

THE 1917 WINE BAR — BISTRO

MENU CURATED BY CHEF JO DIJAMCO
WINES PAIRED BY SAN ANTONIO WINERY SOMMELIERS

BRUNCH SATURDAYS & SUNDAYS

Pairing Suggestion: Stella Rosa Gold V.S. Prosecco

THE 1917 AVOCADO TOAST

Avocado, Pickled Fresno Chiles, Marinated Heirloom Tomatoes, Pistachios, Sourdough Bread, Potato Salad, Mustard Vinaigrette

CRÈME BRÛLÉE FRENCH TOAST

Crème Frîache, Berries, Maple Syrup, Maple Sage Sausage, Scrambled Eggs

SHORT RIB HASH

Poached Egg, Marble Potatoes, Heirloom Carrots, Pearl Onions, Braising Jus

INSALATA SALADS

Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles

Add Protein to Any Salad - Jidori Chicken 10 | Salmon 13

ARUGULA

Arugula, Red Onion, Candied Walnuts, Parmigiano Reggiano, Balsamic Vinaigrette

ANTIPASTI SMALL PLATES

Ask your server for wine pairing suggestions

TABLE BREAD

Aged Balsamic, Extra Virgin Olive Oil

SALUMI & FORMAGGI BOARD

Chef's Selection of Seasonal, Artisan Cheeses, Meats, Olives, Nuts, & Fruits
**Add Extra Crostini (5 slices) | 3.50*

MEATBALLS AL FORNO

Sugo di Pomidori, Whipped Ricotta, Basil Oil, Crostini

BURRATA CLASSICA

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup, Crostini

NEW CALEDONIA BLUE PRAWNS

New Caledonia Blue Shrimp, Black Garlic Purée, Bagnetto Verde, Espelette Peppers

PORK BELLY

House-Smoked Pork Belly, Gaunciale, Pickled Mustard Seed, Cherry Pork Sauce

HAMACHI CRUDO

Yellowtail, Pickled Seasonal Fruit, Micro Arugula, Meyer Lemon Oil, Sauce Veirge

PINSA PIZZA

Pairing Suggestion: Any Pinsa with Santo Stefano Lambrusco or San Felice Chianti Classico

MARGHERITA

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

BURRATA

Passata di Pomodoro, Arugula, Taggiasche Olives, Extra Virgin Olive Oil

FUNGHI

Wild Mushrooms, Mozzarella, Scamorza Affumicata, Truffle Sauce

SPECK

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

NO SPLIT CHECKS. 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

SECONDI LARGE PLATES

ZITI TAGLIATI

Bone Marrow, Wild Mushroom, 24 Month Parmigiano Reggiano DOP, Calabrian Chili, Veal Jus
Pairing Suggestion: San Simeon Viognier, Paso Robles

BRASATO SHORT RIB & SMOKED PORK BELLY

Braised Short Rib, House-Smoked Pork Belly, Fingerling Potatoes, Heirloom Carrots, Braising Jus
Pairing Suggestion: Opaque Malbec, Paso Robles

CHILEAN SEABASS

Imported Chilean Seabass, Celery Purée, Sicilian Pine Nut Relish, Lemon Thyme Beurre Blanc
Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles

ROASTED BONE MARROW & RIB EYE STEAK

Bordelaise Sauce
Pairing Suggestion: San Simeon Cabernet Sauvignon, Paso Robles

DOLCI DESSERTS

Pairing Suggestion: La Quinta Syrah Port

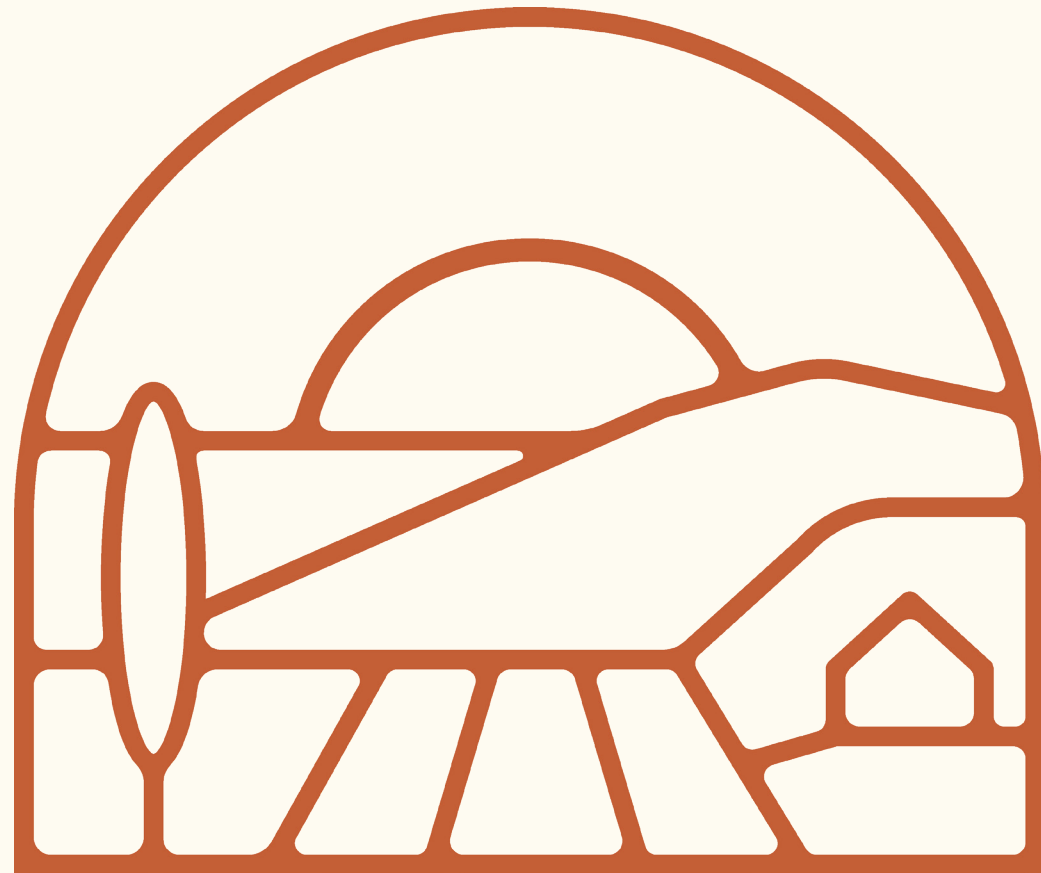
BLUEBERRY BRIOCHE BREAD PUDDING

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

CHOCOLATE TERRINE

Crème Anglaise, Roasted Pistachios





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