



San Antonio's Restaurant Week

AUGUST 11—25, 2018

DINNER MENU

Aperitif

Grapefruit Moscow Mule \$9

TO BEGIN...

FAMILY-STYLE ANTIPASTI

FOLLOWED BY...

CLASSIC CAESAR SALAD
WITH CROUTONS, BLACK PEPPER
AND PARMIGIANO-REGGIANO

HOUSE ITALIAN SALAD
WITH ARTICHOKE, HEARTS OF PALM,
OLIVE AND ITALIAN DRESSING

SPANISH GAZPACHO
WITH BLOOD ORANGE CREMA AND OLIVE OIL

2017 Marques de Caceres Verdejo

AND THEN...

SMOKED GOUDA WHITE TRUFFLE RADIATORE
WITH BROWN BUTTER CAULIFLOWER,
CHARRED LEMON, CHIVE AND HAZELNUT

"CRISPY SKIN" TROUT
WITH SALSA VERDE

CAMPANELLE BOLOGNESE

SMOKED CHICKEN RAGU
WITH ORCHIETTE PASTA, ARUGULA,
CHERRY TOMATO, RED ONION, MINT AND
PARMIGIANO-REGGIANO

2016 Torres Cinco Garnachas

FOR DESSERT...

NUTELLA X 3

NV Juvé y Camps Reserva de la Familia Cava

\$35 PER PERSON + tax
\$18 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Week