



DICIANNOVE DIECI

LUNCH MENU

SMOKED WINGS 19.10
BLEU CHEESE DRESSING, BBQ ASIAN GLAZE,
SRIRACHA HOT HONEY, CLASSIC BUFFALO,
OR NATURAL & DELICIOUS

SOUP 12
CHEF'S SOUP OF THE DAY

HERB GRAVY POUTINE 14
HERB INFUSED GRAVY, CHEESE CURDS,
FRENCH 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

CAESAR SALAD 14
CHOPPED ROMAINE, PARMESAN
CHEESE, CROUTONS & CEASAR
DRESSING

MIXED GREEN SALAD 15
SUNDRIED TOMATO, CHEVRE GOAT
CHEESE, TOASTED PEPITAS, BALSAMIC
VINAIGRETTE

1910 BURGER 20
8 OZ BLEND OF SHORT RIB AND BRISKET,
CHEESE, 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
& 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

ADD PROTEIN TO ANY DISH

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

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.