

# **BRUNCH**

10:30AM-1:30PM • FRIDAY, SATURDAY & SUNDAY

Pair it with Stella Rosa Gold V.S. Prosecco

#### AVOCADO TOAST 15

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

#### CRÈME BRÛLÉE FRENCH TOAST 18

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

### 1917 QUICHE 19

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

# SHORT RIB HASH 26

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

## 1917 STEAK & EGGS 28

Creekstone Farms Rib Eye, Sourdough Bread, Scrambled Eggs, Red Chimichurri, Pickled Fresno Chiles

# **ANTIPASTI**

#### BAGUETTE TABLE BREAD 9.50

Aged Balsamic, Extra Virgin Olive Oil

#### TEX-MEX NACHOS 13

\*Add 7oz Char Grilled Ribeye +13 Melted Cheddar, Olives, Pico de Gallo, Sour Cream

#### SALUMI & FORMAGGI BOARD

18 solo /49 feast

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

#### PANNE ITALIANO 14

Extra Virgin Olive Oil, Garlic, Pesto, Cheese

# BEEF & SAUSAGE

# MEATBALLS AL FORNO 18

Three Italian Style Meatballs served with Baguette

# BURRATA CLASSICA 18

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup, Crostini

# CALAMARI FRITTI 18

Served with marinara sauce and lemon wedges

#### 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, Crumbled Hazelnuts

\*\begin{align\*} Pairing Suggestion: Riva De La Rosa Gavi

# INSALATA SALAD

Pair it with San Simeon Sauvignon Blanc

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

#### CITRUS SALAD 18

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

# LITTLE GEM CAESAR SALAD 18

24-Month Parmigiano Reggiano, Croutons,
Black Garlic Dressing

#### RED & GOLD BEET SALAD 19

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

# PINSA

Pair it with Opaque Zinfandel or San Simeon Cabernet Sauvignon

#### VEGAN 22

Passata di Pomodoro, Tomato Confit, Grilled Artichokes, Radicchio, Mushrooms, Olive Oil

# MARGHERITA 23

San Marzano Tomato Sauce, Mozzarella, Basil, 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

### LASAGNA AL FORNO 19

Pair it with Opaque Malbec

Bolognese Sauce Béchamel, Vine-ripened
Tomatoes, Mozzarella, Provolone

# SPAGHETTI WITH MEATBALLS 21

Pair it with San Simeon Petit Syrah
Sugo di Marzano, Parmesan Cheese

#### SHORT RIBS 42

Pair it with Opaque Malbec

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

#### LAMB CHOPS 43

Q Pair it with San Simeon Stormwatch
Vin Cotto, Yogurt, Blueberries, Spiced Wine
Reduction

# RIB EYE STEAK 45

Pair it with San Simeon Cabernet Sauvignon
Creekstone Farms Rib Eye, Bordelaise Sauce, Bone
Marrow

## CATCH OF THE DAY MP

Pair it with San Simeon Sauvignon Blanc

# DOLCI

# BLUEBERRY BRIOCHE BREAD

# PUDDING 12

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

# MADDALENA'S HOMEMADE TIRAMISU 12

Infused with Stella Rosa Black Brandy

# CONTORNI SIDES

# BROCCOLINI 9

Calabrian Chile, Shallots, Garlic, Parmigiano-Reggiano

# YUKON POTATO PURÉE 9

Vermont Butter, Cream, Maldon Salt

MENU SUBJECT TO CHANGE FOLLOW & TAG US! @THE1917LA

# COCKTAILS

# THE 1917 SIGNATURE COLLECTION

#### THE GODFATHER 18

A legendary mix of smooth whiskey and amaretto: this drink is strong, rich, and unforgettable, just like its namesake.

#### 007 MARTINI 22

Timeless elegance in a glass—a classic vodka martini that's perfectly balanced with Gin, Vodka, Lillet, and served with a lemon twist. And of course "shaken, not stirred".

#### GIL'S NEGRONI 16 \*

Crafted with our house-aged Campari, premium gin, and vermouth, this classic Italian aperitif is bold and balanced.

#### ITALIAN SPRITZ 14 \*

(Choice of Classico or Lemoncello) Delightfully bubbly with Spritz Del Conte and prosecco, kissed by fresh citrus for a true Italian escape.

#### THE 1917 (OLD FASHIONED) 16 \*

A tribute to timeless elegance, this dark and sophisticated twist on the classic Old Fashioned features Stella Rosa Smooth Black Brandy, rich and complex, celebrating a century of style in every sip.

## NON-ALCOHOLIC

SAN BENEDETTO Still Water (ITA)

SOFT BEVERAGES Lemonade • Iced Tea • Pepsi • Diet Pepsi • Sprite	4
SHIRLEY TEMPLE Sprite, Grenadine Syrup	5
ROY ROGERS Coca Cola, Grenadine Syrup	5
MEXICAN COKE	5
PELLEGRINO Sparkling Water (ITA)	6
SPRITZ DEL CONTE	10

# SPARKLING SIPS & BOLD CLASSICS

#### PEACH BELLISSIMO 16 \*

Stella Rosa Prosecco and ripe peach purée.

#### COLOMBA 18

Our house-infused jalapeño tequila meets grapefruit soda and fresh lime juice for a bold and refreshing twist.

### MEDITERRANEAN GIN AND TONIC 18 \*

Inspired by the Mediterranean coast, this refreshing cocktail blends Salt Road gin, Mediterranean Fever Tree tonic, and bright citrus flavors.

#### BODEGA SANGRIA 12 \*

A vibrant mix of Stella Rosa Lemon-Lime, San Antonio Specialty Sangria, and fresh fruit for a sip of Spanish sunshine.

## SEASONAL DELIGHTS

#### ESPRESSO MARTINI 16 \*

A bold blend of Stella Rosa Black Brandy, rich espresso, and a touch of cream.

## THE LEBOWSKI 18 \*

Vodka. Stella Rosa Hazelnut coffee liqueur, and cream swirl together for a rich, nutty twist on the classic White Russian.

# WINTER'S EMBER MULLED WINE 18 \*

Cozy up with Stella Rosa Brandy and mulled spices: this warm and spiced blend is the perfect fireside companion.

#### \*CONTAINS OUR PRODUCT

Stop by our wine shop and take home a bottle to enjoy.

# DRAFT BEER (160Z) 9

805, FIRESTONE WALKER American Ale
PERONI, NASTRO AZZURRO Italian Lager
SAPPORO Japanese Lager
MODELO Mexican Lager

NO SPLIT CHECKS

20% GRATUITY ADDED FOR PARTIES OF 6+