

FOR THE TABLE

TRUFFLE FRIES (VG GF) — 9

Pecorino, herbs

ARANCINI DI FUNGI (V) — 17

Ciccio Sultano's cherry tomato sauce, peperoncini aioli

BEEF CARPACCIO — 24

Ajo blanco, pickled onion, capers, arugula, pecorino

SALADS

GUILD CHOP SALAD (GF) — 18

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

KALE CAESAR — 16

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

WEDGE SALAD — 18

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

BURRATA (V) — 19

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

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

SANDWICHES & WRAPS

CAPRESE PANINO — 16

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

CHICKEN ARTICHOKE PANINO — 18

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

CHICKEN CAESAR WRAP — 16

Grilled chicken, organic kale, parmesan cheese, heirloom tomato, caesar dressing, pickled calabrian chili, red onion, tomato tortilla

- + French Fries 4
- + Side Salad 6
- + Kale Caesar Salad 8

BURGERS

SMASHBURGER

SINGLE — 21 | DOUBLE — 25

Grass fed beef, potato bun, secret sauce, american cheese, bacon jam, served with fries

THE YMCA — 24

8oz grass fed beef, potato bun, american cheese, dijonaise, bacon jam, tomato, butter lettuce, house-made pickle, served with fries

PASTA

CACIO E PEPE (V) — 19

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

SPAGHETTONE POMO D'ORO (V) — 19

Spaghetto N°10, Ciccio Sultano's cherry tomato sauce, parmigiano reggiano, basil

SPAGHETTI BOLOGNESE — 24

Spaghetto N°10, house bolognese sauce, parmigiano reggiano, basil

PIZZA DI ROMA

MARGHERITA (V) — 19

Tomato sauce, burrata, basil, pesto, evoo

BOLOGNESE — 22

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

PROSCIUTTO — 24

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

PEPPERONI — 20

Tomato sauce, mozzarella, pepperoni hot honey

*Vegan substitutions available

HALF COMBO

HALF SANDWICH — 12.99

Served with side salad and french fries

HALF PIZZA — 14.99

Served with side salad

DESSERTS

TRIPLE CHOCOLATE — 15

Caramelia mousse, salted caramel, baci di dama

TIRAMISU "CARAJILLO" — 16

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

Farniente
SOCIAL CLUB

LUNCH

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

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

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

COFFEE BAR

AMERICANO — 5.50
CAFE LATTE — 6
CAFE MACCHIATO — 6
CAFE MOCHA — 6.50
CAPPUCCINO — 6
CORTADO — 6
ESPRESSO - DOUBLE — 5.50

TEA & MORE

SPICED CHAI TEA LATTE — 6
GREEN TEA MATCHA LATTE — 7
LONDON FOG — 5.50
HOT CHOCOLATE — 5

DAIRY / ALT

Whole Milk Reduced-Fat 2% Milk
Almond Milk — 1 Oat Milk — 1

SYRUPS / + .75

Vanilla Sugar-Free Vanilla
Caramel Cinnamon
Toffee Lavender

REFRESHMENTS

COKE — 5
DIET COKE — 5
SPRITE — 5
ICED TEA, BLACK — 5
ICED TEA, CRIMSON RED — 5
ICED TEA, GREEN MELANGE — 5
CLASSIC LEMONADE — 5
SAN PELLEGRINO (1L) — 9
ACQUA PANNA (1L) — 9

COCKTAILS

MIMOSA — 1 2
Brut cava, orange juice
BELLINI — 1 2
Prosecco, peach syrup
GARIBALDI — 1 4
Campari, fluffy orange juice
VENETIAN SPRITZ — 1 5
Select Aperitivo, La Marca prosecco, soda
WHITEOUT SPRITZ — 1 8
Blanco tequila, Suze, Lillet Blanc, lemon, soda
BLOODY MARY — 1 5
Vodka, house mix

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

BEER

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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