

**Wine Special**

**White**

**Beringer**

**Chateau st Jean**

**Chardonnay**

**GL \$8.5—BTL \$32**

**White**

**Matua**

**Sauvignon Blanc**

**Marlborough-NZ**

**GL \$8.5—BTL \$32**

**Red**

**Woodwork**

**Pinot Noir**

**Sonoma**

**GL \$8.5—BTL \$32**

**Red**

**Chateau st. Jean**

**Cabernet**

**Napa**

**GL \$8.5—BTL \$32**

*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*

*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*

**Calamari alla Luciana**

*Baby calamari sautéed with garlic and white wine in a spicy tomato sauce*

**Pomodori, Cipolle e Bufala**

*Ripe tomato and red onion, tossed with basil, parsley, capers, extra virgin olive oil and topped with fried bufala mozzarella*

**Secondi Piatti** *Choice of:*

**Ravioli di Brasato**

*Homemade Ravioli filled with tender slow cooked Short ribs and coffee with ricotta cheese, finished with porcini demi glaze and pecorino affumicato*

**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 to upgrade to:**

**Ossobuco**

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

e

**Dolce** *Choice of:*

**Tiramisu**

or

**New York Cheesecake**

**\$30 per person excluding Tax & Gratuity**

2943 State St. Carlsbad 760 434 2500

**No sharing or splitting Restaurant Week Menu's**