



SAN DIEGO
RESTAURANT WEEK
JAN. 20-27

3-COURSES FOR \$30
add a half carafe of house
wine for only \$15

FIRST COURSE (choose one)



Soup of the Day

Beet & Spinach Salad

roasted beets / gorgonzola / walnuts / raspberry vinaigrette

Eggplant Rolls

ricotta / parmesan / tomato sauce / mozzarella

Arancini

saffron rice ball / bolognese sauce / peas / mozzarella / pesto aioli sauce

SECOND COURSE (choose one)



Fettuccine Carbonara

bacon / onion / egg yolk / brandy cream sauce

Truffle Risotto

wild mushrooms / truffle cream sauce / truffle oil / marscapone

Cod Picatta

lemon / capers / butter sauce / mashed potato

Chicken Parmesan

mozzarella / parmesan / basil / spaghetti pomodoro

ADD \$10:

Cioppino

mussels / clams / mixed fish / baby shrimp / calamari / lobster tomato broth

Veal Saltimbocca alla Romana

veal medallions / prosciutto / sage / fontina / white wine

Lobster Gnocchi

lobster tail / baby shrimp / pink sauce

Steak Siciliano

boneless ribeye / bread crusted / seasonal vegetables

4oz. Lobster Tail to any dish

THIRD COURSE (choose one)



Housemade Tiramisu

Limoncello Cake