

Antica Trattoria



DINNER | \$40 per person
(Tax & gratuity not include)

SAN DIEGO
Restaurant
Week 
APRIL 11-18 

PRESENTED BY THE
CALIFORNIA RESTAURANT ASSOCIATION

Add \$15 for wine pairing
Ask your server for our daily selection

APPETIZER

CHOICE OF ONE

POLPETINE

Homemade meatball + Red wine marinara +
Mediterranean olives + Whipped ricotta

BURRATA

Heirloom tomato + Aged balsamic + Basil + EVOO

MUSSELS

Garlic + Onions + Italian sausage + Tomato butter herbs broth

CAVOLETTI

Crispy brussel sprouts + Pancetta + Shaved parmesan cheese + Balsamic glaze

CARPACCIO

Thin raw filet mignon + Fresh lemon juice + Arugula +
Capers + Shaved parmigiano reggiano + EVOO

ENTREE

CHOICE OF ONE

BRASATO

Braised all-natural Angus Boneless short ribs + Cabernet Sauvignon +
Fresh herbs + Mashed potatoes + Vegetable

BUTTERNUT SQUASH RAVIOLI

Amaretto cookie + Walnuts + Gorgonzola cream sauce

SALMONE

Pistachio crusted wild salmon + Prosecco orange sauce + Spinach risotto

PAPPADELLE

Blue crab + Garlic + Baby Heirloom tomato confit + Asparagus +
Roasted corn + Lobster brandy creamy sauce

GNOCCHI

Braised diced short ribs sugo + English peas + Crumbled goat cheese

DUROC PORK CHOP

Roasted + Fresh fine herb + Au jus

DESSERT

CHOICE OF ONE

DARK & WHITE CHOCOLATE MOUSE • CANNOLI • TIRAMISU • MIX BERRIES MOUSE

Since this is a discounted menu, it cannot be combined with any other offer,
discount or promotion. No split checks. No substitutions