

THE 1917

SAN ANTONIO WINERY

HOURS OF OPERATION
WEDNESDAY & THURSDAY 10:30AM - 4:30PM
FRIDAY & SUNDAY: 10:30AM - 6:00PM

737 LAMAR STREET LOS ANGELES, CA 90031

323-330-8715



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

CRÈME BRÛLÉE FRENCH TOAST 18

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

SEAFOOD OMELETTE 28

Lobster, Scallop, Shrimp, Bechamel Sauce,
Organic Brown Eggs

1917 STEAK & EGGS 32

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

ANTIPASTI

SMALL PLATES

SOUP OF THE DAY 9

BAGUETTE TABLE BREAD 10

Aged Balsamic, Extra Virgin Olive Oil

SALUMI & FORMAGGI BOARD

18 SOLO / 50 FEAST

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

*Add Extra Crostini (5 slices) +3.50

BEEF & SAUSAGE MEATBALLS AL FORNO 19

Three Italian-Style Meatballs Topped with
Marinara, Ricotta, Parmesan, Basil Oil, Baguette

BURRATA CLASSICA 19

♀ Pair it with San Simeon Grenache Rosé
Roasted Baby Heirloom Tomatoes, Pesto,
Saba Syrup, Crostini

CALAMARI FRITTI 20

♀ Pair it with Cuvage Alta Langa
Marinara sauce, Lemon wedges

NEW CALEDONIA BLUE PRAWNS 22

♀ Pair it with San Simeon
Stormwatch Blanc
Black Garlic Purée, Bagnetto Verde,
Espelette Peppers

HAMACHI CRUDO 24

♀ Pair it with San Simeon Sauvignon Blanc
Yellowtail, Pickled Seasonal Fruit,
Micro Arugula, Meyer Lemon Oil,
Crumbled Hazelnuts



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

SOUTHWEST SALAD 19.50

Romaine, Black Beans, Cucumber, Feta Cheese, Sun Gold
Tomato, Sweet Corn, Cilantro Vinaigrette

BOSC PEAR & GORGOZOLA DOLCE SALAD 19.50

Bitter Greens, Candied Walnuts,
Raspberry White Balsamic Vinaigrette

ASIAN CHICKEN SALAD 22

Savoy cabbage, Carrots, Sugar Snap Peas, Edamame,
Mandarin segment, Red Onions, Mint, Cilantro,
Sesame Soy Vinaigrette

PINSA

PIZZA

♀ Pair it with Opaque Zinfandel or San Simeon Cabernet Sauvignon

VEGAN 23

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

MARGHERITA 24

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

CAULIFLOWER CRUST PIZZA 24

Basil Pesto, Tomato Confit, Arugula,
Fior Di Latte, Stracciatella, Vin Cotto

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

CHICKEN FRICASSÉE 26

♀ Pair it with San Simeon Chardonnay
Wild Mushrooms, Chicken Jus

ZITI TAGLIATI 28

♀ Pair it with San Simeon
Stormwatch Bordeaux Blend
Bone Marrow, Wild Mushrooms,
24-Month Parmigiano Reggiano DOP,
Calabrian Chili, Veal Jus

CATCH OF THE DAY 39

♀ Pair it with San Simeon Stormwatch Blanc

SHORT RIBS 44

♀ Pair it with Opaque Malbec
Braised Beef Daube, Thumbelina Carrots,
Cipollini Onions, Turnips, Braising Jus

RIBEYE STEAK 50

♀ Pair it with San Simeon
Cabernet Sauvignon Reserve
Creekstone Farms Ribeye, Bordelaise Sauce,
Bone Marrow

CONTORNI

FARMERS MARKET SEASONAL VEGETABLE TABLE 9

YUKON POTATO PURÉE 9

Vermont Butter, Cream, Maldon Salt

DOLCI

♀ 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



MENU SUBJECT TO CHANGE
FOLLOW & TAG US!
@THE1917LA

VISIT OUR
TASTING
ROOM FOR A
BOTTLE OF A
SUGGESTED
PAIRING!

6/2025