

SAN DIEGO
**Restaurant
Week**

Sept 23-30 | 2018



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**Restaurant Week
Wine Bottle
Specials**

~Prosecco Split~

Da Luca, DOC, Veneto, IT
10- (reg. 12-)

~Prosecco~

Astoria, DOC, Veneto, IT
38- (reg. 48-)

~Pinot Grigio~

Zorzon, Collio, IT
39- (reg. 48-)

~Barolo~

Cascina Adelaide, DOCG, IT
84- (reg. 94-)

~Barbera D'Asti~

Michele Chiarlo, 16Mesi, IT
39- (reg. 48-)

~Super Tuscan~

Arcanum, Toscana, IT
120- (reg. 260-)

Restaurant Week

\$20 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 - 3 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 cup of 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 Umbria

Ciabatta, homemade 100% prime beef meatballs and mozzarella.

Ahi Poke Salad

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

Dolce ~ Choice of

Tiramisu' or Cannoli

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