

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

SHORT RIB HASH 26

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

CRÈME BRÛLÉE FRENCH TOAST 18

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

1917 STEAK & EGGS 28

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

1917 QUICHE 19

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

ANTIPASTI

BAGUETTE TABLE BREAD 9.50

Aged Balsamic, Extra Virgin Olive Oil

BURRATA CLASSICA 18

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup, Crostini

TEX-MEX NACHOS 13

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

CALAMARI FRITTI 18

Served with marinara sauce and lemon wedges

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

NEW CALEDONIA BLUE PRAWNS 21

Black Garlic Purée, Bagnetto Verde, Espelette Peppers

PANNE ITALIANO 14

Extra Virgin Olive Oil, Garlic, Pesto, Cheese

BERKSHIRE PORK BELLY 21

Apple Confit, Soubise, Pickled Mustard Seed, Cherry Sauce


BEEF & SAUSAGE

MEATBALLS AL FORNO 18

Three Italian Style Meatballs served with Baguette

HAMACHI CRUDO 23

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

 Pairing Suggestion: *Riva De La Rosa Gavi*

MENU SUBJECT TO CHANGE

FOLLOW & TAG US!  @THE1917LA


NO SPLIT CHECKS

20% GRATUITY ADDED FOR PARTIES OF 6+

10/2024

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

PIZZA

 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

FUNGI 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


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

 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*

CONTORNI

SIDES

BROCCOLINI 9


Calabrian Chile, Shallots, Garlic, Parmigiano-Reggiano

YUKON POTATO PURÉE 9

Vermont Butter, Cream, Maldon Salt

DOLCI

DESSERTS

 Pairing Suggestion: *La Quinta Syrah Port*

BLUEBERRY BRIOCHE BREAD

PUDDING 12

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

MADDALENA'S HOMEMADE

TIRAMISU 12

Infused with Stella Rosa Black Brandy

WINES

6 oz



WHITE / ROSÉ

MADDALENA PINOT GRIGIO MONTEREY	10	30
MADDALENA RIESLING MONTEREY	10	30
NIK WEIS RIESLING GERMANY	10	32
SAN SIMEON GRENACHE ROSÉ PASO ROBLES	12	36
SAN SIMEON SAUVIGNON BLANC PASO ROBLES	12	36
SAN SIMEON CHARDONNAY MONTEREY	12	36
SAN SIMEON VIOGNIER PASO ROBLES	12	36

RED

SAN SIMEON PINOT NOIR MONTEREY	13	39
SAN SIMEON MERLOT PASO ROBLES	13	39
SAN SIMEON SYRAH PASO ROBLES	13	39
SAN SIMEON CABERNET SAUVIGNON PASO ROBLES	13	39
OPAQUE MALBEC PASO ROBLES	14	42
OPAQUE ZINFANDEL PASO ROBLES	14	42
SAN SIMEON CABERNET SAUVIGNON RESERVE PASO ROBLES (93 POINTS WINE SPECTATOR)	20	75
SAN SIMEON 'STORMWATCH' BORDEAUX BLEND PASO ROBLES (91 POINTS WINE ENTHUSIAST)	20	75
JADA 'JERSEY GIRL' SYRAH PASO ROBLES		90
JADA 'HELL'S KITCHEN' RHÔNE BLEND PASO ROBLES (93 POINTS JAMES SUCKLING)		90
JADA 'PASSING BY' CABERNET SAUVIGNON PASO ROBLES (97 POINTS JEB DUNNUCK • 93 POINTS JAMES SUCKLING)		110

SPARKLING

STELLA ROSA GOLD V.S PROSECCO, DOC ITALY	13	39
STELLA ROSA ROSÉ V.S. PROSECCO, DOC ITALY	13	39
2019 CUVAGE ALTA LANGA BRUT, DOCG ITALY	18	54
2018 CUVAGE NEBBIOLO D'ALBA ROSÉ DOC ITALY	18	54

SEMI-SPARKLING

STELLA ROSA Black • Moscato D'Asti • Pineapple Chili • Stella Berry		22
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\$15 CORKAGE FEE APPLIES

12/2024

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)	4
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 (16OZ) 9

ANGRY ORCHARD HARD CIDER USA

VOODOO RANGER IPA USA

PERONI, NASTRO AZZURRO Italy

MODELO Mexico