



SAN DIEGO RESTAURANT WEEK

Primi

Insalata Inverna

spring mix and arugula with pine nuts, fresh tomatoes, gorgonzola cheese, dried cranberries, mushrooms, and homemade croutons tossed in cranberry vinaigrette

Pasta e Fagioli

traditional Italian soup with white cannellini beans, carrots, onion and pasta

Cipolla

fresh tomatoes sliced and topped with red onion and gorgonzola cheese

Principale

Melanzane Rollatini

thinly sliced eggplant rolled and filled with ricotta, pine nuts, fresh Italian herbs, and bread crumbs topped with fresh tomato sauce and mozzarella

Pollo Scarpariello

chicken and Italian sausage sautéed with mushrooms, garlic, olive oil, white wine, and fresh lemon

Calamari Marinara

fresh calamari sautéed in white wine, garlic, basil, and marinara served over a bed of linguini

Dolce

Homemade Tiramisu

espresso soaked lady finger cookies, sweet marscapone cheese, and cream

Spumoni

traditional Italian ice cream served with whipped cream

Mango Sorbet