

TRATTORIA PASTIFICIO

Restaurant Week celebrates the diverse and upcoming culinary world in San Diego. MENU available only January 25th until February 1st, 2026. During Restaurant week we will only serve the 3-Course Tasting Menu.

ANTIPASTI

Choose one

BUFALA. Bufala Mozzarella – Local Peaches – Radicchio – Arugula – 12 y.o. Balsamico – EVOO. **GF V**

BRUSCHETTA. Foraged Mushrooms – Cured Egg Yolk – Tomino – Pomegranate – Sourdough

POLPETTINE. Braised Beef and Veal Meatballs – Tomato – Pecorino Romano.

INSALATA. Baby Gem – Radicchio – Fennel – Padano – Pomegranate – Oranges – Violetta Dressing. **GF V**

POLPO. Mediterranean Octopus – Cannellini Passati – Pesto Trapanese – Battuto di Erbe. **GF +IO**

\$55 Main course

Choose one

BIGOLI. Ancient Grain – Tomato – Kalamata Olives
Capers Roasted Garlic – Calabrese – Parsley **Vegan**

GNOCCHI. Spelt Flour – Purple Eggplant – Mozzarella
Pesto – Fire Roasted Tomatoes. **V**

TONNARELLI. Octopus Bolognese – Juniper – Pecorino
Lemon Zest – Roasted Almonds.

GALLETTO. Sea Salt Roasted Mary's Farm Chicken
Supreme Potato Timbale – Summer Cacciatore. **GF**

DOLCI

Choose one

RUOTA ALLA MENFITANA
Crispy Shell – Sheep Ricotta – Candied Oranges –
Prickly Pear Juice. **V 14**

GRANITA **Vegan GF**
Sicilian Style Lemon Granita.

DESSERT WINE
Curatolo Arini Marsala Riserva

Wine of the Week 18

A unique Italian wine offered only
during Restaurant Week

\$65 Main course

Choose one

MAIALE. Salmon Creek Duroc Pork Chop (Bone In)
Hazelnut/Coffee Crust – Radicchio Timbale
Broccolini. **GF**

AGNOLOTTI. Egg Yolk Ravioli Filled with
Ricotta & Prosciutto Crudo – Sugo di Arrosto
Parmigiano Reggiano

PEISCE. Branzino – Broccolini Pistacchio – Black
Olives Smoked Tomato Broth. **GF**

Add to your Meal

RICCIOLA. Hamachi Crudo – Fennel – Blood
Orange – Garlic Confit – Calabrian Chili. **GF 21**

FOCACCIA. 24 hours Fermentation – Sicilian Oregano
EVOO – Eggplant Caponata. **V 9.7**

ARANCINI. Crispy Rice Balls – Mushrooms – Mozzarella
Gorgonzola – Truffle Oil. **V 19**

Wine Suggestion 29

A Duo of Red and White Italian Indigenous Wines,
recommended for your dinner.

TRATTORIA PASTIFICIO

COCKTAILS

Cori Negroni 14

Gin Infusion, Montanaro Americano,
Vermouth Rosso, Dried Orange

+ make it *Sbagliato* (add float of Prosecco) +3.5

Isotta 14

Sage Gin Infusion, Basil Syrup, Celery, Lemon,
Soda, Basil

Spritz 14

Martini Fiero, Prosecco DOC, Soda, Orange

Paloma 14

Tequila Infusion, Calabrian Chili, Grapefruit,
Lime, Agave, Pomegranate Reduction

Califano 14

Black Pepper Bourbon Infusion, Vermouth
Rosso, Angostura, Smoked Rosemary

Pizzul 14

Jerbis "Amaro" 25, Amarena, Orange, Lemon

Espresso Martini 14

Tequila Infusion, Espresso, Dark Chocolate

Riviersu (Mocktail) 9.5

Zero Proof Aperitif, Tonic, Orange, Mint

Ciotti (Mocktail) 9.5

Chinotto, Amarena, Orange, Lemon Peel

BEER BOTTLES/DRAFT

West Coast IPA – Harland 7% (draft)

West Coast IPA, San Diego, CA. 9

Harland Brewing – Hazy IPA 6.5% (16oz)

Hazy IPA, San Diego, CA. 9

Insurgente – Baja Orange Wit 5%

Wit, San Diego. 9

Friuli – Lager 4.9% (11.2oz)

Italian Lager, Cividale IT. 9

RationAle – West Coast IPA (12oz) OProof

Non Alcoholic IPA, Bend, OR. 9

il VINO

SPARKLING & ROSE BY THE GLASS

Prosecco Extra Dry DOC – Montelliana
Glera. NV (Veneto). 13

Chiarretto DOC "Rodon" – Le Fraghe (Rose)
Corvina/Rondinella. 2023 (Veneto). 16.5

Lambrusco DOP – Pedroni (Rose, Spark.)
Lambrusco Sorbara. 2024 (E. Romagna) 15

BIANCHI/WHITES BY THE GLASS

Grillo DOC "Mosaikon" – Cantine Mothia
Grillo. 2023 (Sicilia). 13. 75

Zoli – Caruso & Minnini
Inzolia. 2023 (Sicilia). 16.5

Vermentino di Gallura DOCG – Mancini
Vermentino. 2023 (Sardegna). 16

Caprettone DOC – Villa Dora
Caprettone. 2021 (Campania). 17. 75

Lugana DOC – Marangona
Turbiana. 2023 (Lombardia). 17.75

Oran Go – Santa Colomba (Orange)
Garganega. 2023 (Veneto). 19

ROSSI/REDS BY THE GLASS

Brunello di Montalcino DOCG – Tre Contrade
Sangiovese Grosso. 2017 (Toscana). 32

Sicilia Rosso DOC – Tasca D'Almerita
Nero D'Avola 2021 (Sicilia). 14.75

Cala Cala – Calabretta
N. Mascalese/N. Cappuccio. NV (Mt. Etna). 16.5

Montepulciano d'Abruzzo DOC – Di Lana
Montepulciano. 2022 (Abruzzo). 16

Montefalco Rosso DOC – Colpetrone
Sangiovese /Sagrantino. 2021 (Umbria). 17

Lacrima di Morro D'Alba DOC – Lucchetti
Lacrima di Morro D'Alba. 2022 (Marche). 13.5