



## *San Antonio's Restaurant Week*

AUGUST 10—24, 2019

### DINNER MENU

#### APERITIF...

ABSOLUT FRUIT MULE \$9  
Strawberry or Apple

#### TO BEGIN...

FAMILY-STYLE ANTIPASTI

#### FOLLOWED BY...

CLASSIC CAESAR SALAD  
with Croutons, Black Pepper  
and Parmigiano-Reggiano

HOUSE ITALIAN SALAD  
with Artichoke, Hearts of Palm,  
Olive and Italian Dressing

SPANISH GAZPACHO  
with Blood Orange Crema and Olive Oil

*Emmolo Sauvignon Blanc*

#### AND THEN...

SMOKED GOUDA WHITE TRUFFLE RADIATORE  
with Brown Butter Cauliflower,  
Charred Lemon, Chive and Hazelnut

"CRISPY SKIN" TROUT  
with Salsa Verde

CAMPANELLE BOLOGNESE

SLOW BRAISED BEEF TENDERLOIN  
AND ROASTED GARLIC RAGU  
with Piquillo Peppers,  
Arugula and Fusilli Pasta

*Bottega Pinot Noir*

#### FOR DESSERT...

NUTELLA X 3

*Ruffino Prosecco*

\$35 PER PERSON + tax

\$18 WINE PAIRINGS

*Thank You for Supporting San Antonio's Restaurant Week*