

cucina sorella

San Diego Restaurant Week

January 15 - 22

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Sharing and substitutions are not permitted during Restaurant Week.

Per California law, we are only offering water service upon request.
Bread service only upon request

*NUT ALLERGY

- \$30⁺⁺-

primi

SORELLA SALAD escarole, fire roasted pepper, red onion, smoked almond, pecorino*
BUTTERNUT SQUASH FRITTERS chermoula
TUSCAN WHITE BEAN SOUP kale, pancetta

secondi

GNOCCHETTI SARDI spicy pork sausage, broccoli rabe, sage brown butter
BUCATINI meatball, san marzano tomato, basil*
EGGPLANT RAGU mascarpone polenta

- \$36⁺⁺-

primi

SORELLA SALAD escarole, fire roasted pepper, red onion, smoked almond, pecorino*
WINTER CHOPPED SALAD kale, fennel, celery root, blood orange, ricotta salata, cashew, white balsamic*
TUSCAN WHITE BEAN SOUP kale, pancetta

secondi

GOAT CHEESE CAVATELLI arrabiata con panna, winter greens
TORCHIO seafood sausage, rapini pesto, calabrian chili, burrata, ciabatta breadcrumb
PAPPARDELLE bolognese, grana padano
CHICKEN FRÁ DIAVOLO polenta, escarole, preserved garlic, lemon

- \$40⁺⁺-

primi

RICOTTA FRIED SQUASH BLOSSOM fennel lime vinaigrette, horseradish gremolata
GRILLED SICILIAN MEATBALLS ALL'AMATRICIANA guanciale, grana padano, bread*
GRILLED CALAMARI garlic potato, chermoula

secondi

RED WINE RISOTTO wild mushroom, sottocenere
CAPPELLACCI pumpkin, oxtail ragu, pepita
MEDITERRANEAN SEA BASS fregola, fennel, leek, tomato sugo
CHICKEN FRÁ DIAVOLO polenta, escarole, preserved garlic, lemon

dolci

choice available with all menus

OLIVE OIL + CHOCOLATE BREAD PUDDING
SPICED PEAR PANNA COTTA
CHOCOLATE PEANUT BUTTER BAR*

