

cucina
sorella

San Diego
Restaurant
Week

January 20th - 27th

instagram: @cucinarestaurants
facebook.com/
cucina.sorella.sandiego
#cucinasorella | #SDRW

Sharing and substitutions
are not permitted during
Restaurant Week.

Bread service upon request

*NUT ALLERGY

- \$34⁺⁺-

primi

SORELLA SALAD escarole, roasted pepper, red onion, smoked almond, pecorino*
GRILLED SICILIAN MEATBALLS amatriciana, guanciale, grana padano*

secondi

GNOCCHETTI SARDI spicy pork sausage, broccoli rabe, tomato, sage brown butter
POTATO GNOCCHI grilled corn, shishito pepper, ricotta salata, saffron lime butter
TORCHIO arrabbiata, escarole, whipped goat cheese

dolci

OLIVE OIL + CHOCOLATE BREAD PUDDING blood orange marmellata,
bourbon crema
YOGURT PANNA COTTA macerated strawberry, lemon thyme shortbread cookie

- \$40⁺⁺-

primi

KALE + PEAR SALAD ricotta salata, fennel, apple, fresh chioggia beet,
candied walnut, honey basil vinaigrette*
FRIED SQUASH BLOSSOM lemon ricotta, mint-arugula gremolata
CHARRED OCTOPUS sheep yogurt, celery, arugula, cashew, salsa verde*
GRILLED SICILIAN MEATBALLS amatriciana, guanciale, grana padano*

secondi

PAPPARDELLE bolognese, grana padano
CAVATAPPI lump crab, shrimp, fennel, tomato panna, ciabatta breadcrumb,
blistered tomato, espelette
CHICKEN FRÁ DIAVOLO polenta, charred broccoli, preserved garlic, lemon
PUTTANESCA BAKED COD olive, caper, white rose potato, rosemary breadcrumb

dolci

OLIVE OIL + CHOCOLATE BREAD PUDDING blood orange marmellata,
bourbon crema
YOGURT PANNA COTTA macerated strawberry, lemon thyme shortbread cookie