



SAN DIEGO RESTAURANT WEEK

2026-2

Three-Course Dinner | \$49 per person

FIRST COURSE

choice of:

POLPETTE SORRENTINO

Homemade Nonna traditional meatballs + pomodoro sauce +
Mediterranean olives + whipped ricotta

ARANCINI

Fontina + beef ragu + parmigiano reggiano mozzarella + fresh tomato sauce

CARCIOFI ALLA ROMANA

Grilled artichoke + lemon butter sauce

CAESAR SALAD

Lemon pangrattato + house Caesar dressing

ROASTED BEET SALAD

Arugula + shaved fennel + Balsamic pearls + spiced candied walnuts + goat cheese
cream + balsamic vinaigrette

SECOND COURSE

choice of:

RICOTTA SPINACA

Homemade Ravioli + stuffed Spinach + Ricotta cheese + mushroom marsala sauce

SALSICCIA FRIARELLI

Rigatoni + Italian sausage + broccolini leafs + garlic + oven roasted tomato +
Pinot grigio wine

BRASATO

18 hour braised boneless Short rib + roasted tomato parmigiano reggiano + Risotto

SALMONE IN CROSTA

Herbs-crusteds+ mashed potatoes + charred brocolini

POLLO PARMIGIANO

Chicken breast + marinated sauce + mozzarella + fettuccine

THIRD COURSE

DESSERT

Chef's Selection