



San Diego Restaurant Week, September 2026
on behalf of The Amalfi Llama
\$60 Per Guest

FIRST COURSE

Your choice of

SHORT RIB EMPANADAS

Chimichurri

CAESAR

Romaine, Parmigiano Reggiano,
Focaccia Crouton

ROASTED BURRATA

Blistered Cherry Tomatoes, Focaccia

SECOND COURSE

All entrées include Garlic Chili Broccolini and Potato Purée

TRUFFLE TAGLIATELLE

Parmigiano Reggiano Cream Sauce,
Fresh Shaved Black Truffle

SCOTTISH SALMON

8 ounces

WOOD-GRILLED HALF CHICKEN

14 ounces

BAVETTE STEAK

8 ounces

• • • • ELEVATE YOUR ENTREE • • • •

PRIME NEW YORK STRIP

12 ounces | \$10

THIRD COURSE

Your choice of

CHOCOLATE SIN CAKE

Vanilla Gelato

FIRE-ROASTED CHEESECAKE

Berry Compote