

DINNER MENU

\$40 PER PERSON
TAXES & GRATUITY NOT INCLUDED

APPETIZER

CHOOSE ONE

MUSSELS

Mussels + Onions + Garlic + White wine + Whole mustard grain broth
French fries

POLPETINE

House made meatballs + Red wine marinara + Mediterranean olives
Whipped ricotta

BURRATA

Heirloom tomato + Aged balsamic + Basil + EVOO

CAVOLETTI

Crispy brussels sprouts + Pancetta + Shaved parmesan cheese
Balsamic glaze

ENTREE

CHOOSE ONE

LINGUINE

Mussels + Clams + Calamari + shrimp+ fresh herbs+ garlic
Tomato sauce

SALOMONE

Pistachio crusted wild salmon + Prosecco orange sauce
Spinach risotto

RAVIOLI

Artichoke ricotta ravioli + brown butter sage
Toasted almonds

BRASATO

Braised all-natural angus boneless short ribs + Cabernet sauvignon
fresh herbs + Mashed potatoes + Vegetables

DESSERT

CHOOSE ONE

SICILIAN CANNOLI

TIRAMISU

CHOCOLATE LAVA CAKE

SAN DIEGO
Restaurant
Week 

Sept 23-30 | 2018