

SAN DIEGO
RESTAURANT WEEK
APRIL 11-18

CIVICO

BY THE PARK

AUTENTICA CUCINA ITALIANA

3 COURSE MENU
\$40

Antipasti & Insalate

FIORI DI ZUCCHINE

Zucchini Blossom, Ricotta, Parmigiano, Spicy
Soppresata Calabrese

CROCCHETTE & ARANCINI

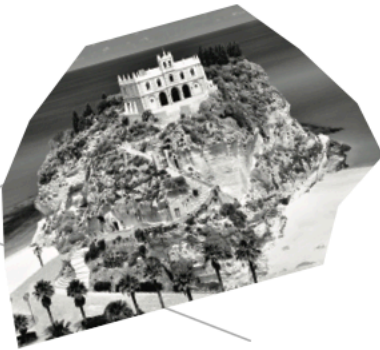
Rice balls with Ragu, Peas and Mozzarella.

CAESAR

Hearts of Romaine, Croutons, Parmigiano Reggiano,
Cesar Dressing.

VEGAN CAPRESE (gf, vegan)

Heirloom Tomato, Creamy Rice Mozzarella, Extra
Virgin Olive Oil, Balsamic Vinegar Reduction.



Dolci

TIRAMISU

Ladyfingers, Mascarpone, Espresso.

CANNOLI CIVICO

Homemade almond cannoli shell, creamy ricotta,
orange

CANNOLI VEGANI

Homemade vegan shell, vegan ricotta, candied lemon,
dark chocolate. (vegan)



Pasta & Pizza

PAPPADELLE BRASATO

Slow-cooked Short Rib ragu, Cabernet, Shaved
Parmigiano Reggiano.

SPAGHETTO ALL ITALIANA

Cherry Tomato sauce, Basil emulsion, Stracciatella
Cheese.

GNOCCHI AL PESTO VEGANO

Homemade gnocchi with Chef Pietro's vegan pesto
alla genovese.

MARGHERITA

San Marzano Tomato, Fior di Latte Cheese, Basil.

PARMIGIANA

San Marzano Tomato sauce, Eggplant, Smoked
Provolone.

ORTOLANA

Butternut squash cream, Mushrooms, Onion, Bell
Pepper (vegan)

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PRESENTED BY THE
CALIFORNIA RESTAURANT ASSOCIATION