

RESTAURANT WEEK

La Pastaia

CUCINA ITALIANA

\$40 PER PERSON

First Course

Choice Of:

FRITTO DI CALAMARI E ZUCCHINI

Deep Fried Calamari & Zucchini served with Spicy San Marzano Sauce and Lemon Mayo.

POLPETTE DI CARNE

Homemade Meatballs in a San Marzano Tomato Sauce with Ricotta and Crostini

INVOLTINI DI MELANZANE

Stuffed eggplant with spinach ricotta and mozzarella cheese, topped with tomato sauce.

HEIRLOOM TOMATO CAPRESE

SOUP OF THE DAY

INSALATA DELLA PASTAIA

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



Third Course

Choice Of:

LIMONCELLO CHEESE CAKE

CHOCOLATE MOUSSE

Second Course

Choice Of:

PAPPARDELLE SHORT RIB

Homemade Ribbon Pasta, Short Rib, Parmesan Cheese

RIGATONI CARBONARA

Crispy Guanciale, Egg Yolk, Pecorino Cheese

GNOCCHI SORRENTINA

San Marzano tomato Sauce, Mozzarella, Parmesan and Burrata served in a Pizza Dough Bowl

SALMONE

Pistachio Crust, Parmesan Risotto, Lemon Aioli

POLLO ABBRUZZESE

wild mushrooms, artichoke, shallots, marsala wine

PIZZA PROSCIUTTO E BURRATA

Mozzarella, tomato, prosciutto, arugula, burrata cheese

SAN DIEGO

Restaurant
Week

SEPT 22 - 29

Presented by California Restaurant Association