

SAN DIEGO RESTAURANT WEEK

No splitting, sharing or
substitutions please.

FIRST COURSE

CHOOSE ONE

MASCARPONE & GORGONZOLA BRUSCHETTA

Roasted pear + crispy San Danielle Prosciutto +
Balsamic glaze.

POLPETTINE

Braised Nonna's meatballs + San Marzano tomato sauce +
Mediterranean olives + whipped ricotta.

INSALATA VENERE

Organic spring mix + poached pears + goat cheese +
caramelized walnuts + house vinaigrette.

MUSSELS

Garlic + onion + Italian sausage + fresh fennel + tomato butter
herbs broth.

SECOND COURSE

CHOOSE ONE \$40

BURRATA RAVIOLI

Smoked salmon + shrimp + garlic + fresh tomato + brandy
creamy sauce.

PARMIGIANA DI MELENZANE

Sicilian style eggplant + San marzano tomato + mozzarel-
la + parmigiano reggiano + basil.

PENNE

Italian sausage + wild mushroom +
creamy truffle sauce.

SALMONE

Pistachio crusted wild salmone + Prosecco orange sauce
+ spinach risotto.

ENTREES

CHOOSE ONE \$50

BRASATO

Braised all-natural Angus boneless short ribs + cabernet
sauvignon + fresh herbs + mashed potatoes + vegetables.

FETTUCCINE

House made fettuccine + blue crab + garlic + baby
heirloom tomato + roasted yellow corn + lobster sauce.

NORTHERN HALIBUT

Oven roasted + artichoke heart + saffron citrus cream
sauce + parmigiano reggiano risotto.

THIRD COURSE

CHOOSE ONE

CHOCOLATE HAZELNUT TIRAMISU

BERRY'S PANNACOTTA

VANILLA GELATO AFFOGATO + AMARETTO CRUMBLE

WINE FLIGHTS \$20 ASK YOUR SERVER