

RISTORANTE de' MEDICI WELCOMES

EAT.LAUGH.SHARE.
san diego
RESTAURANT WEEK
JANUARY 21-28 2018

*****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, January 21-28, 2018****