

# **SAN DIEGO**

# **RESTAURANT WEEK**

2025

Three-Course Dinner | \$49.<sup>95</sup> per person

## **FIRST COURSE**

*Choice of:*

### **HOUSE MEATBALLS**

Spicy tomato sauce + herbs + shaved parmesan + cannelloni beans + mint

### **HEARTS OF ARTICHOKE**

Parsley beurre blanc + ciabatta

### **GREEN GODDESS KALE SALAD**

Butternut squash + brussels sprouts + toasted pepitas + goat cheese crostini

### **FRIED GREEN TOMATO**

Panko crusted organic green tomatoes + arugula + chipotle remoulade

## **SECOND COURSE**

*Choice of:*

### **PORTOBELLO NAPOLEON** GF VEG

Tomato + artichoke + eggplant + bell pepper + au jus

### **FENNEL SAUSAGE PACCHERI**

Tomato chutney + garlic + herbed goat cheese + arugula

### **CHICKEN FLORENTINE**

Francaise style + spinach + fontina + mushroom  
sauce + with broccolini + roasted fingerling potatoes

### **SHORT RIB**

Herb soft polenta + herbs + tobacco onions + red wine reduction

### **CATCH OF THE DAY** +\$5

Please ask your server for details

### **PORK OSSOBUCCO**

Wild mushrooms + mascarpone risotto + red wine reduction

## **THIRD COURSE**

*Choice of:*

**Limoncello Cake**

**Chocolate Cake**

**Tiramisu**