



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

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

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

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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\$29 per guest

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

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, Foccacia 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.