

SAN DIEGO
Restaurant
Week 

Jan 20-27 | 2019

Menu del Pranzo

\$20 (excluding tax & gratuity)

Antipasti (choice of one)

BRUSCHETTA AL POMODORO

Grilled ciabatta rubbed with garlic & topped with marinated chopped heirloom tomatoes, basil & kalamata olives

CARPACCIO*

Thinly sliced raw Certified Piedmontese beef, shaved Grana Padano, capers & wild arugula, drizzled with lemon-olive oil

CAPRESE CALDA

Grilled Rosso Bruno tomatoes, fresh mozzarella & basil, drizzled with extra-virgin olive oil

Piatti Unici, Pasta e Pizza (choice of one)

SALMONE CON SPINACI*

Grilled salmon over organic baby spinach salad with red onions, mushrooms, toasted walnuts & red wine vinaigrette

PETTO DI POLLO AL PEPERONCINO

Grilled free-range chicken breast marinated with sage, rosemary, thyme, crushed red pepper, white wine, Dijon mustard & lemon; served with spicy peperoncino sauce & Tuscan salad

PENNONI ALLA VODKA

Large pasta tubes with bacon, vodka-cream-tomato sauce & Grana Padano

CAPPELLACCI DI ZUCCA

Butternut squash pasta filled with butternut squash & walnuts served with tomato sauce, brown butter, Grana Padano & crispy sage

SPAGHETTI CON POLPETTINE

Spaghetti with housemade meatballs, tomato sauce, mushrooms, peas, parsley & Grana Padano; topped with pecorino pepato (contains pistachios)

PIZZA CAPRICCIOSA

Mozzarella, ham, artichokes, mushrooms, kalamata olives, tomato sauce & oregano

Dolce (choice of one)

GELATI MISTI

One scoop each of dark chocolate & vanilla gelato & one scoop of raspberry sorbet

CANNOLI SICILIANI

Cannoli filled with sheep's milk ricotta, candied orange, bittersweet chocolate & pistachios

*Served raw or undercooked, or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.