



FINDING LASAGNA



Paired with your favorite Chianti and garlic toast, lasagna is an Italian classic. Especially on National Lasagna Day, July 29th, this favorite among many should be scouted out. Now, where can one find this well-loved dinner, or a twist on the classic, in San Diego?

If you're in the lovely neighborhood of Kensington, stroll into [The Haven Pizzeria](#) and take a seat at one of the tables or booths. The **Traditional Lasagna** is the way to go, made with layers of marinara, ricotta, mozzarella, mushrooms, onions and ground beef. Looking to switch things up? Ask your server about the **Seasonal Lasagna** to nosh on some of the freshest ingredients of the season, mixed into a baked lasagna dish. With beers on tap and wine served by the glass or bottle, you have more than enough excuses to really take your time and enjoy National Lasagna Day at The Haven.

For a spin on this classic dish, [Farmer's Bottega](#) in Mission Hills serves up a **Lasagna Ratatouille**. Diners will enjoy all of the typical ingredients found in lasagna including seasonal veggies, béchamel sauce, herbs and fresh tomato sauce. Add one of the mouth-watering Bruschettas to complete your order like the **Red and Yellow Organic Grape Tomato**, served on artisan bread with farm basil, shaved grana padana and EVOO. Farmer's Bottega is a wonderful spot to snag a table by one of the windows, people watch those treading the streets of Mission Hills all while enjoying some of the finest fare in San Diego.

Carmel Valley offers diners classic Italian cuisine at [Dolce Pane e Vino](#), located in [The Village at Pacific Highlands Ranch](#). This romantic yet relaxed atmosphere will set the mood, while the menu and wine list will tantalize taste buds. On Saturday, July 29th, order the **Lasagna** off the Piatti menu. This dish is made with a classic Bolognese sauce, house made pasta, Mornay sauce, mozzarella and fontina cheese. Before you dive into the main course, Dolce's Carpaccio will make the perfect, yet light, appetizer to start off the dinner. Simple and delicious, the filet is atop arugula, Banyul's vinaigrette Parmigiano and lemon oil.