

BRUNCH

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

 *Pair it with Stella Rosa Gold V.S. Prosecco*

AVOCADO TOAST 18

AVOCADO, PICKLED FRESNO CHILES, MARINATED HEIRLOOM TOMATOES, PISTACHIOS, ROMESCO, BAGUETTE

FRITTATA AI FRUTTI DI MARE 28

LOBSTER, SCALLOP, SHRIMP, BECHAMEL SAUCE, ORGANIC BROWN EGGS

CRÈME BRÛLÉE FRENCH TOAST 18

MAPLE SAGE SAUSAGE, BERRIES, MAPLE SYRUP, ORGANIC SCRAMBLED EGGS

1917 STEAK & EGGS 30

CREEKSTONE FARMS RIB EYE, SOURDOUGH BREAD, SCRAMBLED EGGS, RED CHIMICHURRI, PICKLED FRESNO CHILES

ANTIPASTI

BAGUETTE TABLE BREAD 10

AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL

CALAMARI FRITTI 19

Pair it with Cuvage Alta Langa
SERVED WITH MARINARA SAUCE AND LEMON WEDGES

SALUMI & FORMAGGI BOARD

18 SOLO /50 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 22

Pair it with San Simeon Stormwatch Blanc
BLACK GARLIC PURÉE, BAGNETTO VERDE, ESPELETTE PEPPERS

BEEF & SAUSAGE

MEATBALLS AL FORNO 19

THREE ITALIAN STYLE MEATBALLS TOPPED WITH MARINARA, RICOTTA, PARMESAN, BASIL OIL. SERVED WITH BAGUETTE

HAMACHI CRUDO 24

Pair it with San Simeon Sauvignon Blanc
YELLOWTAIL, PICKLED SEASONAL FRUIT, MICRO ARUGULA, MEYER LEMON OIL, CRUMBLED HAZELNUTS

BURRATA CLASSICA 19

Pair it with Maddalena Pinot Grigio

ROASTED BABY HEIRLOOM TOMATOES, PESTO, SABA SYRUP, CROSTINI

INSALATA

SALAD

Add Protein to Any Salad

Organic Chicken 10 | Salmon 13

LITTLE GEM CAESAR SALAD 18.50

24-MONTH PARMIGIANO REGGIANO, CROUTONS, BLACK GARLIC DRESSING

BOSC PEAR & GORGOZOLA

DOLCE SALAD 19.50

BITTER GREENS, CANDIED WALNUT, RASPBERRY WHITE BALSAMIC VINAIGRETTE

SOUTHWEST SALAD 19.50

ROMAINE, BLACK BEANS, CUCUMBER, FETA CHEESE, SUN GOLD TOMATO SWEET CORN, CILANTRO VINAIGRETTE

MENU SUBJECT TO CHANGE

FOLLOW & TAG US!  @THE1917LA

PINSA

PIZZA

Pair it with Opaque Zinfandel

VEGAN 23

PASSATA DI POMODORO, TOMATO CONFIT,
GRILLED ARTICHOKE, RADICCHIO, MUSHROOMS,

OLIVE OIL

MARGHERITA 24

SAN MARZANO TOMATO SAUCE, MOZZARELLA, BASIL,
EXTRA VIRGIN OLIVE OIL

FUNGHI 26

WILD MUSHROOMS, MOZZARELLA,
SCAMORZA AFFUMICATA, TRUFFLE SAUCE

PEPPERONI 26

SAN MARZANO TOMATO SAUCE, MOZZARELLA

PROSCIUTTO DI PARMA DOP 28

ARUGULA, STRACCIATELLA, FIOR DI LATTE,
EXTRA VIRGIN OLIVE OIL

SECONDI

LARGE PLATES

LASAGNA AL FORNO 20

BOLOGNESE SAUCE, BÉCHAMEL, VINE-RIPENED

TOMATOES, MOZZARELLA, PROVOLONE

SPAGHETTI WITH MEATBALLS 21

SAN MARZANO TOMATO SAUCE, PARMESAN CHEESE

ZITI PASTA 26

Pair it with San Simeon Pinot Noir
BONE MARROW, WILD MUSHROOM,
VEAL REDUCTION, PARMESAN CHEESE

CHICKEN FRICASÉE 26

Pair it with San Simeon Chardonnay
WILD MUSHROOM, CHICKEN JUS

CATCH OF THE DAY 42

SHORT RIBS 44

Pair it with Opaque Malbec
BRAISED BEEF DAUBE, THUMBELINA CARROTS,
CIPOLLINI ONIONS, TURNIPS, BRAISING JUS

RIB EYE STEAK 46

Pair it with San Simeon Cabernet Sauvignon Reserve
CREEKSTONE FARMS RIB EYE, BORDELAISE SAUCE,
BONE MARROW

DOLCI

 DESSERTS

Pair it with 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

FLAN 12

CHANTILLY CREAM, BUTTER CARAMEL

CONTORNI

 SIDES

BROCCOLINI 9

CALABRIAN CHILE, SHALLOTS, GARLIC,
PARMIGIANO-REGGIANO

YUKON POTATO PURÉE 9

VERMONT BUTTER, CREAM, MALDON SALT

NO SPLIT CHECKS

20% GRATUITY ADDED FOR PARTIES OF 6+

4/2025

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
SAN SIMEON STORMWATCH WHITE BLEND PASO ROBLES	15	40

RED

SAN SIMEON PINOT NOIR MONTEREY	13	39
SAN SIMEON MERLOT 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 FIOR D'ARANCIO (ORANGE MOSCATO) ITALY	10	26
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
CUVAGE NEBBIOLO D'ALBA ROSÉ DOC ITALY	18	54

SEMI-SPARKLING

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

12/2024

COCKTAILS

BREAKFAST SIPS

MIMOSA 12 *

STELLA ROSA PROSECCO, ORANGE JUICE

BELLINI 12 *

STELLA ROSA PROSECCO, PEACH EXTRACT

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.

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

SPARKLING SIPS & BOLD CLASSICS

BODEGA SANGRIA 12 *

SAN ANTONIO SPECIALTY SANGRIA, A VIBRANT MIX OF STELLA ROSA LEMON-LIME AND FRESH FRUIT FOR A SIP OF SPANISH SUNSHINE.

MARGARITA 16

DON JULIO BLANCO, FRESH LIME JUICE, AGAVE

SKYLINE 16 *

SPRITZ DEL CONTE VERMOUTH, CHERRY WINE APERITIF, FEVER TREE TONIC

DEL CONTE NEGRONI 16

READY TO DRINK ON ICE

APPLETINI 18

GREY GOOSE VODKA, FRESH LIME JUICE, SOUR APPLE LIQUEUR

MEDITERRANEAN GIN AND TONIC 18 *

INSPIRED BY THE MEDITERRANEAN COAST, THIS REFRESHING COCKTAIL BLENDS OUR SALT ROAD GIN, PREMIUM FEVER TREE TONIC, AND BRIGHT CITRUS FLAVORS.

WELL MANNERED DIRTY MARTINI 21 *

OUR SALT ROAD GIN, DRY VERMOUTH, OLIVE BRINE

DRAFT BEER (16OZ) 9

ANGRY ORCHARD HARD CIDER USA
VOODOO RANGER IPA USA
PERONI, NASTRO AZZURRO ITALY
MODELO MEXICO

* TAKE HOME A BOTTLE
AVAILABLE IN OUR TASTING ROOM!