BRUNCH

THE 1917 AVOCADO TOAST 18

Avocado, Fried Organic Brown Egg, Pickled Fresno Chiles, Pistachio

ITALIAN SAUSAGE QUICHE 22

Organic Brown Egg, Italian Sausage, Baby Heirloom Tomato, Caramelized Onion, Comtè Cheese, Arugula Salad with Balsamic Vinaigrette

ANTIPASTI (SMALL PLATES)

Solo | Feast

SALUMI & OLIVE BOARD 18 | 49

Fennel Salami, N'duja, 24-month Prosciutto di San Daniela, Talleggio, Pecorino di Montacino al Tartufo, Rabiola Capra, Warm Olives, Piquilo Peppers, Pickled Gherkins
**Add Extra Crostini (5 slices)* | 3.50

SAUSAGE ALLA NONNA 18

Italian Sausages, Nduja Lyonnaise Potato, Romesco Sauce, Onion Confit, Crostini

MEATBALLS AL FORNO 18

Italian Beef & Pork Meatballs, San Marzano Tomatoes, Whipped Ricotta, Basil Oil, Crostini

HAMACHI CRUDO 23

Yellowtail, Seasonal Pickled Fruit, Radish, Micro Arugula, Sauce Vierge, Meyer Lemon Oil

TRICOLORE HEIRLOOM CARROTS 21

Roasted Heirloom Carrots, Carrot Purée, Fig Glaze, Pesto, Hazelnuts, Whipped Truffle Ricotta

BURRATA CLASSICA 18

Roasted Heirloom Tomatoes, Pesto, Saba Syrup

BURRATA TRIO 23

Burrata with Prosciutto di San Daniela, Burrata with English Pea Salad, Burrata with Artichoke & Pine Nuts, Crostini

ARUGULA SALAD 18

Arugula, Red Onion, Candied Walnuts, 24-Month Parmigiano-Reggiano DOP, Balsamic Vinaigrette
**Add Protein: Organic Chicken* 10 | *Seared Salmon* 13

RED & GOLD BEET SALAD 19

Heirloom Beets, Fresh Farm Lettuce, Goat Cheese Foam, Walnuts, Toasted Quinoa, Walnut Dressing
**Add Protein: Organic Chicken* 10 | *Seared Salmon* 13

SECONDI (LARGE PLATES)

CREEKSTONE FARM RIB EYE STEAK 45

Pan Seared Rib Eye, Sweet White Corn, Heirloom Carrots, Truffle Compound Butter, Veal Jus

CHILEAN SEABASS 48

Imported Chilean Seabass, Tomato Gratin, Celery Purée, Sicilian Pine Nut Relish, Lemon Thyme Beurre Blanc

BRASATO SHORT RIBS & SMOKED HOUSE PORK BELLY 42

Braised & Smoked Short Rib, Pork Belly, Fingerling Potatoes, Winter Root Vegetables, Braising Jus

PINSA (PIZZA)

MARGHERITA 23

Mozzarella, San Marzano Tomato Sauce, Basil, Extra Virgin Olive Oil

FUNGHI 25

Cremini Mushroom, Oyster Mushroom, Shiitake Mushroom, Smoked Mozzarella, Truffle Sauce, Micro Greens

SPECK 28

Smoked Prosciutto, Grilled Radicchio, Artichoke, San Marzano Tomato Sauce, Fior di Latte Cheese

DESSERTS

BLUEBERRY BRIOCHE BREAD PUDDING 12

Blueberry Coulis, Crème Anglaise, Valrhona Chocolate Sauce

ARTISANAL PISTACHIO GELATO 12

Pistachio Gelato, Lingue di Gatto (Italian Butter Cookies)

FEATURED WINE OF THE SEASON

	Glass | Bottle
RED WINE	
Windstream Pinot Noir, Monterey	15 | 44
San Simeon Petite Sirah, Paso Robles	14 | 34
WHITE WINE	
San Simeon Viognier, Paso Robles	12 | 32

THE 1917

WINE BAR — BISTRO

NO SPLIT CHECKS.

737 LAMAR ST. LOS ANGELES, CA 90031 | 323-330-8700

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