



SAN DIEGO
**Restaurant
Week**
SEPT 14 - 21
Presented by California Restaurant Association

\$49 per person

STARTER

Please Choose one:

FARMER'S SALAD

WILD ARUGULA + CANDIED WALNUTS + FETA CHEESE + LOCAL SEASONAL FRUIT +
POMEGRANATE VINAIGRETTE **VEG GF**

FRIED CALAMARI

FRIED CALAMARI + LIME SERRANO REMOULADE

ARTICHOKE

TOASTED ARTISANAL BREAD + PROSCIUTTO DI PARMA + STRACCIATELLA + TOMATO JAM + EVOO

SOUP OF THE DAY

ASK YOUR SERVER

MAIN COURSE

Please Choose one:

SEA BASS OF THE DAY

BEET MASHED POTATOES + SAUTÉED BROCCOLINI + LEMON CAPER
BEURRE BLANC SAUCE

CHICKEN PARM

CHICKEN BREAST + FRESH TOMATO SAUCE + MOZZARELLA CHEESE + FETTUCCINE

SPAGHETTI CARBONARA

CRISPY GUANCIALE + EGG YOLK + TOUCH OF CREAM + PECORINO CHEESE

PORK SHANK

MUSTARD BRAISED PORK + PICKLED GOLDEN BERRY RELISH + GARLIC MASHED POTATOES + GARLIC
SPINACH + PORK JUS

DESSERT

LIMONCELLO CAKE