACCARI NERÉ
Nero d’Avola \$15 / \$56

HEAD HIGH
Pinot Noir \$16 / \$60

DAOU
Cabernet Sauvignon \$18 / \$68

MARIETTA OLD VINE
Zinfandel Blend \$15 / \$56

DUE AMICI MONTEPULCIANO
Sangiovese Blend \$16 / \$60

CARPINETO DOGAJOLO
Super Tuscan \$15 / \$56

B E E R

PIZZA PORT BREWING
Swami’s IPA - \$9

SOCIETE BREWING
Light Lager - \$8

WEIHENSTEPHANER
Heffeweiss-Bier - \$9

JULIAN CIDER COMPANY
Hard Cider - \$10

MILLER HIGH LIFE
American Lager (BTL) - \$7

PERONI
Italian Lager (BTL) - \$7

BEVERAGES

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