

FARMER'S
EST.  2014
BOTTEGA

RESTAURANT WEEK

— \$50 PER PERSON —

FIRST COURSE

Choice Of:

BURRATA

prosciutto, demi cherry tomatoes & basil,
housemade strawberry jam

LUMP CRAB CAKE

dungenes crab, baby organic arugula,
cherry tomatoes, lemon caper remoulade

GRILLED ARTICHOKE

house made ciabatta, farm basil, lemon
grass sauce

MUSSELS & CLAMS

spanish chorizo, white wine, garlic,
farm basil, cherry tomatoes

CESAR SALAD

grana padano, brioche croutons, house
made anchovy cesar dressing

SECOND COURSE

Choice Of:

PORTOBELLO NAPOLEON
tomato, artichoke, eggplant, bell pepper,
au jus

PACCHERI

fennel sausage, pomodoro sauce, goat
cheese, wild arugula

DUCK GNOCCHI

duck confit, tomato ragu, rosemary

BRAISED SHORT RIB

creamy polenta, crispy onions, seasonal
vegetables, red wine sauce

PORK OSSO BUCO

wild mushrooms, mascarpone risotto,
red wine reduction

FISH OF THE DAY: ADD \$10
ask your server



SAN DIEGO

Restaurant
Week 

SEPT 24 - OCT 1 

Presented by California Restaurant Association

THIRD COURSE

Choice Of:

MEXICAN FLAN

LIMONCELLO CAKE

TIRAMISU

*Warning: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illnesses *18% Gratuity Will Be Added To All Checks.