

We pride ourselves in
being true to our
Italian heritage with our
quality of food,
exceptional service,
embracing atmosphere
and Sicilian fun!

Diffida Delle
Imitazioni!

From The Garden
Real Passion * Real Italian

Gourmet Italia uses seasonal
fresh, organic produce cultivated
from its own 6 acre garden along
with the highest quality imported
Italian goods.

Every plate, flavor and bite tastes
like Sicilia!



Gourmet Italia
Ristorante & Lounge

Facebook * Instagram * Yelp * Yahoo
www.GourmetItaliaTemecula.com

Antipasti

Antipasto Italiano \$28

Our selection of imported Italian cured meats, cheeses, olives and vegetables

Crostini Positano \$20

Buffalo mozzarella cheese, Roma tomatoes, basil, capers, Poggio Leano Olive Oil on toasted bread

Bruschetta alla Siciliana \$18

Heirloom cherry tomatoes, basil, crushed garlic, Poggio Leano Olive Oil on toasted bread

Caprese \$17

Sliced Roma tomatoes, fresh buffalo mozzarella

Burrata \$18

Fresh mozzarella filled with ricotta cheese and strips of mozzarella

Formaggi Misti \$21

A selection of imported Italian and French cheeses served with caramelized walnuts and a selection of sauces

Carpaccio di Bue \$20

Thin slices of tenderloin served with heart of celery, lemon and shaved Parmigiano drizzled with truffle oil

Eggplant Parmigiana \$20

Sicilian style eggplant lightly fried, marinara sauce, fresh basil and Grana Padano

Calamari Fritti w/ Cherry peppers \$22

Fried Calamari tossed with cherry peppers and served with a side of marinara and a small mixed green salad

Cozze e Patatine \$22

P.E.I. Mussels in a white wine garlic sauce surrounded by a bed of gourmet French Fries

•NO MORE THAN FOUR
SEPARATE CHECKS PER PARTY•

Insalata

Insalata Maremmana \$15

Mixed greens, Roma tomatoes, Kalamata olives, Feta cheese, vinaigrette

Insalata Fattore \$15

Mixed greens, Roma tomatoes, Kalamata olives, fresh mozzarella cheese, vinaigrette

Insalata don Toto' \$15

Roma tomatoes, fresh basil, cucumber, red onions, dry oregano, vinaigrette, Poggio Leano Olive Oil

Insalata del Nonno Nitto \$16

Diced sweet oranges, chives, mint, Poggio Leano Olive Oil

Gourmet Italia \$18

Poached pear in port sauce, mixed greens, gorgonzola cheese, caramelized walnuts topped with a balsamic reduction dressing

Zuppa del Giorno \$17

Gourmet Italia

We serve the best ingredients. Extra virgin Olive oil from west Sicily and West Temecula. Barilla pasta, San Marzano tomato, Grana Padano.

Your server will be happy to describe our specials of the day including meat, fish and pasta dishes!

Our dishes are made with Sicilian love (Amore!) and are made to order just for you!

*Ask your server about our **GLUTEN FREE** options!*

Follow us on Facebook & Instagram

Make reservations online www.GourmetItaliaTemecula.com

Book us for catering or your private party!



We are now offering our very own Poggio Leano wines!

Cabernet Sauvignon
Montepulciano
Pinot Noir
Syrah
Sangiovese
Malbec
Aglianico
Sagrantino
Vossia
Creta di Robles
Argile du Robles
Moscato
Catarratto
Chardonnay
Pinot Grigio
Bollicine

If you choose to bring your own wine, the corkage fee is \$20



"Atot"
Mark
5/18/07

PASTA

Pasta Italiana	\$22
Choice of spaghetti or penne in fresh marinara basil sauce or cream sauce	
Fettuccine alla Bolognese	\$23
Meat sauce	
Tortellini alla Benigni	\$22
Ham, peas, parmigiano cheese in cream sauce	
Capellini alla Checca	\$22
Fresh tomatoes, garlic, fresh basil and Poggio Leano Olive Oil	
Ravioli Contadina	\$22
Ravioli stuffed with spinach and ricotta cheese in marinara sauce and mushrooms	
Penne Primavera	\$23
Medley of farm fresh vegetables, Poggio Leano Olive Oil and garlic	
Rigatoni alla Norma	\$23
Grilled eggplant, marinara, fresh basil and Ricotta Salata	
Gnocchi al Pesto o Pomodoro con Mozzarella	\$23
Potato dumpling with choice of pesto sauce or marinara sauce with mozzarella	
Farfalle al Salmone	\$24
Smoked salmon, onion and capers in tomato cream sauce	
Fusilli Calabrese	\$25
Chicken, mushrooms, sun dried tomato in a light tomato cream sauce	
Spaghetti Amatriciana	\$27
Pancetta and onion in a spicy marinara sauce	
Fusilli al Filetto	\$33
Filet mignon tips, mushrooms in a red wine tomato cream sauce, topped with gorgonzola	
Spaghetti alle Vongole Veraci	\$30
Manila clams, parsley with your choice of a red or white wine sauce	
Spaghetti Carbonara	\$28
Pancetta sauteed, tossed with farm fresh eggs, parmigiano and cracked black pepper.	

Gourmet Italia has a large variety of local, domestic and international wines. Ask your server for a recommendation perfect for your dining experience!

Dal Forno (baked)

Lasagne	\$27
Tomatoes, béchamel, parmigiano cheese and mozzarella in meat sauce	
Pasta al Forno della Zia al Sugo di Carne	\$27
Ziti baked with reduction meat sauce, ham, peas and splash of bechamel cream	
Manicotti	\$27
Homemade Manicotti filled with Ricotta cheese and spinach Topped with tomato cream sauce and bechamel	

Sides

Polpette (Meatballs)	\$9
Salsiccia (Sausages)	\$9
Pollo (Chicken)	\$9
French Fries	\$9
Farm Fresh Veggies	\$9

Secondi Piatti (Choice of side of pasta or farm fresh veggies)

Pollo (Chicken)	\$27
Parmigiana—Breaded topped with marinara sauce, Mozzarella and Parmigiano	
Limone—Lemon butter sauce with capers and pine nuts	
Marsala— Marsala wine sauce with mushrooms	
Vitello (Veal)	\$30
Limone—Lemon butter sauce with capers and pine nuts	
Marsala— Marsala wine sauce with mushrooms	

Bambini \$14

(ages 12 and under only please)
A half order of Penne or Spaghetti in fresh marinara, Poggio Leano EVO or butter sauce

Gourmet Italia

~ Sicilian passion and love behind every bite ~

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History of Alessandro Prestifilippo

A True "American Dream"

Alessandro "Alex" was born in Piazza Armerina, Sicily, Italy.

He is one of 3 boys for Mirella and Salvatore Prestifilippo. He is the middle son, Francesco, Alessandro and Luca. After Alex graduated from high school, he and his father opened a family restaurant in their home town. Alex managed Lo Sperone, a family restaurant, pizzeria and equestrian center. In the morning he would give horse back riding lessons and the afternoon and evening he would manage the restaurant. He did this from age 19 to 28 when he left it all and moved to California.

In 1997, Alex had a dream to make it in America, as many other Europeans, in the "land of opportunity".

Today, Alex has fulfilled that dream ten fold. As a young man, speaking not a word of English, he started his first job mopping floors and bussing tables at a restaurant in Newport Beach. Although he appreciated the opportunity he had been given, it wasn't enough for a man that the word "driven" is an understatement. He was determined to learn the English language so that he may aspire to one day own a restaurant entertaining and accommodating people with the gift of charm that was given to him at birth.

Four years later Alex finally accomplished his dream of opening a restaurant in America. Gourmet Italia was opened in October of 2000 and Temecula was introduced to several of Alex's family recipes as well as an arrangement of other well known Italian dishes. The news of Gourmet Italia's incredible food, attentive service, charming, passionate and always singing owner, spread fast and the success of the restaurant was more than Alex ever expected.

Today, Alex has successfully opened Spuntino Pizzeria/Delicatessen and The Bar Next Door in Temecula, CA, with the area's only real wood fired pizza oven and Sicilian Pizza Man! Spuntino is known for more than it's incredible pizza... Italian sandwiches, variety of pasta's and salads, not to mention a vast selection of wines from Temecula and Italy are the other items that make this place novel and popular! The Bar Next Door has become the local "Cheers".... A classy place for all ages to relax, have a drink and a bite to eat and enjoy the company of others.

Bottega Italia was opened in October of 2020, a vision of Alex's for some time, The concept brings everything you love about Italy together in one place. Italian coffee bar, fresh bakes morning pastries, homemade gelato and Sicilian street food greets you upon entering. Once inside you can sit at the bar, inside or outside on the large patio watching Old Town Temecula visitors pass by! The menu features a woodfire oven pizza selection and many fine Italian favorite appetizer, salads, pasta and meat/fish dishes. Before you leave, purchase your Bottega merchandise home as a souvenir!

Alex proudly makes his own wine and olive oil products.

On his property in De Luz, he grows the finest grapes and olives and produces gallons of wine and olive oil annually. You can purchase his wines and his Olive Oils at Gourmet Italia, Spuntino and Bottega Italia.

Alex lives this *American dream* with his wife Charity and their sons, Luca and Logan. Daughter Mimi lives in Sicily with her Fiance Ivan and their son Carlo.



Alex's 40th birthday party "Mafia 'style"



Cabernet Sauvignon grown at Alex's



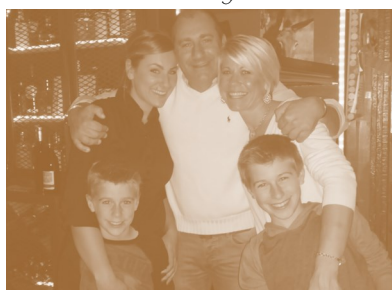
Looking out the wine cellar at Alex's home



Alex harvesting his olives



Alex's vineyard





Alex is from a small town in the heart of Sicily, Italy called Piazza Armerina which is in the province of Enna. Piazza Armerina is known for its beauty and its Villa Romana del Casale, which is an ancient Roman Castle that was uncovered by a farmer years ago as he was farming his property. The city purchased his land from him and uncovered an entire castle with every floor artistically hand designed with the most beautiful mosaics. To the right is the cathedral that overlooks the entire city and where his family as well as his 2 oldest children were baptized.



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