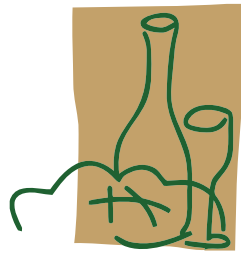


**EAT
LAUGH
SHARE**
RESTAURANT WEEK



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

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

RESTAURANT WEEK
\$45 PER PERSON

Appetizers

Choice of:

MILLEFOGLIE DI VEGETALI
grilled zucchini, eggplant roasted peppers,
tomatoes, cheese, pesto vinaigrette

FUNGHI RIPIENI
mushroom caps, lump crab meat, peppers,
bread crumbs, shallots, fresh herbs

MELENZANE FARCITE
baked eggplant, stuffed with ricotta cheese, topped
with marinara sauce and fresh mozzarella

SOUP OF THE DAY

Entrees

Choice of:

FILETTO DI MANZO
grilled filet mignon with chianti reduction, spinach

SOGLIOLA AL MUGNAIA
fresh filet of sole sautéed in garlic, lightly battered,
lemon butter white wine, served with sauteed spinach

POLLO SICILIANO
sauteed in a shallot white wine, topped with roasted eggplant,
mozzarella, heirloom tomato

LOBSTER TORTELLINI
tortellini stuffed with lobster in a creamy sauce and asparagus

Dessert

Choice of:

LIMONCELLO CAKE

TIRAMISU

ADD WINE PAIRING +18\$

Prosecco

House Pinot Grigio or Chianti