

# NEW, NOW, NEXT: DINING EDITION



Colosseo Cucina Italiana

**What's New** **Colosseo Cucina Italiana**, a new Roman-Italian restaurant led by Sicilian-born chef Roberto Ciacciofera, has opened in Solana Beach in the former Pizza Nova building, which has been fully transformed to offer guests an elevated dining experience paired with warm hospitality. "Colosseo Cucina Italiana is my way of inviting people into the kind of meals I grew up with, moments that brought everyone around the table," Ciacciofera says. Menu highlights include classic Roman-Italian dishes such as *amatriciana*, *carbonara*, and *cacio e pepe*, alongside fresh fish, lamb, and rotating chef's specials. The beverage list highlights Italian wines from various regions, complemented by a full-service bar with thoughtfully crafted cocktails.



California  
Pizza Kitchen

**California Pizza Kitchen** has marked its return to North County after previously serving the community for more than 30 years at its Solana Beach location. The new restaurant in Encinitas Village Square reflects the brand's continued growth and investment in its home state, featuring CPK's Original BBQ Chicken Pizza while pushing culinary boundaries with a long list of industry firsts including gluten-free crust, cauliflower crust, and healthy Power Bowls handcrafted with fresh, seasonally-inspired ingredients.

**What's Now** When you dine out lately, have you noticed tables of stylish girls, dressed to the nines and clearly having the time of their lives? Well, it's a thing. "Girl Dinner" is the latest social media trend, and **Marisi** in La Jolla has jumped on board with a three-course, prix fixe dinner every Wednesday night from 5 to 9pm, designed especially for the "girls." The meal even arrives on a "Gram-worthy" silver platter. Start with a "Marisi Spritz," followed by the little gem salad and focaccia, then dive into the Spicy Rigatoni. Price: \$45 per person. Fun, delicious, and totally photo-worthy.



Marisi

MARISI: PHOTO BY MANDIE GELLER



Coastal Roots Farm

**Coastal Roots Farm** in Encinitas presents its 11th Annual Tu B'Shvat Food Forest Festival on February 1 from 12 to 4pm, inviting community members of all backgrounds to celebrate the Jewish New Year of the Trees and explore the farm's vibrant Food Forest while enjoying live music, local food and drink, Jewish learning, crafts, yoga, cooking demos, tree pruning, children's activities, and hands-on opportunities to nurture the land. A pop-up Pay-What-You-Can Farm Stand will offer fresh, organic produce during the event. Tickets are \$25 for adults and \$15 for children; pre-registration is required at [coastalrootsfarm.org](http://coastalrootsfarm.org).

On January 15, **Deckman's North** and **Native Hands Wines** will partner on a special wine dinner, showcasing Chef Drew Deckman's celebrated sustainable cuisine paired with Native Hands Wines, helmed by Chris A. Lobo, a ninth-generation Mission Indian with ancestral ties to the Juaneño, Luiseño, and Diegueño tribes. With more than 38 years in the beverage industry beginning at the Ritz-Carlton Dana Point, Lobo founded Native Hands in 2024, working with iconic wine brands and top regional restaurants, solidifying his reputation as a respected veteran in the wine industry.



Lionfish Modern  
Coastal Cuisine

**Lionfish Modern Coastal Cuisine** at Pendry San Diego presents a cowboy-inspired dinner and cocktails in honor of the third annual San Diego Rodeo at Petco Park, available from January 16 to 18. Created by Executive Chef Jose "JoJo" Ruiz, Lionfish will offer Cowboy Steak, a hearty bone-in New York steak topped with cowboy butter and served with red-eye gravy and crispy onion rings, paired with a Crown Royal Canadian whisky or Casamigos reposado cocktail of choice. The full menu will also be available.

**San Diego Restaurant Week** returns January 25 to February 1 across more than 30 neighborhoods, featuring specially curated two-course lunches and three-course dinners. This winter edition highlights seasonal flavors from San Diego's top chefs and rising culinary talent. Menus will spotlight peak-season ingredients through a continued collaboration with Specialty Produce. New this year: SDRW introduces a partnership with Restaurants Care, a nonprofit providing relief grants to California's restaurant workers. A portion of every restaurant's participation fee supports cooks, servers, dishwashers, and hospitality staff in need. Reservations are strongly recommended.



San Diego  
Restaurant  
Week

**What's Next** Grand Restaurant Group, a family-owned collective behind Bellamy's, Nick & G's, Cork & Knife, and DiCicco's Italian Restaurants, is entering a new era led by Chief Operating Officer Gianina Pickens, a next-generation restaurateur continuing a legacy more than 50 years strong. Pickens brings formal training from Le Cordon Bleu Las Vegas and over a decade of hands-on experience. A key move is the appointment of acclaimed chef Alex Carballo as Chef Partner. Known for his advocacy of regional food systems and mentorship in the culinary community, this month, Carballo will debut his first project with the group, **Nómada**, in the former Alejandra's space in La Costa. The restaurant will explore Mexico's diverse regional flavors through a modern coastal lens. The group has also welcomed Beverage Director Sean Ward, whose ingredient-driven, agave-forward approach will shape Nómada's bar program.



On February 12 at 6pm, **Nine-Ten Restaurant** will partner with acclaimed Tequila Ocho for an exclusive, one-night-only dinner experience, "From Ocho to Nueve Diez: A Journey of Flavor." The evening will feature a multi-course pairing menu created by award-winning Executive Chef Jason Knibb thoughtfully matched with a curated lineup of Tequila Ocho's single-estate expressions. Guests will enjoy a welcome cocktail followed by pairings that include a Plata, Reposado, Añejo, and Puntás, each chosen to complement Chef Knibb's contemporary coastal cuisine, taking guests on a bilingual and sensory journey. The evening will culminate in a "Perfect Ten" finale tying together the spirit of Jalisco and the artistry of La Jolla. The experience will include storytelling, tasting notes, and a guided exploration of Tequila Ocho's legacy by Chris Simmons, Ocho National Agave Ambassador. Reservations are limited to 25 guests. Visit [nine-ten.com/event/ocho](http://nine-ten.com/event/ocho) or call 858.964.5400 to secure your reservation. MIA PARK & TERRY L GAVRE