

# RESTAURANT WEEK

## La Pastaia

CUCINA ITALIANA

\$36.95 PER PERSON

### First Course

Choice Of:

#### BURRATA MOZZARELLA

layered eggplant, cherry tomato emulsion, basil pesto

#### FRITTO DI CALAMARI E ZUCCHINI

fried calamari / zucchini served with spicy marinara

#### INVOLTINI DI MELANZANE

stuffed eggplant with spinach ricotta and mozzarella cheese, topped with tomato sauce

#### LA PASTAIA

Arugula, fennel, avocado, cherry tomatoes, caramelized walnuts, balsamic dressing



### Third Course

Choice Of:

#### LIMONCELLO CAKE

#### CANNOLI

### Second Course

Choice Of:

#### PAPPARDELLE

ribbon pasta, short rib ragu, and parmesan cheese

#### FETTUCCINE MEDITERRANEO

Fresh seafood, clams, and shrimp, light marinara sauce. +\$6

#### CAVATELLI SALSICCIA

Italian sausage, roasted tomato, broccoli, garlic, olive oil, parmesan cheese

#### RAVIOLI AI CARCIOFI

spinach pasta stuffed with artichoke heart, mascarpone cheese, cream parmesan sauce

#### SALMONE

grilled fresh atlantic over asparagus, chef's famous potato, capers, olives lemon butter sauce

#### POLLO SALTINBOCCA

Organic chicken breast topped with spinach, prosciutto, mozzarella, white wine sauce

#### FILETTO DI MANZO +10

8oz filet mignon six peppercorn brandy sauce  
Wild Shrimp Scampi +14

SAN DIEGO

Restaurant  
Week

MARCH 3 - 10

Presented by California Restaurant Association