

SAN DIEGO

RESTAURANT WEEK

2026

Three-Course Dinner | \$49.⁹⁵ per person

FIRST COURSE

Choice of:

HOUSE MEATBALLS

Spicy tomato sauce + herbs + shaved parmesan + cannelloni beans + mint

HEARTS OF ARTICHOKE

Parsley beurre blanc + ciabatta

GREEN GODDESS KALE SALAD

Butternut squash + brussels sprouts + toasted pepitas + goat cheese crostini

FRIED GREEN TOMATO

Panko crusted organic green tomatoes + arugula + chipotle remoulade

SECOND COURSE

Choice of:

PORTOBELLO NAPOLEON GF VEG

Tomato + artichoke + eggplant + bell pepper + au jus

CACIO E PEPE

Pecorino + parmigiano + black pepper

CHICKEN FLORENTINE

Francaise style + spinach + fontina + mushroom sauce + with broccolini + roasted fingerling potatoes

SHORT RIB

Herb soft polenta + herbs + tobacco onions + red wine reduction

CATCH OF THE DAY +\$5

Please ask your server for details

PORK OSSOBUCO

Wild mushrooms + mascarpone risotto + red wine reduction

THIRD COURSE

Choice of:

Limoncello Cake

Chocolate Cake

Tiramisu