

RISTORANTE de' MEDICI WELCOMES

EAT.LAUGH.SHARE.
san diego
RESTAURANT WEEK
SEPTEMBER 24 - OCTOBER 1

Dinner this evening will begin with

BLUE CHEESE LETTUCE WEDGE

a wedge of crisp iceberg lettuce, diced roma tomatoes, bacon bits, red onions & crumbled blue cheese

or

LOBSTER BISQUE

topped with Bristol Cream Sherry & lobster meat

or

CALAMARI FRITTI

fried baby calamari served with our traditional marinara sauce

Please select one of the following entrees'

SOLE PORTOFINO

(Our signature dish)

fresh filet of sole stuffed with lobster, crab & shrimp then oven baked to a golden brown & topped with a parsley butter glaze

or

POLLO alla PARMIGIANA

boneless breast of chicken coated in our seasoned Italian breadcrumbs & sautéed in extra virgin olive oil, topped with buffalo mozzarella & our marinara sauce, then oven baked

or

SALTIMBOCCA alla TOSCANA

rolled provimi veal stuffed with prosciutto di parma and buffalo mozzarella, sautéed with white wine, butter and sage

or

SPAGHETTI al POMODORO FRESCO

spaghetti with fresh roma tomatoes, basil, extra virgin olive oil and a touch of garlic

or

STEAK and LOBSTER (add \$15)

Petite filet mignon topped with our port wine reduction sauce and a whole Australian lobster tail served with clarified butter

In conclusion

TIRAMISU

layers of espresso soaked lady fingers covered with imported mascarpone cream & dusted with Italian cocoa

or

CANNOLI

ricotta cheese mixed with chocolate chips, Italian cinnamon, fresh whipped cream then filled into a homemade cannoli shell and topped with powdered sugar

\$40.00

(tax & gratuity not included)

No substitutions, cannot be combined with any other coupon, discount or promotion, dine-in only, items cannot be split

Price is only valid during San Diego Restaurant Week, Sept. 24 - Oct. 1, 2017

In lieu of raising prices, a 3% surcharge will be added to all checks to compensate for the increase in costs triggered by new State and Local ordinances. We appreciate your understanding and continued support.