



SAN DIEGO
Restaurant
Week 
MARCH 3 - 10
Presented by California Restaurant Association

SAN DIEGO RESTAURANT WEEK

2024
Three-Course Dinner | \$45 per person

FIRST COURSE

choice of:

GUAZZETTO

Black mussels + clams + calamari + prawns + garlic + braised onions
+ herbs tomato broth

POLPPETE SORRENTINO

Homemade traditional meatballs + Pomodoro sauce + over polenta

INSALATA LIMONCELLO

Shaved fennel + arugula + oranges + anchovies + limoneta

SECOND COURSE

choice of:

PANZEROTTI

Homemade ravioli stuffed + spinach + ricotta cheese + mushroom
marsala creamy sauce

GNOCCHI SORRENTINO

Fresh San Marzano tomato sauce + burrata + basil pistachio + pesto

POLLO TOSCANO

Franchise style + spinach + fontina + mushroom sauce +
broccolini + roasted fingerling potatoes

PARMIGIANA DI MELANZANE

Classic southern italian style eggplant parmigiana + homemade fettuccine

LASAGNE

THIRD COURSE

dessert:

Chef Selection