

RESTAURANT WEEK

\$40 PER PERSON

FIRST COURSE

Choice Of:

CARCIOFI ALLA ROMANA
 garlic mint + lemon white wine sauce

BRUSCHETTA SICILIANA
 sweet and sour eggplant, capers olives +
 fresh burrata

FRIED CALAMARI
 spicy tomato sauce + chipotle aioli

CAESAR SALAD
 heart of romaine + herb parmesan croutons
 + shaved aged parmesan + caesar dressing

SECOND COURSE

Choice Of:

GNOCCHI SORRENTINA
 homemade gnocchi + pomodoro tomato sauce
 + topped with burrata + pesto

FETTUCCHINE
MEDITERRANEO
 clams + mussels + shrimp + assorted fish +
 light marinara sauce

ORGANIC LEMON CHICKEN
 organic chicken breast + mushrooms +
 white wine lemon sauce + sauteed spinach.

FILET MIGNON
 8oz filet mignon + over pave potato + broccoli
 + cabernet wine reduction
Jumbo Shrimp +\$12

LOCALLY CAUGHT
SEABASS
 pave potato + pesto sauce

SAN DIEGO
Restaurant
Week
 SEPT 24 - OCT 1
 Presented by California Restaurant Association



SIDES

BURNT CARROTS	11 GF
SAUTEED GARLIC BROCCOLINI	12
ROASTED BRUSSELS SPROUTS	12
bacon + dried fig	8
HOUSE FRIES	8
MASHED POTATO	8

DESSERT

Choice Of:

LIMONCELLO CAKE
TIRAMISU

