

**Restaurant Week
Wine Bottle
Specials**

~Prosecco~

Berlucchi '61,
Franciacorta, IT
72- (reg. 86-)

~Pinot Grigio~

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

~Soave~

Ronca', DOC, Verona, IT
39- (reg. 54-)

~Corvina~

Young Amarone, Veneto, IT
44- (reg. 64-)

~Amarone~

Alteo, Valpolicella, IT
165- (reg. 205-)

~Super Tuscan~

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

Restaurant Week

\$40 per person
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

DINNER - 3 Courses SDRW Menu

Antipasti ~ Choice of
Carciofini al Forno

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

Calamari Luciana

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

Insalata Burrata

Sliced heirloom tomato, served with arugula salad, extra virgin olive oil, balsamic glaze, fresh imported Burrata cheese - Add prosciutto di Parma, 5.

Secondi ~ Choice of

Pollo Parmigiana

Pounded Mary's Free Range chicken, breaded and baked with fresh mozzarella and marinara sauce. Served with seasonal vegetables and spaghetti aglio e olio with chili pepper flakes.

Lasagna

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

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.

Salmon al Finocchio

King salmon, pan-seared and served over a bed of fennel purée, with pancetta-roasted potatoes and grilled asparagus. Shaved fresh fennel, dill and lemon zest.

Dolce ~ Choice of
Tiramisu' or Panzerotti

Upgrade your "Secondi" à Add \$15

Grigliata di Pesce

Grilled jumbo prawn, crab cake, diver scallop, 3 oz. king salmon and 3 oz. catch of the day topped with a lemon herb sauce. Served with arugula and cherry tomatoes.