



# BALSAMICO

ITALIAN KITCHEN

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

## *Dinner Menu \$45 per person*

Exquisite Wine pairing available with 2 full glasses \$20

### **APPETIZERS ( CHOOSE ONE)**

#### *Chickpea & Cauliflower Soup*

Lightly spiced with turmeric, smooth and warming.

#### *Shrimp & Citrus Salad*

Shrimp over crisp vegetables, fresh mushrooms, and sweet tangerine.

#### *Crostini Duo*

Mango, burrata & Prosciutto di Parma & Confit tomato, goat cheese & honey

### **MAIN COURSE ( CHOOSE ONE)**

#### *Mushroom Lasagna*

Delicate layers of pasta with creamy mushroom filling and a savory béchamel sauce

#### *Orecchiette with Arugula Pesto & Seared Fresh Tuna*

Handmade orecchiette tossed in arugula pesto, topped with seared fresh tuna.

#### *Braised Pork Ribs & Roasted Potatoes*

Slow-cooked back ribs in a balsamic and red wine sauce, served with roasted potatoes.

#### *Cheese Ravioli with Saffron Cream & Crispy Speck*

Handcrafted cheese-filled ravioli in a saffron cream sauce, finished with crisp speck

### **DESSERT ( CHOOSE ONE)**

#### *Pumpkin Spice Tiramisu*

#### *Vanilla Gelato Bars with Seasonal Peaches*

#### *Mango and Mint Sorbet*



CHOOSE ONE ITEM FOR EACH COURSE. PRICE IS PER PERSON  
WITH RW MENU NO OTHER OFFERS OR DISCOUNTS ARE APPLICABLE.  
TAXES AND GRATUITY ARE EXCLUDED