



~Choice of~

Antipasti

Carciofini Al Forno

Oven-roasted artichoke hearts filled with parmigiano, parsley, black olives, garlic and mozzarella

Carpaccio di Manzo

Thinly sliced raw mignon topped with arugula, extra virgin olive oil, lemon juice, capers and shaved Parmigiano.

Insalata al formaggio caldo

Herb-crusted warm goat cheese served on a bed of organic greens tossed in a tarragon vinaigrette then gar.

~Choice of~

Secondi

Capplacci di zucca

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and parmigiana. Finished with brown butter, sage a touch of marinara.

Pappardelle con Funghi e Capesante

Homemade wide ribbon pasta with assorted field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Pollo alla Parmigiana

Chicken breast lightly breaded and topped with mozzarella and a touch of marinara sauce. Served with spaghetti aglio e olio and seasonal vegetables.

Tagliata di Manzo

Certified black angus filet served tagliata-style over gnocchi ai 4 formaggi, Finished with black truffles demi glaze sauce

~Choice of~

Dolce

Tiramisu

or

Torta della Nona

\$30 + Tax

2943 state st. Carlsbad

No sharing or splitting Restaurant Week Menu's

