



**PANEVINO**  
TUSCAN FOOD THEMES

**SAN DIEGO**  
*Restaurant Week*

**JANUARY 21<sup>ST</sup>-28<sup>TH</sup>, 2018**

**\$40 PER PERSON**  
**\$12 OPTIONAL WINE PAIRING**

**CHOICE OF STARTER:**

**POLIPO ALLA GRIGLIA**

grilled octopus, borlotti beans, potatoes,  
& garlic aioli

**PORK BELLY**

honey glaze, mushrooms, fingerlings  
potatoes, & broccolini

**BRUSCHETTONE BURRATA**

organic diced tomatoes, capers, burrata,  
& fresh basil e.v.o.o.

**CHOICE OF ENTRÉE:**

**RAVIOLI AI CARCIOFI**

housemade ravioli stuffed with artichokes,  
roasted tomato sauce, black olives,  
& fresh mint

**SHORT RIBS**

braised beef short ribs, diced vegetables,  
& creamy lemongrass polenta

**SPIGOLA ALL ARAGOSTA**

chilean sea bass, lobster bisque sauce,  
& asparagus risotto

**ENHANCE YOUR EXPERIENCE:**

4 oz Australian lobster tail + \$15  
Shaved Black Truffle + \$10

**CHOICE OF DESSERT:**

**LIMONCELLO CAKE**

**TIRAMISU**

**EAT.LAUGH.SHARE.**

*san diego*  
**RESTAURANT WEEK**