



*Antica Trattoria*

Fine Italian Cuisine & Wine Bar + Spirits

# 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.

### INSALATA VENERE

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

### POLPETTINE

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

### MUSSELS

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

## SECOND COURSE

CHOOSE ONE \$40

### LINGUINE

Mussels + clams + calamari + shrimp + fresh herbs + garlic  
+ tomato sauce

### PARMIGIANA DI MELENZANE

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

### PENNE

Italian sausage + wild mushroom +  
creamy truffle sauce.

### SALMONE

Pistacchio 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.

### CHILEAN SEA BASS

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**