

**EAT
LAUGH
SHARE**

RESTAURANT WEEK



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

SAN DIEGO
**Restaurant
Week**
JAN 26 - FEB 2
Presented by California Restaurant Association

\$45 PER PERSON

Appetizers

Choice of:

FRITTO MISTO

fried calamari, shrimp, zucchini, spicy marinara

CAESAR SALAD

romaine lettuce, caesar dressing, parmigiano reggiano, croutons

FIOR DI ZUCCA

zucchini blossoms stuffed with a blend of four cheeses, over apricot jam

MELENZANE FARCITE

baked eggplant stuffed with ricotta and spinach, topped with marinara sauce and fresh mozzarella

MILLEFOGLIE DI VEGETALI E MOZZARELLA

roasted zucchini, eggplant, bell peppers, sliced mozzarella, tomatoes, pesto vinaigrette, sliced mozzarella

Entrees

Choice of:

RAVIOLI AL PESTO

housemade ravioli stuffed with ricotta and spinach, in a creamy pesto sauce with asparagus

PENNE AL CINGHIALE

wild boar sausage, peas, vodka cream sauce

SALMONE VENEZIANO

pistachio crusted, chardonnay mustard cream sauce served with sautéed spinach

POLLO PARMIGIANA

breaded boneless chicken breast, mozzarella, fresh tomato sauce served with spaghetti marinara

SHORT RIBS

boneless beef short ribs slowly braised in a red wine sauce served with mashed potatoes

Dessert

Choice of:

TIRAMISU

LIMONCELLO CAKE

ADD WINE PAIRING +\$18

Prosecco

House Pinot Grigio or Chianti

No sharing plates. 18% gratuity added. 3.75% surcharge will be added to all checks