



San Antonio's Restaurant Week

AUGUST 10—24, 2019

LUNCH MENU

APERITIF...

ABSOLUT FRUIT MULE \$9
Strawberry or Apple

TO BEGIN...

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

SPANISH GAZPACHO
with Blood Orange Crema and Olive Oil

Emmolo Sauvignon Blanc

FOLLOWED BY...

"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...

Optional

NUTELLA X 3
(\$5 Supplement)

\$15 PER PERSON + tax

\$13 WINE PAIRINGS

Thank You for Supporting San Antonio's Restaurant Week