



# SAN DIEGO RESTAURANT WEEK

2024  
*Three-Course Dinner | \$50 per person*

## FIRST COURSE

*choice of:*

### **BRUSCHETTA**

Roasted heirloom tomato confit +  
burrata + pesto

### **GUAZZETTO**

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

### **POLPPETE SORRENTINO**

Homemade traditional meatballs + pomodoro  
sauce + mediterranean olives + ricotta

### **STRAWBERRY AND BEET**

Balsamic pearls + spiced candied walnuts +  
goat cheese cream + balsamic vinaigrette

## SECOND COURSE

*choice of:*

### **GNOCCHI CAPRESE**

Fresh tomato sauce + fresh mozzarella + fresh basil

### **MEZZELUNE DI ARAGOSTA**

Half moon ravioli + lobster + artichoke + citrus saffron creamy sauce

### **PACCHERI CARBONARA**

Classic carbonara

### **GALLETO ALLE ERBE**

Half deboned organic chicken grill with fresh herbs + roasted potato  
+ broccolini + pine nut gremolata

### **PARMIGIANA DI MELANZANE**

Classic southern italian style eggplant parmigiana + homemade  
fettuccine

### **FISH OF THE DAY** +\$10

(Ask your server for details)

## THIRD COURSE

*dessert:*

**Chef's Selection**