



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

RESTAURANT WEEK

MENU

SAN DIEGO
**Restaurant
Week**
SEPT 13 - 20
Presented by California Restaurant Association

\$39 PER PERSON

APPETIZER

Choice Of:

FRITTO MISTO

flash fried calamari, shrimp &
zucchini, spicy marinara

FIORI DI ZUCCA

zucchini blossoms stuffed
with fresh ricotta and
mozzarella, over apricot jam

MELANZANE FARCITE

baked eggplant rolls stuffed with
ricotta and spinach, in a marinara
sauce with fresh mozzarella

BRUSCHETTA POMODORO

toasted artisan bread,
heirloom tomatoes, basil

TASTING PLATTER + \$10pp

A TASTE OF THE CHEF'S SIGNATURE FAVORITES

RAVIOLI AL FORMAGGIO

PAPPARDELLE BOLOGNESE

PINK VODKA SAUCE PACCHERI

ENTREE

Choice Of:

FILET MIGNON +\$15

chianti reduction, roasted potatoes
and sautéed mushrooms

SALMONE VENEZIANO

pistachio crusted,
chardonnay mustard

RISOTTO AI PORCINI

creamy arborio rice with porcini
mushrooms, in a truffle butter
sauce with parmigiano reggiano

POLLO PARMIGIANA

breaded boneless chicken breast,
mozzarella, fresh tomato sauce

OSSOBUCO DI VITELLO +\$12

veal shank slowly
braised with red wine,
over saffron risotto

DESSERT

Choice Of:

LIMONCELLO CAKE

TIRAMISU