

Wine

Wine

Rose'

•Stemmari -IT
GL 8—BTL 32

White

•Bertani

Pinot Grigio -IT
GL 8—BTL32

Red

•Col D'orcia,
Super Tuscan -IT
GL 8—BTL32

Skyfall

**Cabernet-
Washington**
GL 8—BTL32

This is a discounted menu and cannot be combined with any other coupons, discounts, or promotions. We will **not** be accepting Synergy Gift Cards for Restaurant Week Menus.

*San Diego Restaurant Week
Dinner Menu*

Antipasti *Choice of:*

Carciofini Al Forno

Oven-roasted artichoke hearts filled with parmigiano, parsley, black olives, garlic and mozzarella

Brodetto

Mussels and Manila clams in a roasted garlic and chopped tomato white wine broth, served with toasted country bread.

Insalata Alle Pere

Organic baby mixed greens, fresh raspberries, sweet gorgonzola cheese, walnut and sliced pears tossed in a lemon vinaigrette dressing

Secondi Piatti *Choice of:*

Ravioli di Ricotta e Spinaci

Fresh homemade ricotta and spinach-filled ravioli with your choice of sauce.
Marinara | Pesto | Bolognese | Vodka Cream | Alfredo

Pappardelle con Funghi e Capesante

Homemade wide ribbon pasta with assorted field mushrooms and pan-seared diver scallops in a white truffle and brandy cream sauce.

Pollo alla Parmigiana

Chicken breast lightly breaded and topped with mozzarella and a touch of marinara sauce.
Served with spaghetti aglio e olio and seasonal vegetables.

Tagliata di Manzo

Certified black angus filet served tagliata-style over soft polenta and a bed of asparagus. Finished with a porcini mushroom and black garlic port sauce.

Add \$15 and upgrade to:

Ossobuco

Milk-fed veal shank braised in red wine, root vegetables and Vigilucci's tomato sauce. Served over saffron risotto.

Dolce *Choice of:*

Tiramisu

or

Pasticcini

\$30 per person excluding Tax & Gratuity

2943 State St. Carlsbad 760 434 2500

No sharing or splitting Restaurant Week Menu's