

SAN DIEGO RESTAURANT WEEK

2023

Three-Course Dinner | \$50 per person

FIRST COURSE

choice of:

HOUSE MEATBALLS

spicy tomato sauce, herbs, shaved parmesan, cannelloni beans, mint

HEARTS OF ARTICHOKE

parsley beurre blanc, ciabatta

CRABCAKE

Cherry tomato, micro cilantro, lemon caper-sauce

BOTTEGA SALAD GF VEG

Shaved fennel, radish, mix berries, goat cheese fritter, chianti-honey vinaigrette

CLAM CHOWDER

SECOND COURSE

choice of:

PORTOBELLO NAPOLEON GF VEG

tomato, artichoke, eggplant, bell pepper, au jus

FENNEL SAUSAGE CAVATELLI

tomato chutney, garlic, herbed goat cheese, arugula

MARY'S FARM FREE RANGE CHICKEN GF

fingerling potatoes, brussels sprouts

SHORT RIB

herb soft polenta, herbs, tobacco onions, red wine reduction

CATCH OF THE DAY +\$5

ask your server for details

MEAT OF THE DAY +\$10

ask your server for details

THIRD COURSE

choice of:

BREAD PUDDING OF THE DAY

CHOCOLATE CAKE

MEXICAN FLAN