



RESTAURANT WEEK
A La Carte
or Pre-Fix \$69 per person

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

ANTIPASTI

BRUSCHETTA ROMANA 24

Tomatoes, parmigiano, pesto, garlic, and e.v.o.o.

LAMB LOLLIPOP 29

Lamb lollipops served with a chimichurri sauce

MOZZERELLA IN CARROZZA 21

Breaded mozzarella served on a bed of pesto roasted heirloom tomato sauce

SUPPLI 21

Rice balls, filled with a smoked mozzarella, parmigiano, mixed in a tomato base sauce

CESARE 18

Signature cesare salad

SOUP OF THE DAY 18

Chef's special soup of the day

FRITTO MISTO 25

Fried calamari, shrimp, served with spicy marinara sauce, and calabrian chili

CARCIOFINI ALLA GIUDEA 22

Baby artichoke hearts, baked in a fresh herbs, and bread crumbs

SECONDI

ARTICHOKE RAVIOLI 26

Ravioli stuffed with artichoke and mozzarella, served in a pesto cream sauce

SALMONE AL MANGO 36

Filet of salmon, mango burpee blanc, served over a Cacio e Pepe risotto

POLLO ROMANA 37

Mary's chicken served in a caper butter lemon sauce, served with a side of mashed potatoes

FILETTO DI MANZO 49
pre fix +10

Grilled and sliced filet mignon, garlic herb butter, arugula, parmigiano shavings, reduction port wine and cacao sauce

PASTA SPECIAL OF THE DAY MP +10

chef's specialty pasta of the day

PAPPARDELLE RAGU DI ROMA 33

Wide ribbon pasta, ground beef and Italian sausage ragu

FETTUCINE ALFREDO 26

The original.

SPAGHETTI CARBONARA 28

Creamy egg yolk emulsion, guanciale, and parmigiano

TONNARELLI CACIO E PEPE 27

Wide shaped linguine, butter cream, black pepper, pecorino romano cheese
+ Add guanciale 8

MEZZE MANICHE AMATRICIANA 28

Half tube shaped pasta, fresh tomato sauce, guanciale, parmigiano

CHEESE WHEEL PASTA

ask your server for the special of the day
PRE FIX +10
A LA CARTE MP

DOLCI

Cannoli 16

Tiramisu 16

CONTORNI

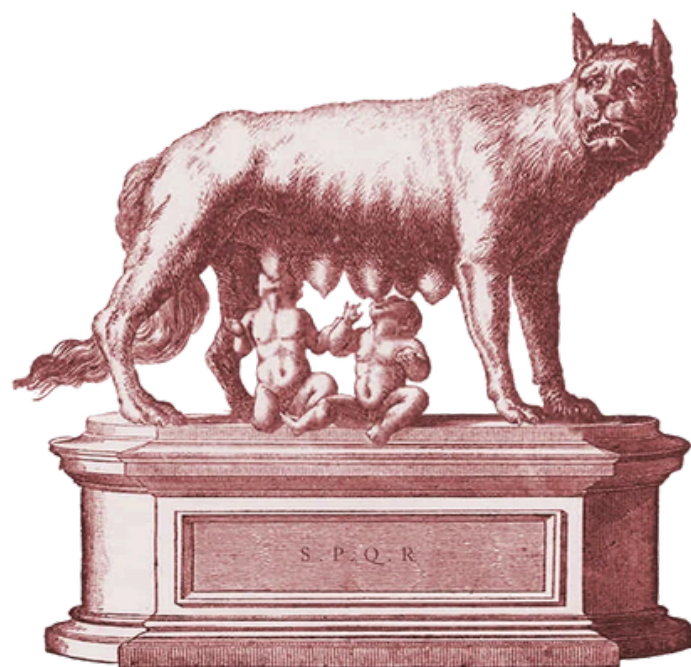
"sides"

SAUTATED VEGGIES 15

MASHED POTATOES 15

PATTINE FRITTE 15

add truffle +3



ROMAN WOLVES

CUCINA ROMANA