



CULINARIA  
SAN ANTONIO  
RESTAURANT WEEK

Prix Fixe Menu | August 12 - 26, 2017 | **\$35.00 per Guest**

1st Course Selections

**Arancini Bolognese**

Risotto Fritters, Stuffed w/Mozzarella, Sauce Bolognese

or

**Fresh Peach and Prosciutto Salad**

Arugula, Basil Pesto, Feta Cheese Crumbles, Aged Balsamic, Extra Virgin Olive Oil

Main Course Selections

**Rigatoni**

House-Made Red Sauce w/ Red Wine, Anchovy, Capers & Garlic

or

**Pork Scaloppini**

Fennel Salsa Verde, Pork Jus

Dessert

**Crema Catalana**

Featured Wines

Valpolicella Classico, Lenotti, Veneto, Italy \$8 | \$38

Soave Classico, Lenotti, Veneto, Italy \$8 | \$38

*No Substitutes on Prix Fixe | No Split Plates | Featured Items available A la Carte*

Sean Fletcher - Chef

Anthony Grabda - Sous Chef

