



Festa del P.A.P.A

No discounts or coupons apply (including San Diego Synergy Cards)

Involtino di Bresaola 14.50

Rollled bresaola stuffed with a goat cheese spread and arugula tossed in a balsamic vinegar reduction.

Capesante Porcini 19.75

Pan-seared diver scallops topped with fresh chopped tomato and porcini mushrooms finished in a white wine truffle sauce atop crispy polenta.

Risotto Nero 36

Italian Arborio rice with 3 jumbo prawns and rock shrimps, zucchini, white wine sauce and squid ink, topped with roasted baby heirloom tomatoes.

Pesce del Giorno 42

Pan seared bluenose seabass with brandy crème leeks coulis, mashed potatoes and sautéed broccolini, topped with lobster meat in prosecco wine sauce.

Prime Rib 54

20oz grilled prime rib marinated with herbs served with roasted fingerling potatoes and mix color cauliflowers, topped with a cabernet reduction and cocktail onions.

Fettuccine ai Frutti di Mare 42

Fresh black fettuccine with mussels, clams, calamari, scallops, rock shrimps and smoked salmon in a Brandy pink sauce.

Tiramisu 12

Layers of lady fingers dipped in espresso, mascarpone cheese and cocoa powder.

Tortino al Cioccolato 14.50

Mini chocolate cake served warm with vanilla gelato and fresh raspberry sauce.

Spumoni 12

Layers of pistachio, vanilla, strawberry and chocolate gelato with maraschino cherry and whipped cream.

Mango Panna cotta 12

Homemade fresh Mango panna cotta topped with fresh fruit.

Gelato 9.50

Ask your server for the daily flavors.

~Antipasto~

Carciofini al Forno 17.75

Oven-roasted artichoke hearts, filled with melted Parmigiano, parsley, black olives, garlic, and mozzarella.

Fritto di Calamari e Gamberetti 16.75

Deep-fried baby calamari and rock shrimp served with marinara sauce.

Zuppa 10

Lobster bisque with crab meat on top.

~Insalata~

Insalata Alle Pere 15.25

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

Insalata alla Caprese 17.50

Imported bufala mozzarella and heirloom tomatoes with basil, extra virgin olive oil, and aged balsamic.

Add Prosciutto di Parma, 4

Insalata di Cesare 11.50

Hearts of romaine with traditional Caesar dressing, croutons and shaved Parmigiano-Reggiano.

Add chicken or fried calamari, 5

~La Pasta~

Pappardelle con Funghi Porcini e Capesante 29.75

Wide ribbon pasta with porcini, shiitake, Portobello, field mushrooms, and pan-seared diver scallops in a white truffle & brandy cream sauce.

Cappellacci di Manzo 30

Homemade hat shaped pasta filled with prime rib eye, ricotta and parmigiano. Finished with a brandy and taleggio cream sauce.

Penne alla Vodka con Porcini 20

Porcini mushrooms, chopped tomatoes, basil and shallots sautéed in a tomato vodka cream sauce.

Lasagna 21

Fresh homemade pasta filled with Bolognese and besciamella sauce then topped with mozzarella and parmigiano.

Cappellacci di Zucca 26

Homemade hat shaped pasta filled with butternut squash, walnuts, ricotta and parmigiano. Finished with brown butter, sage and a touch of marinara.

~Il Pesce~

Cioppino 45

Fresh seasonal mussels, Manila clams, Jumbo prawn, calamari, fresh fish and diver scallops, sautéed with roasted garlic in a zesty tomato sauce.

Capesante ai Pomodorini Secchi 41

Pan-seared diver scallops sautéed with minced red onion, pancetta, cherry and sundried tomatoes in cream with a touch of Cajun seasoning. Served atop risotto cakes and sweet corn.

~La Carne~

Pollo Parmigiana 32

Pounded chicken, breaded and oven baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio.

Scaloppine ai Funghi Porcini 32

Pan-seared, milk-fed scaloppini sautéed with fresh porcini mushrooms in a brandy cream sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Filetto del Giorno 48

10 oz. certified Black Angus filet mignon. In a Portobello mushroom gorgonzola sauce.