

## BRUNCH

11AM - 1PM

### SATURDAYS & SUNDAYS

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

#### AVOCADO TOAST

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

15

#### CRÈME BRÛLÉE FRENCH TOAST

Maple Sage Sausage, Berries, Maple Syrup, Organic Scrambled Eggs

18

#### SMOKED PORK BELLY QUICHE

Berkshire Smoked Pork Belly, Sausage, Comte Cheese, Organic Brown Egg

19

#### SHORT RIB HASH

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

26

#### 1917 STEAK & EGGS

Creekstone Farms Rib Eye, Sour Dough Bread, Organic Brown Egg, Red Chimichurri, Pickled Fresno

28

## INSALATA

SALADS

🍷 Pairing Suggestion: San Simeon Sauvignon Blanc

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

#### CITRUS SALAD

Medjool Dates, Goat Cheese, Bitter Greens, Pistachios, Tarocco Blood Orange Vinaigrette

18

#### LITTLE GEM CAESAR SALAD

24-Month Parmigiano Reggiano, Croutons, Black Garlic Dressing

18

#### RED & GOLD BEET SALAD

Alpine Beets, Goat Cheese Mousse, Walnuts, Crumbled Quinoa, Beet Vinaigrette

19

## ANTIPASTI

SMALL PLATES

🍷 Ask your server for wine pairing suggestions

#### TABLE BREAD

Aged Balsamic, Extra Virgin Olive Oil

9.50

#### NACHOS SUPREMO +10 Chicken | +12 Filet Mignon

Condiments

18

#### SALUMI & FORMAGGI BOARD

Chef's Selection of Seasonal, Artisan Cheeses, Meat, Olives, Nuts, Fruit Preserves

\*Add Extra Crostini (5 slices) | 3.50

18/49

Solo/Feast

#### MEATBALLS AL FORNO

Sugo di Pomidori, Whipped Ricotta, Basil Oil, Crostini

18

#### BURRATA CLASSICA

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup, Crostini

18

#### NEW CALEDONIA BLUE PRAWNS

Black Garlic Purée, Bagnetto Verde, Espelette Peppers

21

#### BERKSHIRE PORK BELLY

Apple Confit, Soubise, Pickled Mustard Seed, Cherry Sauce

21

#### HAMACHI CRUDO

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

23

🍷 Pairing Suggestion: Riva De La Rosa Gavi

## PINSA

PIZZA

🍷 Pairing Suggestion: Any Pinsa with our

San Simeon Cabernet Sauvignon or Opaque Zinfandel

#### VEGAN

Passata di Pomodoro, Tomtao Confit, Artichokes, Radicchio, Mushrooms, Olive Oil

22

#### MARGHERITA

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

23

#### BURRATA

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

24

#### FUNGHI

Wild Mushrooms, Mozzarella, Scamorza Affumicata, Truffle Sauce

25

#### PEPPERONI

San Marzano Tomato Sauce, Mozzarella

26

#### SPECK

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

28

## CONTORNI

SIDES

#### BROCCOLINI

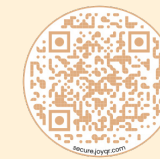
Calabrian Chile, Shallots, Garlic, Parmigiano-Reggiano

9

#### YUKON POTATO PUREE

Vermont Butter, Cream, Maldon Salt

9



SCAN TO FOLLOW US  
ON INSTAGRAM!

@THE1917LA

## SECONDI

LARGE PLATES

#### LASAGNA

Beef & Pork Ragù, Sugo di Marzano, Mozzarella, Provolone

19

#### SPAGHETTI MEATBALLS AL FORNO

Sugo di Marzano, Bechamel, Parmesan Cheese

21

#### SHORT RIBS

Braised Beef Daube, Thumbelina Carrots, Cipollini Onion, Turnips, Braising Jus

42

🍷 Pairing Suggestion: Opaque Malbec

#### LAMB CHOPS

Yogurt, Blueberries, Vin Cotto, Spiced Wine Reduction

43

🍷 Pairing Suggestion: San Simeon Stormwatch

#### ALASKAN HALIBUT

Tarragon Fumet, Saffron Espuma

43

🍷 Pairing Suggestion: San Simeon Sauvignon Blanc

#### RIB EYE STEAK

Creekstone Farms Rib Eye, Bordelaise Sauce, Bone Marrow

45

🍷 Pairing Suggestion: San Simeon Cabernet Sauvignon

## DOLCI

DESSERTS

🍷 Pairing Suggestion: La Quinta Syrah Port

#### BLUEBERRY BRIOCHE BREAD PUDDING

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

12

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

# WINE



## WHITE / ROSÉ

MADDALENA ROSÉ PASO ROBLES	10	30
MADDALENA PINOT GRIGIO MONTEREY	10	30
MADDALENA RIESLING MONTEREY	10	30
NIK WEIS RIESLING GERMANY	10	32
RIVA DE LA ROSA GAVI ITALY	12	32
RIVA DE LA ROSA FRASCATI ITALY	12	32
SAN SIMEON SAUVIGNON BLANC PASO ROBLES	12	36
SAN SIMEON CHARDONNAY MONTEREY	12	36
SAN SIMEON VIOGNIER PASO ROBLES	12	36
WINDSTREAM CHARDONNAY MONTEREY	14	44

## RED

SAN SIMEON PINOT NOIR MONTEREY	13	39
SAN SIMEON SYRAH PASO ROBLES	13	39
SAN SIMEON PETITE SIRAH PASO ROBLES	13	39
SAN SIMEON CABERNET SAUVIGNON PASO ROBLES	13	39
OPAQUE MALBEC PASO ROBLES	14	42
OPAQUE ZINFANDEL PASO ROBLES	14	42
WINDSTREAM PINOT NOIR MONTEREY	15	45
SAN SIMEON CABERNET SAUVIGNON RESERVE PASO ROBLES (93 POINTS WINE SPECTATOR)	20	75
SAN SIMEON STORMWATCH RESERVE BLEND PASO ROBLES (91 POINTS WINE ENTHUSIAST)	20	75
JADA HELL'S KITCHEN RED RHÔNE BLEND PASO ROBLES (93 POINTS JAMES SUCKLING)	110	
JADA PASSING BY CABERNET SAUVIGNON PASO ROBLES (97 POINTS JEB DUNNUCK • 93 POINTS JAMES SUCKLING)	130	

## SPARKLING

STELLA ROSA GOLD V.S PROSECCO., DOC ITALY	13	39
STELLA ROSA ROSÉ V.S. PROSECCO, DOC ITALY	13	39
CUVAGE ALTA LANGA BRUT DOCG ITALY	18	54
NOMINÉ-RENARD BLANC DE BLANCS BRUT CHAMPAGNE, FRANCE	18	60

## SEMI-SPARKLING

STELLA ROSA ASSORTED FLAVORS	22	
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# COCKTAILS

ITALIAN SPRITZ Spritz Del Conte, Prosecco, Orange Wheel Garnish	10
SANGRIA San Antonio Specialty Bodega Sangria, Stella Rosa Lemon-Lime, Orange Juice, Fruit Garnish	12
THE 1917 Stella Rosa Smooth Black Brandy, Old-Fashioned Inspired	16
LEMON DROP MARTINI Stella Rosa Tropical Passion Brandy, Lemon Juice, Agave	16
CASABLANCA Stella Rosa Smooth Black Brandy, Stella Rosa Lemon Lime, Coca Cola, Angostura Bitters	16
PEACH BELLINI Stella Rosa Prosecco, Peach Extract	16
ESPRESSO MARTINI Stella Black Brandy, Espresso, Creamer, Agave	16

# DRAFT

805, FIRESTONE WALKER American Ale • 16oz	9
PERONI, NASTRO AZZURRO Italian Lager • 16oz	9

# NON-ALCOHOLIC

SAN BENEDETTO Still Water (ITA)	4
SOFT BEVERAGES Lemonade or Iced Tea	4
SHIRLEY TEMPLE 7UP, Grenadine Syrup	5
ROY ROGERS Coca Cola, Grenadine Syrup	5
PELLEGRINO Sparkling Water (ITA)	6
BOTTLED SODA Coca Cola (MEX)	6
STELLA ROSA NON-ALCOHOLIC SPARKLING (CONTAINS 0.3% ABV) Bottle of Tropical Mango, Lemon-Lime or Cranberry	16



EXPERIENCE A  
**HOSTED TASTING**  
AT THE 1917



SCAN TO  
BOOK



MENU CURATED BY CHEF JO DIJAMCO

WINES PAIRED BY SAN ANTONIO WINERY SOMMELIER MICHAEL PAPALIA

737 LAMAR ST. LOS ANGELES, CA 90031

323-330-8700

6.2024

\$15 CORKAGE FEE | MENU SUBJECT TO CHANGE