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San Diego Restaurant Week January 2026 | \$60 per guest

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## FIRST COURSE

*Your choice of one*

### Caesar

Romaine, Parmigiano Reggiano,  
Crouton

### Lobster Bisque

Maine Lobster Tail, Chili Oil, Sherry,  
Focaccia Croutons

### Short Rib Empanadas

Chimichurri

### Calamari

Fresno, Tartar, Spicy Aioli

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## SECOND COURSE

*Your choice of one*

### BOLOGNESE RIGATONI

Bolognese Sauce, Parmigiano Reggiano

### STEAK FRITES

Bavette Steak, Fries

### SCOTTISH SALMON

Asparagus, Roasted Tomato, Arugula

### WOOD-GRILLED HALF CHICKEN

Roasted Potato, Chimichurri

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## THIRD COURSE

*Your choice of one*

### Turtle Pie

Peanut Butter, Chocolate, Caramel,  
Candied Pecans

### Fire-Roasted Cheesecake

Berry Compote



## EXPRESS LUNCH

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*San Diego Restaurant Week January 2026*

*\$29 per guest*  
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### STARTER

*Your choice of*

#### HOUSE CHOPPED

Arugula, Romaine, Tomato, Red Onion,  
Avocado, Herb Vinaigrette

#### SHORT RIB EMPANADAS

Chimichurri

#### CALAMARI

Fresno, Tartar, Spicy Aioli

#### ROASTED BURRATA

Blistered Cherry Tomatoes, Focaccia

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### ENTRÉE

*Your choice of*

#### SPAGHETTI

Pomodoro Sauce, Parmigiano Reggiano

#### ARUGULA ARTICHOKE SALAD

Mushroom, Pistachio, Parmigiano Reggiano  
*Choice of Chicken, Salmon, Steak or Shrimp*

#### CAESAR SALAD

Romaine, Parmigiano Reggiano, Focaccia Croutons  
*Choice of Chicken, Salmon, Steak or Shrimp*

#### POSITANO PIZZA

Salame, Mozzarella, Fresno Chili, Hot Honey

#### AMALFI BURGER\*

American Swiss, Red Onion, Lettuce,  
Tomato, Amalfi Sauce

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.