

# Provisional

KITCHEN, CAFE & MERCANTILE

## SAN DIEGO RESTAURANT WEEK

JANUARY 20–27, 2019

3-COURSE DINNER \$40

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### FIRST COURSE Choose One

**Veal Meatballs al Forno** Grilled Focaccia

**Provisional Chop Salad** Arugula, Endive, Calabrese, Garbanzo Beans, Pecorino, Pepperoncini, Shaved Fennel, Pollen Vinaigrette

**California Caesar Salad** Radicchio, Puntarelle, Focaccia Croutons, Caesar Dressing

**Brussels Sprouts** Cipollini Onion, Pancetta, Agrodolce

**Crispy Sunchokes** Rosemary, Garlic, Balsamic

**Roasted Cauliflower** Sage Breadcrumbs, Lemon

**Seasonal Mushrooms** Demi Glace

**Grilled Artichoke** Pomegranate, Tarragon

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### SECOND COURSE Choose One

**Margherita Pizza** Organic Bianco DiNapoli Tomatoes, Mozzarella Di Bufala

**Bucatini** Fennel Bolognese, Pork Sausage, Ricotta Salata

**Pizza ala Benno** Calabrese, Pineapple, Calabrian Chiles, Ranch, Organic Bianco DiNapoli Tomatoes, Mozzarella

**Agnolotti** Chanterelle Mushroom, Brown Butter Sage, Goat Cheese, Pecorino Romano

**Whole Roasted Branzino** Pine Nut Pesto, Lemon, Marinated Tomato

**Squash Blossom Pizza** Garlic Confit, Honey Ricotta, Organic Bianco DiNapoli Tomatoes, Mozzarella

**Mussels** House Made Nduja, Fennel, Fresno Chile, White Wine, Grilled Focaccia Lemon

**Prosciutto Pizza** Arugula, Balsamic Pearls, Organic Bianco DiNapoli Tomatoes, Mozzarella

**Brick Chicken** Lemon, Thyme

**Mortadella Bianca Pizza** Pistachio, Pecorino Romano, Ricotta

**Veal Milanese** Pistachio Crusted, Arugula, Preserved Tomato **+20**

**Dry Aged Tomahawk** 100 Day Aged, Garlic, Rosemary **+30**

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### DESSERT Choose One

**Classico Tiramisu** Mascarpone Cream, Vittoria Espresso Savoiardi

**Torta di Cioccolato** Pistachio Gelato

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## SHARE YOUR EXPERIENCE @PENDRYSANDIEGO

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS