



# San Antonio's Restaurant Week

Saturday, January 18th - Saturday, February 1st, 2025

## LUNCH SELECTIONS

### *~ Aperitivo ~*

#### PEACHY KEEN \$12

Tito's Vodka, Licor 43, Cointreau & Peach Syrup

### *To Begin...*

Choice of

#### ANTIPASTI SAMPLER

Roasted Golden Beets, Tuscan Farro Salad & Cannellini White Beans

#### PULLED-TO-ORDER MOZZARELLA

Sea Salt & Garlic Toast  
(*\$14 Supplement*)

Joel Gott Pinot Gris

### *Followed By...*

Choice of

#### CLASSIC CAESAR SALAD

House Croutons, Black Pepper & Parmigiano-Reggiano

#### ROASTED CAULIFLOWER BISQUE

Bieler Père et Fils Rosé

### *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 BREAST

Baby Arugula, Butternut Squash, Fingerling Potato, Broccolini & Black Truffle Vinaigrette  
(*\$5 Supplement*)

Maddalena Cabernet Sauvignon

### *Dessert*

#### NUTELLA X3

Nutella Torte, Nutella Ganache & Nutella Mousse  
(*\$8 Supplement*)

\$30 PER PERSON + 20% GRATUITY + TAX

\$16 WINE PAIRINGS



# San Antonio's Restaurant Week

Saturday, January 18th - Saturday, February 1st, 2025

## DINNER SELECTIONS

### *~ Aperitivo ~*

**PEACHY KEEN \$12**

Tito's Vodka, Licor 43, Cointreau & Peach Syrup

### *To Begin...*

Choice of

**CHEF DADY'S ANTIPASTI SAMPLER**

Roasted Golden Beets, Tuscan Farro Salad & Cannellini White Beans

**CACIO E PEPE "DEVEILED EGGS"**

White Truffle Oil, Kewpie & Parmigiano-Reggiano

**PULLED-TO-ORDER MOZZARELLA**

Sea Salt & Garlic Toast  
(*\$14 Supplement*)

*Joel Gott Pinot Gris*

### *Followed By...*

Choice of

**CLASSIC CAESAR SALAD**

House Croutons, Black Pepper & Parmigiano-Reggiano

**HOUSE ITALIAN SALAD**

Artichoke, Hearts of Palm, Red Onion, Olive & Italian Dressing

**ROASTED CAULIFLOWER BISQUE**

*Bieler Père et Fils Rosé*

### *Entrée*

Choice of

**CAMPANELLE BOLOGNESE**

**SMOKED GOUDA WHITE TRUFFLE RADIATORE (V)**

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

**SICILIAN LEMON-ROASTED SALMON**

Asparagus & Lemon Aioli

**HERB-ROASTED HALF CHICKEN**

Baby Arugula, Butternut Squash, Fingerling Potato, Broccolini & Black Truffle 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 Chantilly & Nougat

*Lunetta Prosecco*

\$45 PER PERSON + 20% GRATUITY + TAX

\$24 WINE PAIRINGS