NORTH ITALIA

HANDMADE WITH LOVE BRUNCH FROM SCRATCH DAILY

Welcome to

SAN ANTONIO RESTAURANT WEEK

JANUARY 15 – 27, 2024

$25++ PER PERSON, ONE ITEM PER COURSE

Starter

BANANA COFFEE CAKE
dark rum butterscotch, caramelized banana, crème fraîche

DAILY SOUP

LITTLE GEM CAESAR
grated grana padano, herb breadcrumb, cracked pepper

SICILIAN MEATBALL
creamy polenta, rustic marinara, grana padano

SMOKED PROSCUITTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

Entree

BREAKFAST AMERICANO
choice of bacon or prosciutto
two eggs, crispy hash potato, grilled bread

FARMERS MARKET SCRAMBLE
roasted brussels sprout, asparagus, piquillo pepper, spinach, cipollini, grana padano

PROSCIUTTO & ASPARAGUS OMELETTE
crescenza, heirloom cherry tomato, arugula, crispy hash potato

TUSCAN HASH
choice of roasted porchetta, braised short rib or grilled chicken
fried egg, sweet onion, piquillo pepper, bomba sauce, grilled bread

THE BREAKFAST SANDWICH
italian sausage, applewood bacon, shaved porchetta, egg, roasted pepper, cipollini, scamorza, calabrian aioli, crispy hash potato

CANNOLI FRENCH TOAST
ricotta, mascarpone, chocolate pearls, crushed pistachio, maple syrup

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

BREAKFAST ROSA PIZZA
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, basil, spicy vodka sauce

MARGHERITA PIZZA
mozzarella, fresh basil, olive oil, red sauce

Dessert

BREAKFAST DONUTS

SALTED CARAMEL BUDINO crème fraiche, maldon sea salt

++TAX, GRATUITY & BEVERAGE NOT INCLUDED.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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HANDMADE WITH LOVE · LUNCH · FROM SCRATCH DAILY

Welcome to

SAN ANTONIO RESTAURANT WEEK

JANUARY 15 – 27, 2024

$30** PER PERSON, ONE ITEM PER COURSE

Starter

DAILY SOUP

LITTLE GEM CAESAR
grated grana padano, herb breadcrumb, cracked pepper

ARUGULA & AVOCADO SALAD
shaved fennel, lemon, grana padano, evoo

SICILIAN MEATBALL
creamy polenta, rustic marinara, grana padano

SMOKED PROSCUITTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

Entree

HEIRLOOM BEET & CHICKEN SALAD
avocado, cucumber, goat cheese, fregola, red wine vinaigrette

SEASONAL VEGETABLE SALAD
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic vinaigrette

PESTO PRIMAVERA PASTA
sweet basil, shaved garlic, roasted pepper, zucchini, toasted pine nut, crispy caper, gigli

SPICY RIGATONI VODKA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

CRUSHED MEATBALL RAGU
beef meatball, porchetta, blistered onion, wild oregano, bucatini, pecorino

MARGHERITA PIZZA
mozzarella, fresh basil, olive oil, red sauce

CAPRESE SANDWICH
heirloom tomato, stracciatella, torn basil, arugula, house pesto

PULLED PORCHETTA SANDWICH
pickled red onion, crispy shallots, fontina, salsa verde, calabrian aioli

Dessert

TORTA CAPRESE amarena cherry, vanilla mascarpone, almond

SALTED CARAMEL BUDINO crème fraiche, maldon sea salt

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HANDMADE WITH LOVE · DINNER · FROM SCRATCH DAILY

Welcome to

SAN ANTONIO RESTAURANT WEEK

JANUARY 15 – 27, 2024

$55** PER PERSON, ONE ITEM PER COURSE

Starter

LITTLE GEM CAESAR
grated grana padano, herb breadcrumb, cracked pepper

BURRATA DI STAGIONE
date conserva, roasted pistachio, crispy pancetta, arugula, grilled ciabatta

CALAMARI FRITTI
house giardiniera, sugo, calabrian aioli, grilled lemon

SICILIAN MEATBALL
creamy polenta, rustic marinara, grana padano

SMOKED PROSCUITTO FRITTATINE
bucatini, speck, mozzarella, provolone, english pea, spicy vodka sauce

Entree

HOUSE BOLOGNESE
traditional meat sauce, tagliatelle, grana padano, wild oregano, evoo

SPICY RIGATONI VODKA
italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano

RICOTTA CAVATELLI
jumbo lump crab, tiger shrimp, peperoncino, mint, lemon olive oil

ROASTED SALMON
caramelized romanesco, broccolini, fregola, house pesto, lemon gremolata, affinato

CHICKEN PARMESAN
crushed tomato, aged provolone, mozzarella, parmesan rigatoni

BRAISED SHORT RIB
roasted fennel, heirloom carrot, grilled asparagus, mascarpone polenta, short rib jus

ROASTED PORCHETTA
slow roasted pork, broccolini, sofrito glazed fingerling potato, shaved fennel, orange, herb jus

Dessert

TORTA CAPRESE amarena cherry, vanilla mascarpone, almond

SALTED CARAMEL BUDINO crème fraiche, maldon sea salt

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