

# EAT LAUGH SHARE RESTAURANT WEEK



OSTERIA  
**PANEVINO**  
TUSCAN FOOD THEMES

SAN DIEGO  
**Restaurant  
Week**  
SEPT 14 - 21  
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

**BLACKOUT DATES**  
**SEPTEMBER 14TH, 15TH AND 16TH**

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