

MENU OPTION #1

\$35

APPETIZER

BRUSCHETTA

INSALATA

choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed green house salad with cherry tomatoes, fennel in light vinaigrette

ENTRÉE

choice of:

SPAGHETTI CLASSICI

Spaghetti pasta with classic Italian meatballs in marinara sauce.

PENNETTE VEGETARIANE

Penne pasta sautéed with diced mixed vegetables in marinara sauce.

PETTO DI POLLO PICCATA

Chicken breast sautéed in lemon and capper sauce, and served with sautéed vegetables.

PENNE ALL' ITALIANA

Penne pasta sautéed with zucchini, red bell peppers and Italian sausage in a creamy brown sauce.

DESSERT

choice of:

TIRAMISU

A delicious traditional Italian dessert of Lady Fingers soaked in Espresso and Marsala wine, layered with Marscapone cheese

CHESSECAKE

MENU OPTION #2

\$45

APPETIZER

BRUSCHETTA

INSALATA

choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed greens house salad with cherry tomatoes, fennel, carrots in light vinaigrette

ENTRÉE

choice of:

LINGUINE ALLE VONGOLE

Linguine pasta with garlic olive oil, manila clams and crushed chili in a white wine or red sauce, topped with a grilled jumbo prawn.

RAVIOLI DELLA MAMA

Ricotta chesse and spinach ravioli sautéed with traditional Italian meat sauce.

GNOCCHETTI VERDI AL GORGONZOLA

Potato and spinach dumplings sautéed in gorgonzola cream sauce.

PETTO DI POLLO PARMIGIANA

Boneless chicken breast topped with Parmesan cheese and marinara sauce.

DESSERT

choice of:

TIRAMISU

A delicious traditional Italian dessert of Lady Fingers soaked in Espresso and Marsala wine, layered with Marscapone cheese

CHEESECAKE

MENU OPTION #3

\$55

APPETIZER

BRUSCHETTA

INSALATA

choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed greens house salad with cherry tomatoes, fennel, carrots in light vinaigrette

ENTRÉE

choice of:

PETTO DI POLLO MARSALA

Boneless chicken breast braised with wild mushrooms, marsala wine and brown sauce.

GNOCCHETTI VERDI AL GORGONZOLA

Potato and spinach dumplings sautéed in gorgonzola cream sauce.

RIGATONI RUGANTINO

Tube shaped pasta sautéed with green onions, wild mushrooms and light marinara sauce topped with sliced grilled filet mignon.

MAHI MAHI AL MANGO

8 oz. Grilled mahi mahi topped with fresh chopped mango.

DESSERT

choice of:

TIRAMISU

A delicious traditional Italian dessert of Lady Fingers soaked in Espresso and Marsala wine, layered with Marscapone cheese

CHEESECAKE

MENU OPTION #4

\$65

APPETIZER

choice of:

CRAB CAKES

Dungeness crab cakes served over house salad.

FRITTO MISTO CON CALAMARI

Tender fried crispy calamari and vegetables served with spicy red sauce.

INSALATA

choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and shaved Reggiano Cheese with Traditional Caesar dressing

INSALATA DI SPINACI

Baby spinach salad with sliced mushrooms and crispy Prosciutto
In balsamic dressing.

HOUSE SALAD

Mixed greens house salad with cherry tomatoes, fennel,
carrots in light vinaigrette.

ENTRÉE

choice of:

RAVIOLI DELLA MAMA

Ricotta chesse and spinach ravioli sautéed with traditional Italian meat sauce..

TAGLIATA DI BUE

Grilled filet mignon medallions topped with shaved parmesan cheese
and balsamic reduction sauce.

SALMONE MARE CHIARO

Grilled fresh red wild king salmon topped with capers, shallots, brandy, dried herbs
and worchester sauce.

PETTO DI POLLO PARMIGIANA

Boneless chicken breast topped with Parmesan cheese and marinara sauce.

DESSERT

choice of:

TIRAMISU

CHEESECAKE

MENU OPTION #5

\$75

Suggested wines:

Pinot Grigio S. Margherita, \$53
Cabernet Sauvignon, Heitz Cellars \$78
Sagrantino di Montefalco Collepiano, \$95

APPETIZERS

GAMBERONI LIVORNESE

Jumbo shrimp sautéed with light spicy marinara sauce

ANTIPASTO MISTO

A Selection of Marinated Seafood, Vegetables, Meats and Cheeses

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed green house salad with cherry tomatoes, fennel in light vinaigrette

ENTRÉE

Choice of:

SHRIMP SCAMPI PICATA

Jumbo shrimp and large prawns with capers and mushrooms in a lemon sauce
served over linguine pasta

FILETTO di MANZO ASTIGIANA

Grilled 9 oz beef tenderloin, topped with wild mushroom Barolo wine and black truffles.
Served with roasted potatoes and sautéed vegetables

AGNOLOTTI DI ARAGOSTA

Hand-made ravioli stuffed with lobster meat finished with light lobster cream sauce

CHILEAN SEABASS LIVORNESE

Grilled Chilean Sea bass with light spicy marinara and green onions,
served with roasted potatoes and Gourmet baby vegetables

PETTO DI POLLO AL ROSMARINO

Grilled marinated double chicken breasts topped with garlic rosemary and lemon juice.

DESSERT

Choice of:

ALMOND FRUIT TART

A Delicious Traditional Italian dessert Almond tart with
Fresh fruit, glaze with apricot coating

CHOCOLATE MOUSSE CAKE

MIXED BERRIES AND ZABAIONE

Fresh mixed berries with Zabaglione Cream

GRATUITY AND TAXES EXCLUDED

Asti Ristorante – 728 Fifth Avenue – San Diego Tel. 619.232.8844 FAX. 619.232.9898

www.astisandiego.com

MENU OPTION #6

\$85

Suggested wines:

Chardonnay, Cakebread Cellars \$78
Brunello di Montalcino, Campogiovanni \$95
Pinot Noir, Domaine Drouhin, \$95

APPETIZERS

Choice of:

CRAB CAKES

Dungeness crab cakes served over lemon and cream sauce

ANTIPASTO MISTO

Traditional Italian antipasto with cold cuts, capponata, grilled bell pepper, marinated seafood

INSALATA

Choice of:

CLASSIC CAESAR

Whole Hearts of Romaine, Herb Croutons and
Shaved Reggiano Cheese with Traditional Caesar dressing

HOUSE SALAD

Mixed green house salad with cherry tomatoes, fennel in light vinaigrette

ENTRÉE

Choice of:

OSSO BUCO alla MILANESE

Veal shank braised with chopped vegetables in a red wine sauce, served on a bed of saffron risotto

SWORDFISH SANREMO

Grilled fresh Swordfish steak topped with sun-dried tomato, pine nuts, chopped tomatoes, Green onions,
fresh herbs and extra virgin olive oil.

SURF & TURF

16oz. Prime Rib-Eye, Topped with chunks of lobster in a brown mushroom sauce

PETTO DI POLLO BOSCAIOLA

Grilled marinated double chicken breasts topped mushrooms in Marsala wine sauce

HALF MAINE LOBSTER FETUCCINI

Half Maine lobster with mussels & clams in a red spicy sauce over Fettuccine pasta

DESSERT

Choice of: