



# San Antonio's Restaurant Week

Monday, January 15th - Saturday, January 27th, 2024

## LUNCH SELECTIONS

### *~ Aperitivo ~*

#### ITALIAN PALOMA \$13

Tequila, Campari, Grapefruit Juice & Orange Soda

### *To Begin...*

Choice of

#### ANTIPASTI SAMPLER

Roasted Golden Beets, Tuscan Farro Salad & Cannellini White Beans

#### PULLED-TO-ORDER MOZZARELLA

Sea Salt & Garlic Toast  
(\$14 Supplement)

*Bieler Père et Fils Rosé*

### *Followed By...*

Choice of

#### CLASSIC CAESAR SALAD

House Croutons, Black Pepper & Parmigiano-Reggiano

#### ROASTED CAULIFLOWER BISQUE

*Joel Gott Pinot Gris*

### *Entrée*

Choice of

#### CAMPANELLE BOLOGNESE

#### "CRISPY SKIN" RAINBOW TROUT

Italian Salsa Verde & EVOO

#### SMOKED GOUDA WHITE TRUFFLE RADIATORE (V)

Brown Butter Cauliflower, Red Onion, Chives, Charred Lemon & Hazelnuts

#### HERB-ROASTED CHICKEN BREAST

Baby Arugula, Butternut Squash, Fingerling Potato, Broccolini & Black Truffle Vinaigrette  
(\$5 Supplement)

*Maddalena Cabernet Sauvignon*

### *Dessert*

#### NUTELLA X3

Nutella Torte, Nutella Ganache & Nutella Mousse  
(\$8 Supplement)

\$30 PER PERSON + 20% GRATUITY + TAX

\$16 WINE PAIRINGS



# San Antonio's Restaurant Week

Monday, January 15th - Saturday, January 27th, 2024

## DINNER SELECTIONS

### *~ Aperitivo ~*

#### ITALIAN PALOMA \$13

Tequila, Campari, Grapefruit Juice & Orange Soda

### *To Begin...*

Choice of

#### ANTIPASTI SAMPLER

Roasted Golden Beets, Tuscan Farro Salad & Cannellini White Beans

#### PULLED-TO-ORDER MOZZARELLA

Sea Salt & Garlic Toast  
(\$14 Supplement)

*Bieler Père et Fils Rosé*

### *Followed By...*

Choice of

#### CLASSIC CAESAR SALAD

House Croutons, Black Pepper & Parmigiano-Reggiano

#### HOUSE ITALIAN SALAD

Artichoke, Hearts of Palm, Red Onion, Olive & Italian Dressing

#### ROASTED CAULIFLOWER BISQUE

*Joel Gott Pinot Gris*

### *Entrée*

Choice of

#### CAMPANELLE BOLOGNESE

#### "CRISPY SKIN" RAINBOW TROUT

Italian Salsa Verde & EVOO  
(\$4 Supplement)

#### SMOKED GOUDA WHITE TRUFFLE RADIATORE (V)

Brown Butter Cauliflower, Red Onion, Chives, Charred Lemon & Hazelnuts

#### HERB-ROASTED HALF CHICKEN

Baby Arugula, Butternut Squash, Fingerling Potato, Broccolini & Black Truffle Vinaigrette  
(\$8 Supplement)

*Maddalena Cabernet Sauvignon*

### *Dessert*

Choice of

#### NUTELLA X3

Nutella Torte, Nutella Ganache & Nutella Mousse

#### HOUSE-MADE LEMON RICOTTA CAKE

Seasonal Jam, Vanilla Chantilly & Nougat

*Lunetta Prosecco*

\$45 PER PERSON + 20% GRATUITY + TAX

\$24 WINE PAIRINGS