

San Diego Food Finds Blog

Celebrate National and World Pasta Day



October 12, 2016 Maria Desiderata Montana

Ravioli Ganchio Classici At Bencotto

Fall is officially underway and this means a craving for comfort foods such as everyone's all-time favorite—pasta. With National Pasta Day on October 17th and World Pasta Day on October 25th, you can indulge in unique specialties such as squid-ink pasta and braised oxtail raviolini at some of San Diego's top Italian eateries.

Bottega Americano's Pappardelle

Enjoy dried-egg pappardelle noodles with a tender braised lamb sugo topped with pecorino cheese and fresh mint this National Pasta Day. This dish from Bottega Americano focuses on bringing classic Italian flavors to every bite.

1195 Island Ave. San Diego, CA/(619) 255-7800/www.bottegaamericano.com

Monello's Spaghetti Neri con Polipo

You haven't lived until you've tried Monello's home-made Squid Ink pasta! Enjoy Spaghetti Neri con Polipo made with black squid-ink spaghetti, mildly spicy lobster bisque sauce and sautéed octopus for \$22. Please note, Monello is closed on Mondays (including National Pasta Day) but foodies can stop by any other time to enjoy this delicious pasta creation.

750 W. Fir Street Suite 201 San Diego, CA/(619) 501-0030/www.lovemonello.com

Oggi's Sports | Brewhouse | Pizza's Chicken Tequila Pasta

If you're looking for a little pick-me-up try Oggi's Chicken Tequila Pasta made with spinach Fettuccine, marinated all-natural chicken breast, a touch of Tequila, sautéed with red and green bell peppers, red onions and finished with a jalapeño, cilantro and lime cream sauce.

Several Locations/www.oggis.com



Braised Oxtail Raviolini At Trust

Bencotto's Ravioli Granchio Classici

What better way to celebrate National Pasta Day than with a Pasta Exhibition! Bencotto is offering 10 limited-time only pastas and sauces including Ravioli Granchio classici, large crab ravioli served with a shrimp bisque and topped with caviar.

750 W. Fir Street Suite 103 San Diego, CA/(619) 450-4786/www.lovebencotto.com

TRUST's Braised Oxtail Raviolini

Chef Brad Wise's modern twist on Italian ravioli can be found at popular Hillcrest eatery TRUST Restaurant, where he dishes up *Braised Oxtail Raviolini* served with carrots, pine nuts, oxtail jus, horseradish, and a whipped ricotta topping...because you can't have pasta without cheese.

3752 Park Blvd. San Diego, CA/(619) 795-6901/www.trustrestaurantsd.com

Decoy's Duck Carbonara

Take a walk on the wild side at San Marcos' new dining hot spot Deocy. The menu is filled with New American Cuisine inspired by the "great outdoors" with dishes such as Duck Carbonara served with brussels sprouts, bucatini and topped with a perfectly poached egg.

1035 La Bonita Drive San Marcos, CA/(760) 744-0210/www.decoydockside.com



Brian's 24 Spaghetti

For a warm bowl of spaghetti, just like the one your mom would make your way to [Brian's 24](#) in the Gaslamp Quarter. This **Spaghetti** is created with rich and savory house-made marinara sauce; served with garlic bread and your choice of soup or salad.

828 Sixth Ave, San Diego, CA/(619) 702-8410/www.brians24.com

Romesco Linguini Pescatore

Down in Bonita [Romesco](#) offers a wide range of pasta dishes on the menu. It is hard to choose one but the

must-have on the menu is the linguini. The **Linguini Pescatore** is loaded with mussels, clams, shrimp, calamari in marinara sauce topped with basil and extra virgin olive oil.

4346 Bonita Rd, Bonita, CA/(619) 475-8627/www.romescomexmed.com

Bellamy's Baja Shrimp Garlic Pasta

[Bellamy's](#) in Escondido is bringing the best of the region into one phenomenal restaurant. Combining the season's best offerings Bellamy's has an ever-changing menu. The fall menu boasts the **Baja Shrimp Garlic Pasta** crafted with pancetta and peas in a delicious garlic cream sauce. Get to Bellamy's before this dish gets taken off the menu.

417 W Grand Ave, Escondido, CA/(760) 747-5000/www.bellamysdining.com

Union Kitchen & Tap Wild Mushroom Ravioli

[Union Kitchen & Tap Gaslamp](#) and [Encinitas](#) have a wild twist to your World Pasta Day! Head to any location on the 25th and try the **Wild Mushroom Ravioli**. Raviolis filled with wild mushrooms in a roasted tomato cream sauce with boursin, shaved grana Padano and sweet basil.

1108 S Coast Hwy 101, Encinitas, CA/(760) 230-2337/www.localunion101.com

The New Yorker Fettuccine or Penne Pasta

Aside from bringing a slice of the Big Apple to San Diego, [The New Yorker](#) has also brought pasta. Get your choice of fettuccine or penne pasta in a creamy Alfredo or saucy vodka sauce, served with a side salad and warm garlic knots. Make this meal even more hearty by adding shrimp or chicken.

535 Fourth Ave, San Diego, CA/(619) 238-0048/www.thenewyorkersd.com

Backyard Kitchen Shrimp Linguine

[Backyard Kitchen & Tap](#) in Pacific Beach is just the place to celebrate World Pasta Day! The **Shrimp Linguine** is tossed with vibrant yellow squash, spinach, ricotta stuffed squash blossoms in pesto and topped with parmesan cheese.

832 Garnet Ave, San Diego, CA/(858) 859-2593/www.backyardpb.com

Uptown Tavern Pasta De Jour

World Pasta Day may be on a Tuesday this year but head to [Uptown Tavern](#) in Hillcrest on Monday to get the celebration started a little early. Stop by for Pasta De Jour Mondays for the chef's pasta creation of the day all for \$10.00.

1236 University Ave, San Diego, CA (619) 241-2710/www.uptowntavernsd.com

The Westgate Hotel's Ricotta Cheese Ravioli

Don't have time for a long meal this National Pasta Day? Try The Westgate Hotel's *Power Lunch*, where guests can indulge in Executive Chef Fabrice Hardel's *Ricotta Cheese Ravioli* served with baby spinach, pine nuts and dried apricot in a savory sage butter sauce.

1055 Second Ave. San Diego, CA/(619) 238-1818/www.westgatehotel.com

Rustic Root's Lobster Pappardelle

Rustic Root's Lobster Pappardelle is one of the tastiest pasta dishes in San Diego. Prepared fresh daily with oven-roasted tomato, spinach, corn, chili pepper sherry cream and bread crumbs, this dish is a must-taste and the perfect way to indulge on National Pasta Day.

535 Fifth Ave, San Diego, CA/(619) 232-1747/www.rusticroot.com

Flour & Barley – Brick Oven Pizza

Known for its home-style Italian cuisine, Flour & Barley offers a delicious pork belly carbonara sure to satisfy anyone craving a hearty, flavorful pasta dish. The dish is made with fettucine pasta, pancetta, green peas and cream sauce topped with a poached egg and Romano cheese.

789 W Harbor Dr #110, San Diego, CA/(619) 344-2900/www.flourandbarley.com

Tidal, at Paradise Point Resort & Spa

Located on the sparkling waters of San Diego's Mission Bay, Paradise Point Resort & Spa's signature restaurant, Tidal, offers guests and locals the ultimate Southern California dining experience. In honor on National Pasta Day on October 17, guests can enjoy their favorite carb by indulging in Tidal's **Housemade Angel Hair Pasta**, a stunning and delicious blend of Baja Stone Crab, wilted watercress, lemon and cracked black pepper. Eat inside or enjoy Mission Bay dining at its finest – outside with a waterfront view.

1404 Vacation Road, San Diego, CA/(858) 490-6363/www.paradisepoint.com