

SAN DIEGO  
RESTAURANT WEEK  
SEPTEMBER 26 - OCTOBER 3

3 COURSE MENU  
\$40 PER PERSON

**CIVICO**  
BY THE PARK  
AUTENTICA CUCINA ITALIANA

V = VEGAN  
GF = GLUTEN FREE

## *Antipasti & Insalate*

### **FIORI DI ZUCCHINE**

Zucchini Blossom, Ricotta, Parmigiano  
Spicy Soppresata Calabrese

### **CESAR**

Hearts of Romaine, Croutons  
Parmigiano Reggiano, Cesar Dressing

### **CAPRESE VEGANE**

Heirloom Tomato, Rice Mozzarella, Wild Arugula  
Balsamic Reduction

### **POLPETTE VEGANE (v)**

Beyond Meatball, Tomato Sauce  
Vegan Parmigiano

## *Dolci*

### **TIRAMISU**

Ladyfingers, Mascarpone, Espresso

### **CANNOLI CIVICO**

Almond Cannoli Shell, Creamy Ricotta, Orange

### **CANNOLI VEGANI (v)**

Vegan Shell, Vegan Ricotta, Candied Lemon, Dark Chocolate

## *Pasta & Pinsa*

### **PAPPARDELLE BRASATO**

Short Rib Ragù, Cabernet, Shaved Parmigiano Reggiano

### **SPAGHETTO ALL'ITALIANA**

Cherry Tomato Sauce, Basil Emulsion, Stracciatella Cheese

### **GNOCCHI AL PESTO (v)**

Gnocchi, Vegan Pesto Alla Genovese

### **MARGHERITA PINSA**

San Marzano Tomato, Fior di Latte Cheese, Basil

### **PARMIGIANA PINSA**

San Marzano Tomato Sauce, Eggplant, Smoked Provolone

### **MARGHERITA PINSA (v)**

Vegan Mozzarella, San Marzano Tomato Sauce, Basil

### **ORTOLANA PINSA (v)**

Butternut Squash Cream, Mushrooms, Onion, Bell Pepper

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**Week**   
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PRESENTED BY THE  
CALIFORNIA RESTAURANT ASSOCIATION