

# THE 1917 WINE BAR — BISTRO

MENU CURATED BY CHEF JO DIJAMCO

WINES PAIRED BY SAN ANTONIO WINERY SOMMELIER MICHAEL PAPALIA

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

## BRUNCH SATURDAYS & SUNDAYS

*Pairing Suggestion: Stella Rosa Gold V.S. Prosecco*

### THE 1917 AVOCADO TOAST 15

Avocado, Pickled Fresno Chiles, Marinated Heirloom Tomatoes, Pistachios, Baguette

### CRÈME BRÛLÉE FRENCH TOAST 18

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

### SHORT RIB HASH 26

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 18

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

## ANTIPASTI SMALL PLATES

*Ask your server for wine pairing suggestions*

### TABLE BREAD 9

Aged Balsamic, Extra Virgin Olive Oil

### SALUMI & FORMAGGI BOARD 18/49

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

### MEATBALLS AL FORNO 18

Sugo di Pomidori, Whipped Ricotta, Basil Oil, Crostini

### BURRATA CLASSICA 18

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup, Crostini

### NEW CALEDONIA BLUE PRAWNS 21

Black Garlic Purée, Bagnetto Verde, Espelette Peppers

### BERKSHIRE PORK BELLY 21

Apple Confit, Soubise, Pickled Mustard Seed, Cherry Sauce

### HAMACHI CRUDO 23

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

## PINSA PIZZA

*Pairing Suggestion: Any Pinsa with our San Simeon Cabernet Sauvignon or Opaque Zinfandel*

### MARGHERITA 23

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

### BURRATA 24

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

### FUNGHI 25

Wild Mushrooms, Mozzarella, Scamorza Affumicata, Truffle Sauce

### PEPPERONI 26

San Marzano Tomato Sauce, Mozzarella

### SPECK 28

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

## SECONDI LARGE PLATES

### ZITI TAGLIATI 27

Bone Marrow, Wild Mushroom, 24-Month Parmigiano Reggiano DOP, Calabrian Chili, Veal Reduction

*Pairing Suggestion: San Simeon Viognier, Paso Robles*

### BRASATO SHORT RIB 42

Smoked Berkshire Pork Belly, Polenta, Braised Red Cabbage, Braising Sauce

*Pairing Suggestion: Opaque Malbec, Paso Robles*

### CHILEAN SEABASS 48

Caper-Almond Gremolata, Saffron Orange Beurre Blanc

*Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles*

### RIB EYE STEAK 49

Creekstone Farms 30-Day Wet Aged Rib Eye, Wild Mushroom Puree, Cipollini Onion, Szechuan Peppercorn Sauce

*Pairing Suggestion: San Simeon Cabernet Sauvignon, Paso Robles*

## DOLCI DESSERTS

*Pairing Suggestion: La Quinta Syrah Port*

### BLUEBERRY BRIOCHE BREAD PUDDING 12

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

### CRÈME FRAÎCHE PANNA COTTA 12

Wildflower Honey Syrup, Market Berries

EXPERIENCE A

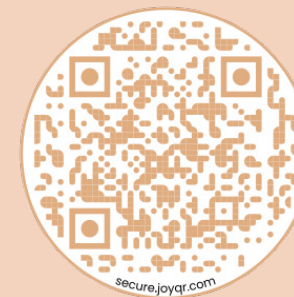
*Wine Tasting*

AT THE 1917



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