



San Antonio's Restaurant Week

Saturday, August 9th - Saturday, August 23rd, 2025

LUNCH SELECTIONS

First Course

Choice of

MIXED GREEN SALAD WITH GRANNY SMITH APPLE

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

MUSHROOM BISQUE

Entrée

Choice of

PAN SEARED POTATO GNOCCHI

Heirloom Campari Tomato | Broccolini | Shaved Red Onion | Chile Flake | Lemon Butter

TUSCAN FRIED CHICKEN

Quattro Pomodoro | Charred Broccolini | Fried Basil | Roasted Garlic-Spinach Spaghetti

HERB-CRUSTED ORA KING SALMON

Blistered Green Beans | Radicchio | Red Onion | Lemon | Piquillo-Red Bell Pepper Coulis

CAMPANELLE BOLOGNESE CLASSICO

Signature Tuscan Meat Sauce | Parmigiano Reggiano | Fresh Herbs

TUSCAN-MARINATED BEEF FILET

Crispy Tuscan Potatoes | Grilled Asparagus | House Steak Sauce

(\$20 Supplement)

Dessert

Choice of

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

RICOTTA CAKE WITH ORANGE & ALMOND

\$30 Per Person + TAX + GRATUITY | \$16 Wine Pairings

Thank You For Supporting San Antonio's Restaurant Weeks



San Antonio's Restaurant Week

Saturday, August 9th - Saturday, August 23rd, 2025

DINNER SELECTIONS

First Course

Choice of

MUSHROOM BISQUE

SIGNATURE CAESAR SALAD

Croutons | Parmigiano | Creamy Garlic Caesar Dressing

MIXED GREEN SALAD WITH GRANNY SMITH APPLE

Goat Cheese Crumbles | Candied Pecans | Champagne Vinaigrette

DUE POMODORI BRUSCHETTA & FRESH BASIL

Entrée

Choice of

TUSCAN-MARINATED BEEF FILET

Crispy Tuscan Potatoes | Grilled Asparagus | House Steak Sauce
(\$20 Supplement)

CAMPANELLE BOLOGNESE

Signature Tuscan Meat Sauce | Parmigiano-Reggiano | Fresh Herbs

PAN SEARED POTATO GNOCCHI

Heirloom Campari Tomato | Broccolini | Shaved Red Onion | Chile Flake | Lemon Butter

HERB-CRUSTED ORA KING SALMON

Blistered Green Beans | Radicchio | Red Onion | Lemon | Piquillo-Red Bell Pepper Coulis

TUSCAN FRIED CHICKEN

Quattro Pomodoro | Charred Broccolini | Fried Basil | Roasted Garlic-Spinach Spaghetti

Dessert

Choice of

MISSISSIPPI MUD PIE

Nutella Torte | Cocoa Nibs | Chocolate Ganache | Vanilla Chantilly

RICOTTA CAKE WITH ORANGE & ALMOND

\$55 Per Person + TAX + GRATUITY | \$24 Wine Pairings

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