

## Wine

**Red Sparkling**  
**Lambrusco -IT**  
GL 8—BTL 32

**White**  
**•Fasoli**  
**Pinot Grigio -IT**  
GL 8—BTL32

**Red**  
**•Cygnet,**  
**Merlot- Ca**  
GL 8—BTL32

**Red**  
**Impero**  
**Montepulciano**  
**d'Abruzzo IT**  
GL 8—BTL32

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*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 di Farro**

*Steamed Farro tossed with olive oil, balsamic glaze and basil. Served with fresh mozzarella and cherry tomatoes.*

### **Secondi Piatti** *Choice of:*

#### **Spagetti Cacio e Pepe and Truffle**

*Spaghetti pasta sautéed with butter, Parmigiano and pecorino cheese, topped with fresh shaved truffle.*

#### **Fregola alle Vongole**

*Fregola pasta in a white wine, garlic clams sauce finished with bottarga.*

#### **Pollo alla Parmigiana**

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

#### **Halibut**

*Seared Alaskan Halibut fillet served on a bed of lobster sauce and roasted potatoes. Topped with julienne rainbow carrots.*

### **Add \$15 and upgrade to:**

#### **Filetto del Giorno**

*8 oz. certified black angus filet mignon with seasonal vegetables and roasted potatoes. Ask your server for preparation choices.*

### **Dolce** *Choice of:*

**Tiramisu**

**or**

**Panzerotti**

**\$40 per person excluding Tax & Gratuity**

2943 State St. Carlsbad 760 434 2500

*No sharing or splitting Restaurant Week Menu's*