



Antica Trattoria

Fine Italian Cuisine & Wine Bar + Spirits

SAN DIEGO RESTAURANT WEEK

\$50

PER PERSON

No splitting, sharing or
substitutions please.

APPETIZER

CHOOSE ONE

MUSSELS

Garlic, onion, Italian sausage, fresh fennel, tomato butter and herb broth

BURRATA

Heirloom tomato, aged balsamic, artichoke, roasted bell pepper pesto

POLPETTINE

Nonna's braised meatballs, San Marzano tomato sauce, Mediterranean olives, whipped ricotta

INSALATA VENERE

Organic spring mix, poached pears, goat cheese, caramelized walnuts, house vinaigrette

MAIN COURSE

CHOOSE ONE

RAVIOLI DI ZUCCA

Homemade butternut squash ravioli, butter, sage, pistachio crumble

FETTUCCINE CARBONARA

Crispy guanciale, Pecorino Romano, egg yolk, black pepper

SALMONE

Pistachio-crusting wild salmon, Prosecco orange sauce, spinach risotto

CALAMARI E GAMBERI

Tender calamari steak, shrimp, garlic, capers, brown butter lemon sauce

BRASATO

Braised, all natural angus boneless short ribs, Cabernet Sauvignon, fresh herbs, mashed potatoes, vegetables

PAPPARDELLE

Rich tomato sauce, homemade crumbled Italian sausage, meatballs, braised and diced short ribs

DESSERTS

CHOOSE ONE

TIRAMISU

ALMOND LEMON CAKE GF

WINE PAIRINGS AVAILABLE \$20

WITH CHOICE OF SPECIAL OF THE DAY IT'S \$10 MORE