

# Al Dente

ITALIAN RESTAURANT

## Restaurant Week

\$35.95 PER PERSON

### FIRST COURSE

Choice Of:

#### FRITTURA DI CALAMARI E GAMBERI

Fried calamari, shrimp, served with marinara sauce and fresh lemon

#### FIGS & PROSCIUTTO BRUSCHETTA

Burrata, figs jam, prosciutto, pesto sauce.

#### INSALATA ORGANICA

Mixed green salad, heirloom tomato, olives, onions, Italian dressing.

*Third Course*  
**LIMONCELLO CAKE**

### SIDES

TRUFFLE FRIES \$7

EGGPLANT CAPONATA \$7

### SECOND COURSE

Choice Of:

#### DUCK PAPPARDELLE

Braised duck in light red wine sauce, parmesan cheese.

#### FETTUCCHINE PISTACCHIO E BURRATA

Creamy pistacchio basil sauce, topped with burrata cheese and parmesan

#### RAVIOLI ALL'ARAGOSTA +5

Lobster ravioli, roasted cherry tomato sauce

#### BRASATO AL CHIANTI +8

Slowly braised Short Ribs served with potato puree.

#### POLLO TOSCANO

Chicken breast, spinach, prosciutto, mozzarella, white wine sauce



**SAN DIEGO**  
**Restaurant**  
**Week**

SEPT 24 - OCT 1

Presented by California Restaurant Association