



San Diego Restaurant Week Menu on behalf of The Amalfi Llama

FIRST COURSE

Your choice of

Short Rib Empanada

Chimichurri

Tuna Tartar*

Avocado, Ponzu

Caesar

Romaine, Parmigiano Reggiano, Crouton

Calamari

Fresno, Tartar, Spicy Aioli

+\$15

OYSTERS ON THE HALF SHELL*

Mignonette, Horse Radish, Yuzu Cocktail Sauce

HAMACHI CRUIDO

Serrano, Yuzu Ponzu

SECOND COURSE

Your choice of

TRUFFLE TAGLIATELLE

Black Truffle, Parmigiano Reggiano

CENTER CUT FILET

8 ounces, Grilled Asparagus

SCOTTISH SALMON

Asparagus, Arugula, Roasted Tomatoes

WOOD-GRILLED HALF CHICKEN

Roasted Potatoes, Chimichurri

+\$10

Upgrade your Entrée

Your choice of

+\$20

BRANZINO

Lemon, Capers, Olive Oil, Asparagus

RIBEYE

16 ounces, Grilled Asparagus

PRIME NEW YORK STRIP

12 ounces, Oregano Parmesan Fries,
Veal Demi

BONE IN FILET

12 ounces, Roasted Potatoes, Chimichurri,
Veal Demi

THIRD COURSE

Your choice of

Chocolate Sin Cake

Vanilla Gelato

Fire-Roasted Cheesecake

Berry Compote