

DINNER



SAN ANTONIO RESTAURANT WEEK *for the River Walk*

Monday, May 12th - Sunday, May 18th, 2025

Aperitif

LOST IN MEXICO ...\$14

Amaras Verde Mezcal, Pineapple, Aperol & Lime Juice

Antipasti

Choice of For the Table

ANTIPASTI SAMPLER

Roasted Golden Beets, Cannellini White Beans & Tuscan Farro Salad

CACIO E PEPE "DEVEILED EGGS"

White Truffle Oil, Kewpie & Parmigiano-Reggiano

CLASSIC TOMATO BRUSCHETTA

EVOO, Sea Salt & Fresh Basil

Lunetta Prosecco

Add On for the Table

PULLED-TO-ORDER MOZZARELLA

(\$14 Supplement)

Entrée

Choice of

"CRISPY SKIN" RAINBOW TROUT

Italian Salsa Verde & EVOO

CAMPANELLE BOLOGNESE

Our Signature Tuscan Meat Sauce, Parmigiano-Reggiano & Fresh Herbs

SMOKED GOUDA WHITE TRUFFLE RADIATORE (V)

Brown Butter Cauliflower, Red Onion, Chives, Charred Lemon & Hazelnuts

HERB-ROASTED CHICKEN

"Panzanella" with Cannellini White Beans, Piquillo Peppers, Market Greens, Giadiniera
and Blood Orange Vinaigrette

(\$8 Supplement)

Maddalena Cabernet Sauvignon

Dessert

Choice of

NUTELLA X3

Nutella Torte, Nutella Ganache & Nutella Mousse

HOUSE-MADE LEMON RICOTTA CAKE

Seasonal Jam, Vanilla Bean Chantilly & Nougat

Taylor Fladgate 10 Year Port

\$45 PER PERSON + 20% GRATUITY + TAX
\$24.95 OPTIONAL WINE PAIRINGS