



SAN DIEGO
Restaurant
Week  **2023**
 **MAR 26 - APR 2**

OUR 3 COURSE DINNER MENU

\$49

1st Course / Starter

GF FAGOTTINI di BRESAOLA alle PERE e CAPRINO

Air Dry Filet Mignon "Bresaola" Stuffed with Goat Cheese & Pear/Touch of Pesto

GF ANATRA all'ARANCIA

Duck Breast/Arugula/Fresh Orange/Grape/Fennel/Grape Must Saba Dressing

GF POLIPO in UMIDO su FREGOLA

Mediterranean Octopus Stew/Pachino Tomatoes Crumbled Roasted Pistachios
"Fregola" Cous Cous

FLAN di ASPARAGI

Flan of Asparagus/Pecorino Cheese/Shallots/Ricotta Cheese-Zucchini Blossom

2nd Course / Entree

CAPPELLACCI di SPECK e RADICCHIO ai PORCINI

Homemade Ravioli/D.O.P. Valtellina Speck/Radicchio/Parmigiano/Ricotta Cheese
Delicious Porcini Mushrooms Sauce

GF RISOTTO alle CAPESANTE e TARTUFO NERO Add \$9

Scallops Risotto/Fried Leeks/Black Truffle
Sub Scallops with Asparagus for Vegetarian Risotto

GF INVOLTINI di VITELLO

Prosciutto-Fontina Cheese-Spinach Veal Rolls
White Wine Sauce/Cauliflower Puree/Organic Seasonal Veggies

GF PESCE del GIORNO al CARTOCCIO Add \$9

Fish of the Day Oven Cooked in Parchment Paper/Pachino Tomatoes/Clams /Mussels
White Wine/"Fregola" Cous Cous & Organic Seasonal Veggies

3rd Course / Dessert

GF CHOCOLATE LOVER

Chocolate Ganache/Dates/Pecans/Sliced Almonds/Pineapple Flambe'/Crunchy Caramel

MOUSSE di MANGO e CIOCCOLATO BIANCO ai BICCHIERE

White Chocolate and Mango Mousse/Crumble

CANNOLO SCOMPOSTO