



RESTAURANT WEEK

SATURDAY, AUGUST 12 ~ SATURDAY, AUGUST 26, 2017

APERITIF

WATERMELON OR PINEAPPLE DAIQUIRI - \$12

FIRST COURSE

FAMILY-STYLE ANTIPASTI PLATTER

2016 HALTER RANCH ROSE

SECOND COURSE

CAESAR SALAD WITH PARMIGIANO-REGGIANO

CHERRY TOMATO CAPRESE WITH FRESH MOZZARELLA AND BASIL

DAILY BISQUE

2016 BERTANI VELANTE PINOT GRIGO

THIRD COURSE

CAMPANELLE BOLOGNESE

PAN ROASTED SALMON WITH PEPPERONATA AND SALSIA RUSTICA

ROASTED CHICKEN WITH PANZANELLA SALAD

MARKET-CUT STEAK WITH CHIMICHURRI,
CHARD GREEN ONIONS, WATERMELON RADISH AND PICKLED MUSTARD SEEDS
(\$12 SUPPLEMENT)

2011 BERTAINI SECCO IGT

DESSERT

NUTELLA X3

PECAN "CHEESECAKE" WITH SALTED CARAMEL AND PECAN-VANILLA WAFER CRUMBLE

\$35 PER PERSON \$20 WINE PAIRING

DADY FAMILY OF FARE: TRE TRATTORIA | TWO BROS BBQ MARKET | SHUCK SHACK | B&D ICE HOUSE | THE BIN TAPAS BAR

Executive Chef and Owner: Jason Dady Executive Sous Chef: Esteban Valdez General Manager: Matt Uribe

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