



PANEVINO
TUSCAN FOOD THEMES

SAN DIEGO
Restaurant Week

JANUARY 21ST-28TH, 2018

\$40 PER PERSON
\$12 OPTIONAL WINE PAIRING

CHOICE OF STARTER:

POLIPO ALLA GRIGLIA

grilled octopus, borlotti beans, potatoes,
& garlic aioli

PORK BELLY

honey glaze, mushrooms, fingerlings
potatoes, & broccolini

BRUSCHETTONE BURRATA

organic diced tomatoes, capers, burrata,
& fresh basil e.v.o.o.

CHOICE OF ENTRÉE:

RAVIOLI AI CARCIOFI

housemade ravioli stuffed with artichokes,
roasted tomato sauce, black olives,
& fresh mint

SHORT RIBS

braised beef short ribs, diced vegetables,
& creamy lemongrass polenta

SPIGOLA ALL ARAGOSTA

chilean sea bass, lobster bisque sauce,
& asparagus risotto

ENHANCE YOUR EXPERIENCE:

4 oz Australian lobster tail + \$15
Shaved Black Truffle + \$10

CHOICE OF DESSERT:

LIMONCELLO CAKE

TIRAMISU

EAT.LAUGH.SHARE.

san diego
RESTAURANT WEEK