Asti Ristorante

Serving San Diego's Gaslamp Quarter Since 1994

Asti is located in the heart of San Diego's Historic Gaslamp Quarter. Dine outside for a pleasant shaded lunch or indulge in a candlelight dinner on the patio where you can watch passersby. Come on inside to experience the warm, elegant ambiance of the dining room. With its Victorian-style brick walls, shades of burgundy, and touch of white elegance, this traditional Italian restaurant encompasses an inviting and intimate atmosphere. Having provided this exquisite fine-dining experience for over 19 years, Asti continues to be one of the Gaslamp's finest Italian restaurants.

From the Kitchen

After countless hours in the kitchen perfecting every individual dish, our chefs have created a truly authentic Italian, fine-dining experience. Each dish from our selection of antipasti, hand-made pasta, risottos, gourmet seafoods, and premium quality meats is freshly and individually prepared to bring you a true Italian dining experience.

Service

Our authentic, traditional Italian cuisine is accompanied by exceptional service. Our experienced and knowledgeable servers provide warm, efficient, and personalized attention, ensuring the highest level of service to our guests.

Location

Asti Ristorante is located in the heart of Downtown San Diego on Fifth Avenue between F & G Street. It is only a short walk from the San Diego Convention Center, the San Diego Civic Center, Petco Park, Symphony Towers, and other local attractions. It is also in the immediate vicinity of several of San Diego's most popular hotels.
PRIVATE ACCOMMODATIONS

Asti is dedicated to providing special attention and personalized accommodations for you and your guests.

ASTI OFFERS:

An authentic Italian fine dining experience whether it be for business or pleasure, special events or group gatherings

Exceptional service, adapted to your party’s particular requests

Dining room accommodates up to 120 guests, yet is intimate enough to create a personalized space for smaller parties

Semi-private dining space--it can be arranged to set up partitions in order to separate your space from the rest of the restaurant

Customized and pre-set menus, personalized to the needs of your party
(Sample pre-set menus are provided below)

HOURS

Tuesday -Thursday: 11:00am to 11:00pm
Friday & Saturday: 10:30am to 12:00am
Monday: 11:00am

CONNECT

Contact our Events Department to arrange your private party or large group.
info@astisandiego.com
619.994.4454
www.AstiSanDiego.com
MENU OPTION 1
$45 per person

APPETIZER

BRUSCETTA DI ASTI
Toasted bread topped with chopped tomatoes, basil, feta cheese and extra virgin olive oil.

INSALATA
choice of:
CLASSIC CAESAR
Whole hearts of romaine, herb croutons and shaved reggiano cheese with traditional Caesar dressing.
HOUSE SALAD
Mixed greens with cherry tomatoes, shaved carrots and 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 caper sauce, and served with sautéed vegetables.
LINGUINE ALLE VONGOLE
Manila clams, garlic olive oil, crushed chili, your choice of homemade white wine or marinara sauce.

DESSERT
choice of:
TIRAMISU or CHESSECAKE
MENU OPTION 2
$56 per person

APPETIZER

BRUSCHETTA DI ASTI
Toasted bread topped with chopped tomatoes, basil, feta cheese, and extra virgin olive oil

INSALATA
Choice of:
CLASSIC CAESAR
Whole hearts of romaine, homemade herb croutons, and shaved parmesan cheese with traditional Caesar dressing
HOUSE SALAD
Mixed greens with cherry tomatoes, fennel, and carrots in a light vinaigrette

ENTRÉE
Choice of:
RAVIOLI DELLA MAMMA
Ricotta cheese and spinach ravioli sautéed with a homemade light marinara sauce
CAVATELLE MICHELANGELO
Handmade semolina and ricotta cheese dumplings sautéed with sun dried tomatoes and chicken in a light brandy marinara sauce with a touch of cream
SALMONE MARECHIARO
Fresh salmon grilled lightly seasoned served with seasonal vegetables and potatoes
TAGLIATA DI BUE
Grilled filet mignon medallions topped with shaved Parmesan cheese and a balsamic reduction sauce

DESSERT
Choice of:
TIRAMISU or CHEESECAKE
MENU OPTION 3
$67 per person

APPETIZERS

BRUSCHETTA DI ASTI
Toasted bread topped with chopped tomatoes, basil, feta cheese, and extra virgin olive oil

FRITTO MISTO CON CALAMARI
Crispy tender fried calamari and vegetables, served with a spicy red sauce

INSALATA
Choice of:
CLASSIC CAESAR
Whole hearts of romaine, homemade herb croutons, and shaved parmesan cheese with traditional Caesar dressing

HOUSE SALAD
Mixed greens with cherry tomatoes, fennel, and carrots in a light vinaigrette

ENTRÉE
Choice of:
PETTO DI POLLO MARSALA
Boneless chicken breast braised with wild mushrooms in a Marsala wine and beef stock reduction

TAGLIATA DI BUE
Grilled filet mignon medallions topped with shaved Parmesan cheese and a balsamic reduction sauce

PAPPARDELLE ALLA VODKA
Large ribbon pasta with shrimp and crab meat tossed in a pink vodka sauce

SALMONE MARECHIARO
Fresh salmon grilled lightly seasoned served with seasonal vegetables and potatoes

DESSERT
Choice of:
TIRAMISU or CHESSECAKE
MENU OPTION 4
$76 per person

APPETIZERS

CRAB CAKES
Crab cakes served with a salsa rosa
FRITTO MISTO CON CALAMARI
Crispy tender fried calamari and vegetables served with a spicy red sauce

INSALATA
Choice of:
CLASSIC CAESAR
Whole hearts of romaine, homemade herb croutons, and shaved parmesan cheese with traditional Caesar dressing
HOUSE SALAD
Mixed greens with cherry tomatoes, fennel, and carrots in a light vinaigrette

ENTRÉE
Choice of:
AGNOLOTTI D’ARAGOSTA
Handmade ravioli stuffed with Maine lobster and ricotta cheese, finished in a light lobster cream sauce
FILETTO DI MANZO AL GORGONZOLA
Grilled 9 oz. beef tenderloin topped with a Gorgonzola cream sauce
CHICKEN FIORENTINO
Prosciutto-wrapped chicken breast stuffed with ricotta, mozzarella, and fresh spinach, broiled and topped with a mushroom cream sauce, served atop mashed potatoes
SALMONE MARECHIARO
Grilled fresh red wild king salmon topped with capers, shallots, brandy, dried herbs, and Worcester sauce

DESSERT
Choice of:
TIRAMISU or CHESSECAKE
MENU OPTION 5
$87 per person

APPETIZERS

GAMBERONI TORINESE
Large shrimp wrapped in provolone cheese and pancetta served over a garlic and herb cream sauce.

ANTIPASTO MISTO
Eggplant, zucchini, crostini, black & green olives, roasted bell peppers, mushrooms, artichokes

INSALATA
Choice of:
CLASSIC CAESAR
Whole hearts of romaine, homemade herb croutons, and shaved parmesan cheese with traditional Caesar dressing
HOUSE SALAD
Mixed greens with cherry tomatoes, fennel, and carrots in a light vinaigrette

ENTRÉE
Choice of:
FETTUCINE DI MARE
Fettuccine pasta, shrimp, shellfish, fresh fish of the day, homemade marinara sauce.
FILETTO DI MANZO AL GORGANZOLA
Grilled 9 oz. beef tenderloin topped with a Gorgonzola cream sauce
AGNOLOTTI D’ARAGOSTA
Handmade ravioli stuffed with Maine lobster and ricotta cheese, finished in a light lobster cream sauce
CHILEAN SEA BASS LIVORNESE
Grilled Chilean sea bass in a light spicy marinara sauce with green onions, served with roasted potatoes and sautéed vegetables
PETTO DI POLLO MARSALA
Boneless chicken breast braised with wild mushrooms in a Marsala wine and beef stock reduction

DESSERT
Choice of:
TIRAMISU or CHESSECAKE
MENU OPTION 6
$99 per person

APPETIZERS
BRUSCHETTA DI ASTI
Toasted bread topped with chopped tomatoes, basil, feta cheese, and extra virgin olive oil
CRAB CAKES
Crab cakes served with a salsa rosa
ANTIPASTO MISTO
Eggplant, zucchini, crostini, black & green olives, roasted bell peppers, mushrooms, artichokes.

INSALATA
Choice of:
CLASSIC CAESAR
Whole hearts of romaine, homemade herb croutons, and shaved parmesan cheese with traditional Caesar dressing
HOUSE SALAD
Mixed greens with cherry tomatoes, fennel, and carrots in a light vinaigrette

ENTRÉE
Choice of:
OSSOBUCO ALLA MILANESE
Veal shank braised with chopped vegetables in a red wine sauce, served on a bed of saffron risotto
SEA BASS ACQUA MARE
Fillet of Chilean seabass grilled and finished in a white wine sauce with chopped tomatoes, green onions, and capers
SURF AND TURF
Grilled filet mignon served with jumbo shrimp and jumbo scallops in a porcini mushroom sauce
LOBSTER FETTUCCINE
Fettuccine pasta with half of a fresh Maine lobster, jumbo scallops, and large shrimp in a homemade Sicilian creamy pesto sauce
CHICKEN FIorentino
Prosciutto-wrapped chicken breast stuffed with ricotta, mozzarella, and fresh spinach-broiled and topped with a mushroom cream sauce, served atop mashed potatoes

DESSERT
Choice of:
TIRAMISU or CHESSECAKE
MENU OPTION 7
$112 per person

APPETIZERS
BRUSCHETTA DI ASTI
Toasted bread topped with chopped tomatoes, basil, feta cheese, and extra virgin olive oil
GAMBERONI TORINESE
Large shrimp wrapped in provolone cheese and pancetta served over a garlic and herb cream sauce.
ANTIPASTO MISTO
Eggplant, zucchini, crostini, black & green olives, roasted bell peppers, mushrooms, artichokes

INSALATA
Choice of:
CLASSIC CAESAR
Whole hearts of romaine, homemade herb croutons, and shaved parmesan cheese with traditional Caesar dressing
HOUSE SALAD
Mixed greens with cherry tomatoes, fennel, and carrots in a light vinaigrette

ENTRÉE
Choice of:
LOBSTER FETTUCCINE
½ Of a live Main lobster, jumbo diver scallops, and large shrimp grilled to perfection, tossed with fettuccini pasta in a home-made Sicilian creamy pesto sauce
MIXED GRILLED SEAFOOD LINGUINI ‘FRADIAVOLA’
An assortment of fresh seafood, grilled and served over a bed of linguini pasta with clams and mussels in a slightly spicy marinara sauce.

CHICKEN FIORENTINO
Chicken breast rolled in prosciutto, stuffed with mozzarella, ricotta and fresh spinach.
Broiled, and topped with a creamy mushroom sauce, served atop mashed potatoes

OMAHA TOMAHAWK RIB EYE ALLA SALVIA
28oz. prime Rib Chop grilled to perfection topped with sage infused butter

PORTERHOUSE
T-bone steak al forno, finished with a delicate gorgonzola, red bell pepper, butter sauce.

DESSERT
Choice of:
TIRAMISU or CHESSECAKE