



# SAN DIEGO RESTAURANT WEEK

No splitting, sharing or substitutions please.

## FIRST COURSE (choose one)



### Lobster Bisque

### Calamari Fritti

calamari / lightly breaded / pomodoro sauce / chipotle aioli

### Roasted Pear Salad

roasted pear / mixed greens / shaved parmesan / roasted almonds / champagne vinaigrette / balsamic

### Arancini

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

## SECOND COURSE (choose one)



### \$30 ENTREES

#### Lasagna Rosa

bolognese / mozzarella / parmesan / béchamel

#### Penne Salsicia

Italian sausage / peas / diced tomato / vodka cream sauce / parmesan

#### Truffle Risotto

wild mushrooms / truffle cream sauce / truffle oil / marscapone

#### Grilled Salmon

spinach / garlic / sun-dried tomato / cream / fingerling potatoes

#### Chicken Picatta

lemon butter sauce / capers / mashed potatoes

### \$40 ENTREES

#### Crab & Shrimp Ravioli

vodka cream sauce

#### Osso Buco

bone-in braised lamb shank / saffron risotto

### \$50 ENTREES

#### Spaghetti di Mare

lobster tail / mussels / baby shrimp / calamari / spicy marinara

#### New York

new york steak / garlic mashed potatoes / seasonal vegetables

#### Chilean Seabass

pan seared / asparagus risotto / mustard-chardonnay cream sauce

## THIRD COURSE (choose one)



Tiramisu

Cookie Butter Eclair

Pistachio Gelato