

2937 BRISTOL STREET NO A-103
 SOBECA DISTRICT *Costa Mesa* CALIFORNIA STATE
 U.S.A. ISSUED ZIP CODE 92626



MEATS AND CHEESES FROM
 ITALIAN *Guidi Marcello* IMPORTS
 SERVING THE HOOD SINCE 1959

— Est. 2010 E.R.G. MANAGED PROP. —

LUNCH

SPECIAL NO.1

PIZZA & SALAD ...16
 any pizza + choice of salad

STARTERS

- HOUSEMADE MEATBALLS ...7**
 marinara, grana padano
- STEAMED MUSSELS & CLAMS ...10**
 chorizo, roasted tomatoes, cilantro, creme fraiche
- CALAMARI & SHRIMP FRITTI ...12**
 crispy fried calamari, shrimp, fresh parsley,
 spicy remoulade
- GRILLED ARTICHOKE ...12**
 balsamic herb marinade, lemon aioli
- BRUSCHETTA ...7**
 burrata, tomatoes, basil

SPECIAL NO.2

PASTA & SALAD ...17
 any bowl of pasta + choice of salad

SALADS

- CHOPPED ...10**
 mozzarella, garbanzo beans, red onions, salami, tomatoes,
 olives, pepperoncinis, white wine vinaigrette
- LOCAL BABY GREENS ...10**
 cucumbers, tomatoes, goat cheese, pistachio
 red wine vinaigrette
- CLASSIC CAESAR ...10**
 garlic croutons, parmesan frico
- LITTLE GEM WEDGE ...12**
 crispy pancetta, red onion, grape tomatoes gorgonzola dressing
Add \$6 grilled chicken / \$12 grilled shrimp / \$10 salmon

WOOD FIRED PIZZA

BRICK OVEN BAKED AT 800 DEGREES

- MARGHERITA** crushed san marzano tomatoes, fresh mozzarella, basil, olive oil 15
 - WHITE** crème fraiche, fresh mozzarella, fontina, grana padano, basil 15
 - FUNGHI** mushrooms, fontina, taleggio, thyme, white truffle oil 16
 - SAUSAGE** crushed san marzano tomatoes, fresh mozzarella, caramelized, onions, olives 16
 - PROSCIUTTO** prosciutto di parma, crushed san marzano tomatoes, fresh mozzarella, sweet onions, arugula 17
 - CHICKEN** basil pesto, crème fraiche, mascarpone, fresh mozzarella, artichokes, fresh tomato 16
 - DIAVOLA** crushed san marzano tomatoes, fresh mozzarella, mixed peppers, calabrese, grana padano, basil, chili oil 16
 - GUIDO** smoked mozzarella, wood roasted peppers, caramelized onions, garlic, fennel sausage, olive oil 16
 - GOOMBA** spicy bacon marmalade, fresh mozzarella, arugula, basil, roasted grape tomatoes 16
 - MEATBALL** crushed san marzano tomatoes, fresh mozzarella, ricotta, calabrian chiles, basil 17
- Add \$5 for prosciutto di parma / \$3 for pancetta / \$3 for arugula / \$3 for organic egg**

PASTA

HOUSEMADE FRESH DAILY

- CHICKEN LINGUINE ...16**
 sundried tomatoes, creamy basil pesto, pine nuts
- MUSHROOM TAGLIATELLE ...15**
 marsala wine, grana padano, truffle oil, herbs
- BAKED RIGATONI ...16**
 housemade meatballs, fresh mozzarella, marinara,
 ricotta, italian parsley
- SHRIMP ALLA DIAVOLA ...17**
 linguine, marinara, calabrian chiles, white wine, oregano
- SALMON LINGUINE ...16**
 tomato-onion-olive-caper sauce

SANDWICHES

SERVED WITH FRIES OR PASTA SALAD

- MEATBALL SUB ...12**
 marinara sauce, provolone
- ECCO BURGER ...12**
 fontina, pancetta, arugula, pickled onions, basil pesto aioli
- SPICY ITALIAN WRAP ...12**
 coppa, prosciutto, soppressata, provolone, tomatoes,
 mixed greens, lemon aioli, italian flatbread
- GRILLED CHICKEN PARM...12**
 provolone, wood-fired peppers, basil pesto aioli
- HOT PASTRAMI...12**
 thousand island, lettuce, swiss cheese, rye bread

SIDES

- FRENCH FRIES ...6 SAUTÉED BROCCOLINI ...6 LOCAL BABY GREENS ...7 PASTA SALAD ...6 PANCETTA MAC N' CHEESE ...7**

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* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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WINE AND SPIRITS FROM
 LIQUOR *Youngs Market* COMPANY
 EST. 1906 WAY BACK WHEN

— Est. 2010 E.R.G. MANAGED PROP. —

DRINKS

BREWS LAGERS & ALES

ON TAP

MORETTI Euro Pale Lager + 4.6% + Italy	7
TOWNE PARK Amber Ale + 5.2% + CA	7
HOP NOSH American IPA + 7.0% + UT	8
DELIRIUM TREMENS Strong Pale Ale + 8.5% + Belgium	9
GOLDEN ROAD American Brown Ale + 5.5% + CA	7
GUEST BEER Rotating selection of guest beer	8

BOTTLED + CANNED

MORETTI LA ROSSA Doppelboch + 7.2% + Italy	6
BARLEY FORGE Coconut Rye Stout + 6.6% + CA	7
GOLDEN ROAD Mango Wheat Ale + 3.2% + CA	6
SIR PERRY Apple Pear Cider + 5.0 + CA	6
SCRIMSHAW German Pilsner + 4.4% + CA	6
MONKS CAFE SOUR Flanders Oud Bruin + 5.5% + Belgium.....	7

WINES BY THE GLASS

SPARKLING

POEMA CAVA Penedes, Spain	8
CAPOSALDO PROSECCO Veneto, Italy	9
PIPER SONOMA ROSE Sonoma, CA	10

WHITE WINE

ZENATO, PINOT GRIGIO Veneto, Italy	9
KATO, SAUVIGNON BLANC Marlborough, NZ	9
ST. SUPERY, SAUVIGNON BLANC Napa Valley, CA	12
THE SEEKER, CHARDONNAY Central Coast, CA	9
BUENA VISTA, CHARDONNAY North Coast, CA	12
SONOMA-CUTRER, CHARDONNAY Sonoma, CA	14
GIESEN, RIESLING Marlborough, NZ	9

ROSE

BILLETTE ROSE Provence, France	10
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RED WINE

TRAMIN, PINOT NOIR Alto-Adige, Italy	11
SONOMA-CUTRER, PINOT NOIR Sonoma County, CA	15
AMALAYA, MALBEC Salta, Argentina	10
RAYMOND, CABERNET SAUVIGNON , CA	9
JOEL GOTT, CABERNET SAUVIGNON Napa, CA	11
OBERON, CABERNET SAUVIGNON Napa, CA	15
THE CRUSHER, PETITE SIRAH Clarksburg, CA	9
CAPOSALDO, CHIANTI , Tuscany, Italy	9
NOZZOLE, CHIANTI RISERVA Chianti, Italy	12
ARTEZIN, ZINFANDEL Mendicino, CA	10
MASI CAMPOFIORIN, RED BLEND Verona, Italy	10

DAILY SPECIALS

MEATBALL MONDAY

\$6 meatballs or \$9 meatball pie

2'FER TUESDAY

buy any pizza get one 50% off

WINO WEDNESDAY

\$15 bottles
rotating selection red or white

THROWBACK THURSDAY

lasagna bolognese + caesar salad \$16

FOODIE FRIDAY

25% off chef's board of meats and cheeses

SEAFOOD SATURDAY

chef's seafood pasta special \$24

SUPPER SUNDAY

salad + chicken picatta + dessert \$22

*EVERY DAY OF THE WEEK 5-7PM
*IN HOUSE DINING ONLY

WELCOME TO ECCO

Pizza Obsession: To say we're obsessed with pizza might be an understatement. We simply love pizza – true Neapolitan pizza – otherwise known as Vera Pizza Napletana. The truth of the matter is, the only other place you can taste such an authentic Pizza Napletana is Naples (Napoli) itself. Ecco is one of the only restaurants outside Napoli to give this much care to our pizzas. We only use Caputo 00 flour, Sicilian sea salt and imported San Marzano tomatoes from Italy. The extra-virgin olive is 100% southern Italian grown, picked, pressed, and packed. The fior di latte (that's fresh mozzarella) arrives to the restaurant daily. We use a wood-fired oven in baking our pizzas. Our pizzaioli (pizza baker) bakes our pies at 800° in under two minutes, a skill that takes years to master.

SOFT DRINKS & BEVERAGES

COCA COLA ...3
SPRITE ...3
DIET COKE ...3
BARQ'S ROOT BEER ...3
ORANGE FANTA ...3

PANNA STILL ...5/9
PELEGRINO SPARKLING ...5/9
MEXICAN COKE ...3
MEXICAN SPRITE ...3
FENTIMANS GINGER BEER ...4

ICED TEA ...3
FRESH LEMONADE ...3
ARNOLD PALMER ...3
ORANGINA ...4
RUBY GRAPEFRUIT ...3

ORANGE JUICE ...3
APPLE JUICE ...3
CRANBERRY JUICE ...3
PINEAPPLE JUICE ...3
TOMATO JUICE ...3

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We want you to enjoy yourself and be safe. Please remember to drink responsibly.

All specials apply to in-house purchases only, and excludes holidays and special events unless stated otherwise.