

RESTAURANT WEEK MENU

\$39 PER PERSON

SAN DIEGO
Restaurant
Week
JAN 25 - FEB 1

ANTIPASTI

CHOOSE ONE:

INSALATA di CESARE

Romaine Lettuce, Croutons And Shaved Parmigiano Cheese And Housemade Caesar Dressing.

INSALATA di CAPRESE

Sliced Organic Heirloom Tomatoes, Fresh Mozzarella, Basil, Evoo Drizzled With Balsamico.

FRITTO MISTO GAMBERI e CALAMARI

Deep Fried Calamari And Shrimp With Zucchini, Served With Marinara And A Lemon Wedge, On A Bed Of Arugola.

BRUSCHETTA POMODORO

Grilled Bread Topped with Chopped Tomato, Black Olives, Cappers, Basil, Oregano, EVOO

DESSERT

PANNA COTTA

Coffe flavor with Pistachio Crust

ENTREE

CHOOSE ONE:

SPAGHETTI CARBONARA

Pancetta, Eggs Yolk, Parmigiano, Pecorino And Black Pepper.

PENNE VODKA WITH SHRIMP

Penne Vodka Pasta with Shrimp and Spinach.

TAGLIATELLE CREMOSA WITH CHICKEN

Organic Chicken Breast Finished With Cremosa Served With Tagliatelle Pasta

SALMONE alla LIVORESE

8 Oz Scottish Salmon, Sauteed With, Evoo, Capers Kalamata Olives, Oregano, Cherry Tomatoes, White Wine, A Touch Of Marinara, Served With Side Of Tagliatelle Pasta

FUSILLI alla SICILIANA

Fusilli Pasta Finished With Eggplant, Sasuage, Riccotta, Buffalo Mozzarella, Basil And Marinara.

POLLO PARMIGIANA

Organic Chicken Breast Finished With Marinara Sauce Fresh Mozzarella And Parmigiano Served With Tagliatelle Pasta In Marinara Sauce.

PEPPERONI PIZZA

San Marzano Tomatoes, D.O.P., Fior-Di-Latte, Mozzarella, Italian Salami, Basil, Evo Oil And Pepper.

PIZZA SPECIAL

Potato and Broccoli, Cream, Sausage, Smoked Mozzarella, Roasted Potato.