

BEGINNINGS

CALAMARI \$17
Crispy fried, served with sugo and lemon aioli

SKILLET MUSSELS \$18
Roasted with EVO, sea salt,
rosemary, garlic, butter

ARANCINIS \$15
Risotto, wild mushrooms, smoked mozzarella
choice of sugo or creamy parmesan sauce

HOUSE MADE MEATBALLS \$14
Sugo, grana padano, herb mix, ciabatta

BEEF CARPACCIO \$17
Tenderloin filet, fried capers, pesto,
pine nuts, shaved parmesan, grilled bread

CHEESE & CHARCUTERIE \$21
Chef's selection of meats and cheeses

FIELD OF GREENS

KALE SALAD \$15
Black quinoa, Brussels sprouts, crispy pancetta, corn,
dried cherries, candied walnuts, shaved parmesan

ITALIAN CHOPPED \$16
Romaine hearts, roasted red peppers, olives,
tomatoes, parmesan, salami, cucumbers,
red onions, oregano vinaigrette

**HEIRLOOM TOMATO
& BURRATA \$15**
Marinated tomatoes, sliced red onions,
fresh basil, extra virgin olive oil, panzanella

POWER BOWL \$14
Spinach, tomato, quinoa, Brussels sprouts,
pickled red onion, candied jalapeños,
shaved parmesan, lime crema

CLASICO \$13 / \$7
Field greens, parmesan, carrots, Kalamata olives,
cherry tomatoes, lemon vinaigrette

RAW BAR

FRESH OYSTERS IN SHELL
half dozen \$15 · full dozen \$27

FIRE ROASTED OYSTERS \$16
Garlic herb butter, parmesan cheese, crostini

SHRIMP COCKTAIL \$18
Homemade spicy cocktail sauce

CHEF'S OYSTER SPECIAL \$18
Our chef's creation, ask server for details

** Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness

20% GRATUITY ADDED TO PARTIES 8 OR MORE

Clásico

ITALIAN CHOPHOUSE

BRUNCH MENU

BRUNCH ENTREES

EGGS IN PURGATORY \$13
Baked eggs in spicy tomato-pepper sauce,
served with Tuscan toast

AVOCADO TOAST \$14
Herb roasted tomatoes, cucumbers,
crispy pancetta, grana padano, saba

AMERICANO \$12
2 eggs, bacon, roasted
potato hash, ciabatta toast

SHORT RIB HASH \$15
Braised short rib, onions and peppers,
fresh herbs, roasted potatoes, 2 sunny eggs

1341 BENEDICT \$12
Poached eggs, prosciutto, hollandaise,
English muffin, roasted potato hash

BRIOCHE FRENCH TOAST \$13
Banana, salted maple caramel, whipped cream

LEMON RICOTTA PANCAKES \$14
Lemon curd, blueberries, crème fraiche

TUSCAN BERNANDO \$14
Asiago artichoke, poached eggs,
ciabatta, spinach hollandaise

STEAK & EGG \$24
Grilled skirt steak, salsa verde, braised kale,
fried shallots and a sunny side up egg

SIDES

SWEET POTATO FRIES \$5
CREAMY FENNEL ORZO \$5
GARLIC MASHED POTATOES \$6
- **PREMIUM** -
BRUSSELS SPROUTS \$7
TRUFFLE PARMESAN FRIES \$7
FARMERS MARKET VEGETABLES \$7

PROTEIN ADD-ONS

CHICKEN \$6 · SALMON \$10
SHRIMP \$10 · STEAK \$12
TUNA \$12 · MEATBALL \$3

PIZZA

CAULIFLOWER CRUST AVAILABLE +\$4

MARGHERITA \$16
Garlic oil, fresh mozzarella,
tomato sauce, basil, grana padano

FIG & PROSCUITTO \$19
Fig sauce, mozzarella, arugula,
goat cheese, grana padano, garlic oil

CURING ROOM \$18
Pepperoni, calabrese salami, Italian sausage,
mozzarella, tomato sauce, shaved parmesan

FUNGHI BIANCO \$17
Garlic cream, smoked mozzarella,
roasted shiitake and crimini, cipollini onions

HANDHELDS

CAPRESE PRESS \$14
Fresh milk mozzarella, tomato, pesto, basil, fries

HOT ITALIAN \$16
Ham, salami, calabrese, provolone, arugula,
tomato, red onions, lemon aioli, fries

CHICKEN MILANESE SANDWICH \$15
Breaded chicken, fontina, arugula, tomato,
garlic parmesan aioli, fries

CLASICO BURGER \$16
Arugula, tomato, pickles, caramelized onions,
aged white cheddar, fries
add bacon \$2

PASTAS

GLUTEN FREE FRESH PASTA +\$3
SWEET POTATO & ZUCCHINI NOODLES +\$3

BUCATINI & MEATBALLS \$18
Sugo, oregano, fennel pollen, grana padano

PESTO \$19
Rigatoni, grilled chicken, fried capers,
roasted pine nuts, creamy pesto, grana padano

PARMESAN CREAM \$17
Rigatoni, spinach, wild mushroom,
pine nuts, truffle oil, grana padano

CHEF'S RAVIOLI \$18
Our chef's creation, ask server for details