

# SAN DIEGO RESTAURANT WEEK 2019

JANUARY 20–27, 2019  
3-COURSE DINNER \$40

## FIRST COURSE *CHOOSE ONE*

### ANTIPASTI

**Veal Meatballs al Forno** Grilled Focaccia | **Provisional Chop Salad** Arugula, Endive, Calabrese,

Garbanzo Bean, Pecorino, Pepperoncini, Shaved Fennel, Pollen Vinaigrette |

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

### VEGETABLES

**Brussels Sprouts** Cipollini Onion, Pancetta, Agrodolce | **Crispy Sunchoke** Rosemary, Garlic, Balsamic |

**Roasted Cauliflower** Sage Breadcrumbs, Lemon | **Seasonal Mushrooms** Demi Glace |

**Grilled Artichoke** Pomegranate, Tarragon

## SECOND COURSE *CHOOSE ONE*

### WOOD FIRED PIZZA

*Pizzas are Prepared with the Polish Technique Using Caputo 00 Flour and California Organic Bianco DiNapoli Tomatoes*

**Margherita** Mozzarella Di Bufala | **Pizza ala Benno** Calabrese, Pineapple, Calabrian Chiles, Ranch, Mozzarella |

**Squash Blossom** Garlic Confit, Honey Ricotta, Mozzarella | **Prosciutto** Arugula, Balsamic Pearls, Mozzarella |

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

### SECONDI

**Bucatini** Fennel Bolognese, Pork Sausage, Ricotta Salata | **Agnolotti** Chanterelle Mushroom, Brown Butter Sage,

Goat Cheese, Pecorino Romano | **Whole Roasted Branzino** Pine Nut Pesto, Lemon, Marinated Tomato |

**Mussels** House Made Nduja, Fennel, Fresno Chile, White Wine, Grilled Focaccia Lemon | **Brick Chicken** Lemon, Thyme |

**Veal Milanese** Pistachio Crusted, Arugula, Preserved Tomato +20 | **Dry Aged Tomahawk** 100 Day Aged, Garlic, Rosemary +30

## DESSERT *CHOOSE ONE*

### DOLCE

**Classico Tiramisu** Mascarpone Cream, Vittoria Espresso Savoirdi | **Torta di Cioccolato** Pistachio Gelato

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