

VALENTINE'S DAY DINNER MENU



Antica Trattoria
Fine Italian Cuisine & Wine Bar + Spirits

\$80 PER PERSON

Plus tax and gratuity.
Special event menu.
No Substitutions Or Discounts.
No Sharing (split plate).



FIRST COURSE



MIXED GREEN SALAD

Organic spring mix, strawberry, pistachio, Gorgonzola dolce, balsamic vinaigrette

GUAZZETTO DI COZZE

Prince Edward mussels, garlic, onion, white wine, saffron butter broth

BRUSCHETTA

Strawberry chutney, Gorgonzola dolce, crispy San Daniele prosciutto, amaretto crumble

CRISPY BRIE

Panko-crusted crispy Brie, orange chutney



SECOND COURSE



Gluten free penne pasta + \$5

SPAGHETTI NERI

Homemade squid ink spaghetti, crabmeat, baja shrimp, creamy lobster bisque sauce

RAVIOLI DI ARAGOSTA

Homemade lobster & marscapone stuffed, vodka cream sauce, baby heirloom tomatoes

TORTELLACCI

Homemade spinach & mascarpone tortellacci, port wine & truffle cream sauce

BRANZINO

Oven-roasted Chilean sea bass filet, lobster bisque risotto

AGNELLO

Colorado rack of lamb, Primitivo wine reduction, crumbled goat cheese

FILET MIGNON

8 oz. Filet mignon, creamy Gorgonzola sauce



DESSERT



OPERA CHOCOLATE CAKE

&

MIXED BERRY WITH CREMA

TO SHARE

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

STAY SOCIAL ANTICA TRATTORIA SAN DIEGO

FOR PRIVATE EVENTS AND CATERING ANTICATRATTORIA.COM

We will kindly split your check two ways upon request

A 20% automatic gratuity will be applied to parties of 6 or more.

MONDAY AND TUESDAY
HALF PRICE BOTTLES
BOTTLES MAX. (*) EXCLUDED
G=GLASS B=BOTTLE (2 BOTTLES MAX)



CORKAGE FEE \$20
2 LT MAXIMUM \$ 30
5 LT MAXIMUM \$ 50
2 BOTTLES MAX

CLASSIC COCKTAIL

NEGRONI - APEROL SPRITZ - OLD FASHION - MANHATTAN - COSMO - LEMON DROP - ESPRESSO MARTINI \$17

CRAFT COCKTAILS

PINA COLADA | 14

Pineapple, strawberry or mango, house rum.

MARGARITA | 14

Pineapple, strawberry or mango, house tequila.

MOJITO | 14

Lime, strawberry or mango, house rum, fresh mint.

MOSCOW MULE | 14

Ginger beer, lime juice, house gin, bitter.

CHIARA SPRITZ | 17

St. Germain, fresh mint, lemon juice, Prosecco.

WHISKEY SMASH | 17

Four Roses bourbon, lemon, mint, simple syrup.

SOLSTICE SPICE | 17

Salt Road blood orange gin, pineapple juice, cinnamon syrup, lime

WILD BOY | 17

400 Conejos mezcal, Grand Marnier, Aperol, lime juice and agave soda.

MEXICAN WAVE | 17

Jalapeño infused cucumber tequila, lime juice, mango puree, Tajin.

ADULT BERRY LEMONADE | 17

Kettle One vodka, Absolut hibiscus, limoncello, mix berry.

ITALIAN MOJITO | 17

Aperol, rum, mint, lime, cane sugars, soda water.

PAPER AIRPLANE | 17

Jameson whiskey, Aperol, Amaro Nonino, and lemon juice.

SPARKLING

Prosecco DOC, Candoni Split, Veneto | G 15 *

Prosecco DOC, Borgoluce "Lampo", Veneto | B 50*

Champagne, Veuve Clicquot, France | B 120*

SANGRIA WHITE OR RED | 15

WHITE WINES

Pinot Grigio, '23 Anterra, Sicilia | G 14 / B 41

Moscato, Gemma Di Luna Split, Veneto | G 14

Rosé, '23 I Versi, Sicilia | G 14 / B 40

Pinot Grigio, Terlato, Friuli | B 48

Gavi, '24 La Luciana, Piemonte | G 16 / B 52

Vermentino, '23 In Cantos, D.O.C Sardegna | G 16 / B 52

Sauvignon Blanc, Archetype, New Zealand | G 15 / B 48

Chardonnay, '24 Hess Shirtail, Monterey | G 14 / B 46

Chardonnay, '23 Stags Leap, Napa Valley | B 70 *

ITALIAN RED

Montepulciano D'Abbruzzo, Sagrestana | G 14 / B 48

Sangiovese, '23 Il Bastardo, Toscana | G 14 / B 42

Chianti, '23 Valdarino, Toscana | G 14 / B 42

Chianti Classico, '20 Tenuta Cappellina, Toscana | G 17 / B 60

Chianti Classico Reserva, '18 Tenuta Cappellina, Toscana | B 75*

Primitivo, '23 Carmina Terrae, Puglia | G 16 / B 50

Barbera, '24 Castelvero, Piemonte | G 16 / B 50

Nero d'Avola, '22 Villa Tonda, Sicilia | G 15 / B 48

Vino Nobile Di Montepulciano, '18 Fattoria Del Cerro, Toscana | B 82*

Barbaresco '22 Fontanabianca, Piemonte | B 78*

Super Tuscan, '21 Mazzei Philip, Toscana | B 95*

Super Tuscan, '18 Zingari, Toscana | G 16 / B 60

Amarone Della Valpolicella, '20 "Ca" Storica", Veneto | B 95*

Brunello Di Montalcino, '19 Poggio Lontano, Toscana | B 135*

Syrah, '22 Pacificos, Sicilia | B 70*

Barolo, '18 Barreri Rovati Reserva, Piemonte | B 105*

RED WINES

House Merlot, CA | G 14 / B 42

House Cabernet Sauvignon, CA | G 14 / B 42

House Pinot Noir, CA | G 14 / B 42

Merlot, '23 Wente Sandstone, Livermore Valley | G 14 / B 45

Cabernet Sauvignon, '22 Plungerhead, Lodi | G 15 / B 48

Cabernet Sauvignon, '22 Caymus, California | B 110*

Cabernet Sauvignon, '22 Austin Hope, Paso Robles, CA | 1L B 95*

Cabernet Sauvignon, '20 DAOU, Paso Robles | B 74*

Cabernet Sauvignon, '19 Chateau Montelena, Napa Valley | B 150*

Red Blend, '22 The Fableist, Paso Robles | G 16 / B 55

Red Blend, '23 The Walking Fool By Caymus, CA | B 80*

Pinot Noir, '23 Chalk Hill, Sonoma | G 16 / B 60*

Pinot Noir, '22 Lingua Franca Estate, Willamette Valley | B 130*

Malbec Latido, Mendoza | G 14 / B 48

Zinfandel, '22 The Federalist, Lodi CA | B 52*

Old Vine Zinfandel, '20 Plungerhead, Lodi CA | G 15 / B 48

BEERS & CIDER

Stone Delicious IPA 7.0%, San Diego | G 9

Stella Artois Cider Apple 4.5% | G 6

The Pugilist -dry Irish Stout 4.5%, San Diego | G 9

The Pupil Societe IPA 7.5%, San Diego | G 9

Stone Hazy IPA 6.7%, San Diego | G 9

Peroni Lager 4.7%, Italy | G 9

Mother Earth Tierra Madre Lager 4.5%, San Diego | G 9

Society The Harlot Blond Ale 5.7%, San Diego | G 9

Stone Pale Ale 6%, San Diego | G 9

Modern time Pilsner 4.8%, San Diego | G 9

Heineken 00 alcohol, Holland | G 7

DESSERT WINES

Passito, L'Ecu' Firriato, Sicily | G 12

Taylor Fladgate, 10-Yr Old Tawny | G 12

Bin 27 Reserve, Port Fonseca | G 12

Limoncello | G 12