

\$40 Dinner Menu



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

UPGRADE SHAVED BLACK TRUFFLES
FOR AN EXTRA \$10
WINE PAIRING -PROSECCO, CHIANTI
CLASSICO AND MOSCATO FOR \$15

SAN DIEGO RESTAURANT WEEK 2017

STARTERS (CHOICE OF:)

MILLEFOGLIE DI VEGETALI E MOZZARELLA

GRILLED ZUCCHINI, EGGPLANT ROASTED PEPPERS, SLICED TOMATOES,
FRESH MOZZARELLA, PESTO SAUCE

INSALATA RADICCHIO

FRESH KALE, THIN SLICED RADICCHIO, FENNEL, RAISINS, ALMONDS, GOAT CHEESE, LIME VINAIGRETTE

SOUP OF THE DAY

FRITTO DI CALAMARI

FLASH FRIED CALAMARI, SHRIMP, GARLIC AIOLI, SPICY MARINARA

ENTREES (CHOICE OF:)

MEZZELUNE DI MELENZANE

HOUSE MADE HALF MOON SHAPED RAVIOLI FILLED WITH EGGPLANT, LIGHT TOMATO SAUCE,
MASCARPONE CHEESE

CAPONE

MAHI MAHI PAN SEARED IN A LEMON BASIL SAUCE SERVED WITH GRILLED ASPARAGUS AND
GRILLED HEIRLOOM TOMATOES

POLLO SICILIANO

CHICKEN BREAST TOPPED WITH SLICES OF ROASTED EGGPLANT, FRESH MOZZARELLA,
HEIRLOOM TOMATOES, WHITE WINE SAUCE

NEW YORK AI FUNGHI

GRILLED TO PERFECTION IN A CREAMY MUSHROOM SAUCE SERVED WITH MASHED POTATOES

DESSERT (CHOICE OF:)

LIMONCELLO CAKE OR TIRAMISU

**NO SHARING PLATES.
GLUTEN FREE OPTIONS AVAILABLE.**