

SAN DIEGO

Restaurant Week

SEPT 14 - 21

RESTAURANT WEEK MENU

\$35 PER PERSON



ANTIPASTI

CHOOSE ONE:

INSALATA di CESARE

Romaine Lettuce, Croutons And Shaved Parmigiano Cheese And Housemade Caesar Dressing.

FRITTO MISTO GAMBERI e CALAMARI

Deep Fried Calamari And Shrimp With Zucchini, Served With Marinara And A Lemon Wedge, On A Bed Of Arugola.

TRIO alla 'ITALIANA

ARANCINI - Riceball Made With Bolognese Sauce, Smoked Mozzarella, Parmigiano And Peas.

CROCCHE' - Potato Croquettes Made With Smoked Mozzarella, Parmigiano, Black Pepper And Parsley.

FIOR di ZUCCA - Zucchini Flowers Stuffed with Ricotta Cheese, Parmigiano, Basil and Black Pepper. Everything breaded and deep fried.

CARCIOFINI alla ROMANA

3 Oven Roasted Artichokes Sauteed With Evoo, White Wine, Garlic, Olives And Shaved Parmigiano.



DESSERT

CHOOSE ONE:

CANNOLI

TIRAMISU



ENTREE

CHOOSE ONE:

SPAGHETTI con POLPETTE

Homemade 100% Wagyu Beef Meatballs Braised With Homemade Marinara Sauce, And Fresh Basil.

LASAGNA

Homemade Pasta Layers Filled With Besciamella And Bolognese Sauce, Finished With Mozzarella And Parmigiano Cheese.

SALMONE alla LIVORESE +\$5

8 Oz Scottish Salmon, Sauteed With, Evoo, Capers Kalamata Olives, Oregano, Cherry Tomatoes, White Wine, A Touch Of Marinara, Served With Side Of Tagliatelle Pasta

FUSILLI alla SICILIANA

Fusili Pasta Finished With Eggplant, Sasuage, Ricotta, Buffalo Mozzarella, Basil And Marinara.

POLLO PARMIGIANA +\$5

Organic Chicken Breast Finished With Marinara Sauce Fresh Mozzarella And Parmigiano Served With Tagliatelle Pasta In Marinara Sauce.

MORTAZZA PIZZA

Pistacchio Cream, Burrata Cheese, Mortadella, Shaved Parmesan, Basil, Evo Oil And Pepper.

