

*San Diego Restaurant Week*

*3-Course Tasting Menu ~ \$50 per person ~ March 3-10, 2024*  
*(excluding tax, gratuity & surcharge)*

----- *Antipasti* -----

ARANCINI

Sicilian crispy rice balls filled with wild mushrooms, mozzarella, Parmigiano, truffle infusion  
Served with tomato sauce

BURRATA

Heirloom tomatoes, aged balsamic, artichoke, roasted bell pepper pesto

CARCIOFI

Artichoke, garlic, Mediterranean olives, capers, white wine, mint

INSALATA CHIARA ISABELLA

Wild arugula, Gorgonzola dolce, baby heirloom tomatoes, red onion

POLPETTINE

Nonna's braised meatballs, San Marzano tomato sauce + Mediterranean olives, whipped ricotta

----- *Main Course* -----

BRASATO

Braised all natural angus boneless short ribs, Cabernet Sauvignon, fresh herbs,  
mashed potatoes, vegetables

CALAMARI E GAMBERI

Tender calamari steak, shrimp, garlic, capers, brown butter lemon sauce

TORTELLONI

Homemade short rib and mascarpone tortelloni, wild mushroom, Marsala cream sauce

SALMONE

Pistachio-crusted wild salmon, Prosecco orange sauce, spinach risotto

SALTIMBOCCA

Veal scaloppini, prosciutto, sage, brown butter, white wine, mashed potatoes, vegetables

PASTA DEL GIORNO – Pasta of the day (+\$10)

PESCE DEL GIORNO – Fish of the day (+\$10)

CARNE DEL GIORNO – Meat of the day (+\$10)

----- *Dolci* -----

CHOCOLATE LAVA CAKE ~ AFFOGATO

TORTA ALLE MANDORLE CON CREMA