20 pages bursting with flavor /// the ultimate SD foodie guide

Foodie Edition

UNLE

BEACHY KEEN

9 Ways to Seize the Day in Oceanside

AN INSIDE LOOK AT

Blending Oils, Acrylics and H2O

Having a Ball at Petco Park

A Philanthropic Taco Shop

HARRAH'S RESORT SOCAL IN FUNNER, CA



March 2020 /// fresh. fried. filleted.







"Location, location, location" is the recipe for success at many restaurants, but Cesarina in Point Loma Heights stands on its pasta and a loyal, local following. The cozy Italian neighborhood gem is bursting at the seams with freshly made pasta, and patrons who keep coming back.



Cesarina's pasta is vegan, hand-rolled, always fresh and cooked al dente with a variety of yummy sauces and toppings to choose from. The triamisu is assembled tableside and features homemade lady fingers, espresso, "crema al mascarpone" and powdered cocoa.



► Potted greenery and wooden furniture, which is positioned alongside a wall of jars filled with fermented fruits, give the space a true Mediterranean feel. Watch your pasta being shaped in the glass encased pastificio.



 Pasta prices range from \$15 to \$30, which is expected for pasta this fresh and delicious.



VERDICT

 The Italian owners found a chef who cooked dishes with a taste of home, so they named the restaurant after her. Handmade pasta, creamy pomodoro fresco and crispy octopus make this place hard to beat!

CESARINA

4161 Voltaire St, San Diego, CA 92107 619.226.6222 | www.cesarinarestaurant.com



Is for BBQ

► The South is where BBQ was born-but in California, San Diego is the closest you can get to the real South. For an authentic Texas experience, Grand Ole BBQ offers the best of the best for smoky, sauce-lovin' barbeque fans. Southern hospitality reigns at Grand Ole BBQ.



► For a southern classic, try the half-pound sliced brisket "El Borracho" style, which includes BBQ on top of corn pudding, smothered with chorizo queso and Frito serrano relish.



From the wooden tables to the rustic signage, Grand Ole BBQ embodies authentic Texan flair. Grab a picnic table with some pals and enjoy your meat of choice, smoked to perfection.



With everything straight off the grill, the reasonable prices make a trip to Grand Ole BBQ well worth it-plus you can order as much or as little as you would like, starting at a quarter pound.



 Grand Ole BBQ is an authentic barbeque experience. The food is smoked in a real barbeque pit for excellent flavor, and the live music and entertainment make for a grand ole time!

GRAND OLE BBQ

15505 Olde Hwy 80, El Cajon, CA 92021 619.312.0714 | www.grandolebbq.com



Ratatoville

▶ Je t'aime, The French Gourmet. This cozy hidden gem in Pacific Beach combines a bakery, wine shop and restaurant into a onestop shop frequented by a host of regulars. Amidst a sunlit space, The French Gourmet's menu pays tribute to shareable French classics, a robust wine list and-of coursedroolworthy desserts and pastries.



 Look past the patisserie menu toward the traditional ratatouille. Served beautifully atop nutty farro, the herbaceous vegetable dish is one for the books.



► The traditionally French decor and warm color scheme transports diners to a cobblestone sidewalk French cafe—you'll nearly forget that the beach is just a few blocks away.



Ideal for an intimate, low-cost date night, The French Gourmet's \$29.95 prix fixe menu serves up three courses (appetizer, entree and dessert), which is perfect for a pair of lovebirds.



► If the smell of freshly baked bread isn't enticing

 If the smell of treshly baked bread isn't enticing enough, the thought of becoming a local regular in a neighborhood eatery that dishes up French delicacies should do the trick.

THE FRENCH GOURMET

960 Turquoise St, San Diego, CA 92109 858.488.1725 | www.thefrenchgourmet.com