



RESTAURANT WEEK

3-COURSE DINNER MENU | \$50 PER PERSON

ANTIPASTI

Choice of:

Polpette o Salsicce

Choice of meatballs or sausage in bolognese sauce, served with crostini

Burrata Salad

Fresh arugula, burrata cheese, Parma ham

Calamari Fritti

Served with our house-made dipping sauce

SECONDI

Choice of:

Veal Saltimbocca

Sautéed in wine & tomato with prosciutto, mozzarella & sage

Pollo Marsala

Chicken breast sautéed with Sicilian marsala + fresh mushrooms

Swordfish Piccata

Fresh lemon butter sauce and capers

Lasagna Al Forno

Our family recipe

DESSERT

Choice of:

Tiramisu | Sicilian Cannoli

SAN DIEGO
**Restaurant
Week** 
SEPT 13 - 20 

Presented by California Restaurant Association

Tax + gratuity additional. Cannot be used with any other offers or promotions. No split-plates.
NOTE: Consuming raw or undercooked meats, poultry, seafood, or eggs may increase the risk of food born illness.

