



IL SOGNO ITALIANO

Live Music
Seven Nights a Week

\$48 PER PERSON

ANTIPASTI

CHOOSE ONE

STONE FRUIT & BURRATA SALAD

Spring Mix, Heirloom Cherry Tomatoes, Peaches, Burrata Cheese, Honey, Candied Walnuts, Champagne Vinaigrette

TRUFFLE MUSHROOM RISOTTO

Arborio Rice, Cream, Harvest Mushrooms, Sweet Peas, Parmesan

POLPETTE DELLA NONNA

House-Made Beef Meatballs, San Marzano Tomato Sauce, Mascarpone Polenta (GF)

PROSCIUTTO-WRAPPED MOZZARELLA

Prosciutto di Parma, Fior di Latte, Basil, Arugula, Shaved Parmesan, Balsamic Reduction

CAPRESE

Fior di Latte, Heirloom Tomatoes, Watermelon Radish, Pesto, Balsamic Reduction, EVOO

SECONDI

CHOOSE ONE

AGNELLO ALLA TOSCANA

Australian Grass-Fed Lamb Chops, Mascarpone-Whipped Potatoes, Arugula Salad, Veal Demi-Glace

PRIME STEAK SELECTION +\$8

7 oz. Prime Filet Mignon or 12 oz. Prime New York Strip
Mascarpone-Whipped Potatoes, Summer Vegetables, Demi-Glace
Add Maine Lobster Tail +\$22

BRAISED SHORT RIB GNOCCHI

Cabernet-Braised Beef Short Rib, Spinach, Potato Dumplings

LOBSTER RAVIOLI DUO

Squid Ink Lobster Ravioli, Shrimp, Asparagus, Lobster Cream Sauce, Parmesan

SALMON FLORENTINE

Baked Chilean Salmon, Spinach, Quinoa, Lemon Beurre Blanc

PENNE ALLA GIGI

Pancetta, Wild Mushrooms, Vodka Blush Sauce, Scallions, Parmigiano Reggiano

DOLCI

CHOOSE ONE

TIRAMISU

Layered Vanilla Cake, Mascarpone Mousse, Espresso, Vanilla Chantilly

CANNOLI ALLA SICILIANA

Crispy Pastry Tubes, Whipped Mascarpone, Chocolate Shavings, Pistachio

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

Presented by California Restaurant Association