

EAT. LAUGH. SHARE.
san diego
RESTAURANT WEEK
SEPTEMBER 24 - OCTOBER 1



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Restaurant Week Wine Bottle Specials

~Prosecco Split~

Da Luca, DOC, Veneto, IT
7.5- (reg. 9-)

~Viognier~

Chiaraluna, Toscana, IT
32- (reg. 38-)

~Pinot Grigio~

Zorzon, Collio, IT
39- (reg. 46)

~Chianti Classico

Riserva~

Banfi, Toscana, IT
38- (reg. 44-)

~Super Tuscan~

Arcanum, Toscana, IT
115- (reg. 225-)

Restaurant Week

\$15 per person

Lunch Only

**tax and gratuity not
included**

*This is a discounted menu
and cannot be combined
with any other coupons,
discounts, or promotions.*

*No sharing or splitting
Restaurant Week Menu's*

530 N. Coast Hwy 101 Leucadia
760-634-2365

LUNCH - 2 Courses SDRW Menu

Primi ~ Choice of

Insalata di Cesare

Hearts of romaine with traditional caesar dressing, croutons and shaved
Parmigiano

Zuppa del Giorno

Chef's soup of the day

Secondi ~ Choice of

Bucatini All' Amatriciana

Crispy pancetta, minced red onions and red wine in Vigilucci's tomato sauce

Tortellini di Pollo

Homemade chicken tortellini sautéed in a classic alfredo sauce with peas and
imported cotto ham

Panino Lombardia

Ciabatta, salame, chive-goat cheese spread, arugula, roasted bell peppers and
extra virgin olive oil

Ahi Poke Salad

Fresh ahi tuna marinated in chili, soy and sesame oil. Served over stacked
wonton chips with Asian slaw - **Add avocado, 2**

Upgrade your "Secondi" - Add \$5

Pollo Piccata

Breast of Mary's Free Range chicken sautéed in a lemon sauce with capers.
Served with seasonal vegetables and spaghetti aglio e olio with chili pepper
flakes

Spaghetti ai Gamberetti

Rock shrimp, roasted garlic, extra virgin olive oil, chili pepper flakes and
parsley.

PIZZA Quattro Stagioni

Artichoke hearts, roasted bell peppers, mushrooms and arugula with
prosciutto di Parma

PIZZA Quattro Formaggi

Mozzarella, ricotta, gorgonzola and parmigiano