



San Diego Restaurant Week is a celebration that showcases the diverse and upcoming culinary world in San Diego County. MENU is Available only from September 25th until October 2nd 2022. During Restaurant week we will only serve the 3-Course Tasting Menu.

3-Course Tasting Dinner

ANTIPASTI

Tonno e Pesche ^{GF}

Local Albacore Tuna Crudo, Marinated With Capers, Black Olives, Local Yellow Peaches, Sun Dried Lemons, Basil Infused EVOO

Polpette al Sugo

Nonna's Braised Beef and Veal Meatballs, Tomato Sauce, Pecorino Romano

Insalata Romana e Erbette ^{GF}

Local Romaine Lettuce, Radicchio, Arugula, Fennel Bulb, Herbs, Colatura Di Alici Dressing, Grana Padano + (Optional) Marinated White Anchovies

Arancini Funghi e Tartufo ^{V +4}

Sicilian Crispy Rice Balls filled with Cremini Mushrooms, Mozzarella, Gorgonzola and Truffle Oil

\$40 Main course

Parmigiana di Melanzane ^{V GF}

Sicilian Style Eggplant Parmigiana, Tomato Sauce, Mozzarella, Parmigiano, Fresh Basil

Salmone alla Menta ^{GF}

Cast iron roasted Scottish Salmon, di Ciccio Broccolini, Roasted lemon, Potato timbale*, Orange Prosecco Sauce

Bigoli alla Puttanesca ^V

Ancient Grain Bigoli Pasta Tomato Sauce Kalamata Olives, Capers, Roasted Garlic, Calabrese Chili, Fresh Parsley

Fettuccine al Sugo di Salsiccia

Chino Valley Farm Egg Yolk Fettuccine, Fennel Seeds, Pork Sausage, Tomatoes, Aged Pecorino Sardo, Lemon Zest

\$50 Main course

Brasato di Manzo ^{GF}

Slow Braised Prime Angus Beef Short Rib, Glazed with Nero d'Avola Wine Reduction, Acquerello Aged Risotto, Salted Butter, Grana Padano, Truffle oil

Bigoli Fradiavolo e Midollo

Ancient Grain Senatore Cappelli Bigoli Pasta, Cherry Tomatoes, Shrimps, Garlic, Tomato sauce, Calabrian Chili, Angus Beef Bone Marrow

DOLCI

Tiramisu alle Nocciole

Piedmont Hazelnut Tiramisu, Mascarpone Mousse, Candied Hazelnut, Lady Finger, Espresso, Amaretto

Granita alla Pesca

Sicilian Style Yellow Peach Granita

Dessert Wine

2015 LBV Ferreira Porto, a perfect wine to end your meal

Add to your Meal

Focaccia e Olio 3.5

House Made 36 hours Fermented Focaccia, California Corto Cold Pressed EVOO

Wine Pairing Suggestion 24

Let us suggest 2 of our Indigenous Varietal Wines Glass that pair perfectly with your choices

ON THE FLOOR: Bridget Wasko / Federico Cavalleri / Kayla O'neill / Kyle Hunt
Precious Tendencia / Corey Valencia / Ife Pena / Anani Pena

IN THE KITCHEN: Accursio Lota / Victor Tovar / Jose Baltazar / Jorge Ceron / Gabriel Jimenez / Randall Hills / Genaro Mendoza

* Contain Gluten