



SAN DIEGO RESTAURANT WEEK

2025
Three-Course Dinner | \$50 per person

FIRST COURSE

choice of:

BRUSCHETTA

Roasted heirloom tomato confit +
burrata + pesto

BURRATA

Heirloom tomatoes + basil + artichoke +
extra virgin olive oil

POLPETTE 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:

BRASATO +\$10

18 hours braised boneless short rib + roasted tomato parmigiano reggiano + risotto

MEZZELUNE DI ARAGOSTA

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

SPAGHETTI CARBONARA

Classic carbonara

GALLETO ALLE ERBE

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

BRANZINO +\$10

Pan seared whole branzino + capers + artichoke + citrus butter sauce

THIRD COURSE

dessert:

Chef's Selection