



SAN DIEGO RESTAURANT WEEK

2026
Three-Course Dinner | \$45 per person

FIRST COURSE

choice of:

BRUSCHETTA

Roasted heirloom tomato confit +
burrata + pesto

CARCIOFI ALLA ROMANA

Grilled artichoke + lemon butter sauce

ARANCINI

Fontina + beef ragu + parmigiano reggiano
mozzarella + fresh tomato sauce

CAESAR SALAD

Lemon pangrattato + house Caesar dressing

SECOND COURSE

choice of:

BRASATO

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

PANZEROTTI

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

PACCHERI NOCIARA

Homemade pasta twisted with Italian sausage + sun dried tomato +
light cream sauce + goat cheese

POLLO SALTIMBOCCA

Egg wash + Prosciutto + mozzarella + sage + white wine sauce + roasted fingerling
potatoes + sauteed spinach

PARMIGIANA DI MELANZANE

Classic southern Italian style eggplant parmigiana + homemade fettuccine

PESCE DEL GIORNO +\$5

Catch of the day

THIRD COURSE

choice of:

TIRAMISU OR CANNOLI