

\$50/PP

**FIRST COURSE**

**Classic Caesar<sup>†</sup>Ⓞ**  
*romaine lettuce, parmigiano cheese  
garlic croutons*

**Tuna Tartare<sup>†</sup>**  
*diced yellowfin tuna, avocado  
crispy garlic, black olive dressing*

**Three Cheese Arancini<sup>†</sup>Ⓞ**  
*tomato fondue*

**Burrata<sup>†</sup>Ⓞ**  
*red and yellow cherry tomatoes, pesto*

**Sautéed Mussels Marinara<sup>†</sup>**  
*italian tomato, white wine  
sautéed garlic*

**SECOND COURSE**

**Penne Allaodka<sup>†</sup>**  
*onions, prosciutto, peas, light cream sauce*

**Spaghetti Tomato and Basil<sup>†</sup>Ⓞ**  
*onion, garlic, olive oil*

**Chicken Marsala<sup>†</sup>**  
*chicken breast, wild mushrooms, marsala wine*

**Grilled Branzino<sup>†</sup>**  
*heirloom tomato panzanella, salsa verde*

**Margherita Pizza<sup>†</sup>Ⓞ**  
*fresh mozzarella, tomato, basil*

**New York Strip<sup>†</sup>**  
*10oz new york strip  
house steak sauce, truffle fries*

**THIRD COURSE**

**Nutella Budino**  
*chocolate hazelnut pudding  
crushed pistachios, whipped cream*

**Oreo Zeppole**  
*double stuffed, malted vanilla milkshake*

**Gelati e Sorbetti<sup>†</sup>**  
*daily assortment, ask your server for selection*

**COCKTAILS**

**Fragola Di Autunno 15**  
*Bulleit Rye, Cointreau, strawberry  
basil, lemon, balsamic vinegar*

**Albicocca Fizz 15**  
*Ciroc vodka, Giffard apricot liqueur  
lemon, rosemary, ginger beer*

**Spiced Harvest 15**  
*Ambros banana bourbon,  
Lazzaroni Amaretto, cinnamon, lemon  
chocolate bitters, egg white*



Join San Diego Restaurant Week in  
Crossing Out Hunger with Feeding San Diego!

Preset available for parties of 10 or less. Available for dine-in only. Sun–Thu 5–11pm | Fri & Sat 5pm–12am

Option for gluten-free (†) or vegetarian (Ⓞ).

\* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.