

**EAT
LAUGH
SHARE**

RESTAURANT WEEK



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

SAN DIEGO
**Restaurant
Week**
SEPT 22 - 29
Presented by California Restaurant Association

\$40 PER PERSON

Appetizers

Choice of:

FRITTO MISTO

fried calamari, shrimp, zucchini, spicy marinara

CAESAR SALAD

romaine lettuce, caesar dressing, parmesan cheese, croutons

FUNGHI RIPIENI

mushroom caps, lump crab meat, peppers,
bread crumbs, shallots, fresh herbs

MELENZANE FARCITE

baked eggplant, stuffed with ricotta cheese, topped
with marinara sauce and fresh mozzarella

MILLEFOGLIE DI VEGETALI E MOZZARELLA

roasted zucchini, eggplant, bell peppers, sliced mozzarella,
tomatoes, pesto vinaigrette, sliced mozzarella

Entrees

Choice of:

SALMONE VENEZIANO

pistachio crusted, chardonnay mustard cream sauce
served with sauteed spinach

PENNE AL CINGHIALE

wild boar sausage, peas, vodka cream sauce

POLLO PARMIGIANA

breaded boneless chicken breast, mozzarella,
fresh tomato sauce served with spaghetti marinara

CIOPPINO LIVORNESE

mussels, clams, calamari, shrimp, pieces of fish, capers, black olives,
tomato sauce served with toasted artisan bread

RAVIOLI AL PESTO

housemade spinach ravioli stuffed with ricotta and spinach in a
creamy pesto sauce

Dessert

Choice of:

CANNOLI

TIRAMISU

ADD WINE PAIRING +18\$

Prosecco

House Pinot Grigio or Chianti

No sharing plates. 18% gratuity added. 3.75% surcharge will be added to all checks