

NICK & G's

R E S T A U R A N T

RESTAURANT WEEK MENU

\$60 PER GUEST

choose one from each course

No splitting or substitutions | Subject to 18% Gratuity

STARTERS

LOCAL MIXED GREEN

local greens • shaved fennel • poached tomatoes • port wine vinaigrette

PRAWNS

calabrian garlic chili butter • toasted bread

MEATBALLS DI FORMAGGIO

mozzarella • creamy polenta • marinara • parmesan • basil oil

SOUP OF THE DAY

MAINS

TARTUFO AGNOLOTTI

truffle ricotta filling • mushroom ragu • crispy mushroom thread

LEMON CHICKEN PICATTA

mary's pasture-raised chicken breast • homemade pasta • lemon piccata sauce

TONNARELLI

maine lobster • charred cherry tomatoes • citrus pistachio pesto

BAVATTE STEAK

salsa verde • broccolini

BUTTERS

+5, choose one:

Bone Marrow • Lobster • Truffle • Gorgonzola

DESSERT

FLOURLESS CHOCOLATE TORTE

VANILLA BEAN CRÈME BRÛLÉE

SAN DIEGO
**Restaurant
Week**
JAN 25 - FEB 1
Presented by California Restaurant Association