



DICIANNOVE DIECI

LUNCH & BAR MENU

APPLEWOOD SMOKED WINGS 19.10
BLEU CHEESE DRESSING, BBQ, GARLIC
PARM, SRIRACHA HOT HONEY, CLASSIC
BUFFALO, OR NATURAL & DELICIOUS

SOUP 10
CHEF'S SOUP OF THE DAY

TASTE OF ITALY 28
IMPORTED DI PARMA HAM, BURRATA,
ARUGULA, OLIVES, TOMATOES
DRIZZLED WITH OLIVE OIL, SALT &
PEPPER

HERB GRAVY POUTINE 14
HERB INFUSED GRAVY, SMOKED
CHEESE CURDS, HAND CUT FRIES

LOADED TATER TOTS 15
CRISPY SCHRADER FARMS BACON,
PEPPERS, ONIONS, GREEN ONIONS,
CHEDDAR CHEESE, CAJUN CHEESE
SAUCE & GARLIC AIOLI

SUSHI NACHOS 25
AHI TUNA DRESSED IN BANG SAUCE,
ATOP WONTON NACHOS, MANGO PICO
DE GALLO, WASABI YUZU PONZU,
MICRO CILANTRO, FINISHED WITH
UNAGI SAUCE

ADD PROTEIN TO ANY DISH

6 OZ. SKIRT STEAK 15
6 OZ. BREADED CHICKEN 10
4 OZ. SHRIMP 12
6 OZ. SALMON 15

CAESAR SALAD 14
CHOPPED ROMAINE, PARMESAN CHEESE,
CRISPY ONIONS & CROUTONS

SPINACH ARUGULA SALAD 15
SUNDRIED TOMATO, CHEVRE GOAT
CHEESE, PICKLED ONIONS, TOASTED
PEPITAS, BALSAMIC VINAIGRETTE

1910 BURGER 20
8 OZ BLEND OF SHORT RIB AND BRISKET,
SLICED PECORINO, SUNDRIED TOMATO
AIOLI, SCHRADER FARM'S BACON, &
ARUGULA ON A GRILLED BRIOCHE ROLL
WITH A SIDE OF FRIES

CRISPY FISH SANDWICH 18
HOUSE MADE TARTAR SAUCE, ARUGULA &
PICKLED RED ONIONS ON A GRILLED
BRIOCHE ROLL WITH A SIDE OF FRIES

BUFFALO CHICKEN SANDWICH 17
FRIED CHICKEN DRENCHED IN BUFFALO
SAUCE, LETTUCE, TOPPED WITH COLESLAW
& HOT & SWEET PICKLES ON A GRILLED
BRIOCHE ROLL.

MUSHROOM PASTA 28
FRESH MUSHROOMS, GARLIC, WHITE WINE
& A TOUCH OF CREAM

CACIO E PEPE 26
PECORINO, & BLACK PEPPER

FOR TABLES OF 5 OR MORE A 20% GRATUITY WILL BE ADDED. FOR ROOM SERVICE 20% GRATUITY WILL BE ADDED. PLEASE INFORM SERVER OF ANY DIETARY NEEDS OR FOOD ALLERGIES. NOTE THOUGH, THAT IN PREPARING DISHES, EVEN WITH GREAT CARE, TRACE AMOUNTS COULD BE PRESENT WITHOUT OUR KNOWLEDGE. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. MENU SUBJECT TO CHANGE.