



SAN DIEGO RESTAURANT WEEK

2025
Three-Course Dinner | \$49 per person

FIRST COURSE

choice of:

BRUSCHETTA

Roasted heirloom tomato confit +
burrata + pesto

MOZZARELLA CAPRESE

Fresh mozzarella + heirloom tomatoes
+ basil + pesto

POLPETTE SORRENTINO

Homemade traditional meatballs + pomodoro
sauce + mediterranean olives + ricotta

STRAWBERRY AND BEET

Balsamic pearls + spiced candied walnuts +
goat cheese cream + balsamic vinaigrette

ARTICHOKE

SECOND COURSE

choice of:

BRASATO ^{+\$10}

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

PANZEROTTI

Homemade ravioli + stuffed with spinach + ricotta cheese + mamma rosa pink sauce

STROZZAPRETI

Homemade fresh twisted pasta + creamy pistachio pesto + shrimp

GALLETO ALLE ERBE

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

SALMONE LIVONESE

Fresh clams and mussels + prawns + mediterranean olives + capers + fresh tomato broth

PARMIGIANA DI MELANZANE

Classic southern Italian style eggplant parmigiana + homemade fettuccine

THIRD COURSE

dessert:

Chef's Selection