

SAN DIEGO RESTAURANT WEEK 2026

Three-Course Dinner | \$59.⁹⁵ per person

FIRST COURSE

Choice of:

ANGUS MEATBALLS

House-made Angus meatballs in marinara sauce + cannellini beans + shaved grana padano + basil

GRILLED ARTICHOKE

House made ciabatta + farm basil + lemongrass sauce

BURRATA & PROSCIUTTO

Prosciutto + cherry tomatoes + basil + house-made strawberry jam

BABY KALE SALAD

Butternut squash + pecan + onions + candied bacon + Manchego cheese + citrus vinaigrette

CAESAR SALAD

Grana padano + brioche croutons + anchovy Caesar dressing

SECOND COURSE

Choice of:

BUCATINI CACIO E PEPE ^{VEG}

Butter cream + black pepper + Parmigiano Reggiano cheese + black truffle paste

RISOTTO VERDE

Aged carnaroli rice + fava beans + mixed seasoned vegetables + veggie broth + parmigiano reggiano + mascarpone

PORTOBELLO NAPOLEON

Tomato + artichoke + eggplant + bell pepper + au jus

CHICKEN CASSEROLE

Wood fired half chicken + brown beech mushrooms + carrots + fingerling potatoes + Boursin sauce

BRAISED SHORT RIB

Creamy polenta + crispy onions + seasonal vegetables + red wine sauce

CATCH OF THE DAY ^{+\$5}

Please ask your server for details

THIRD COURSE

Choice of:

Limoncello Cake

Chocolate Cake

Tiramisu