

Halal

APPETIZERS

FRIED MOZZARELLA \$12	TRUFFLE ARANCINI \$16
Lightly Breaded Served with House Made Marinara	Smoked Applewood Bacon Drip Gravy / Shaved Truffle / Pecorino
CHEESE & ANTIPASTO PLATTER \$18	HEIRLOOM BRUSCHETTA \$12
Grilled Vegetables / Artisan Assortment of Cured Meats & Cheeses served with Grilled Crostini's	Fresh Basil with a Drizzle of Italian Olive Oil Over a bed of Heirloom Tomatoes with fresh Garlic Chips
FRESH DRUNKEN CLAMS \$18	CALAMARI \$16
House Pilsner / Spicy Italian Sausage / Fennel /Pepper Flakes / White Wine / Black Garlic Crème/ Grilled Crostini	Herb Citrus Seasoned served with a Spicy Marinara
VEGAN ASSORTED CHEESE PLATTER \$22	PECORINO ROSEMARY WINGS \$14
Artisan Vegan Cheese / Assorted Grilled Vegetables / Smokey Tomato Jam / Toast Points	Served with a Hot Honey / Crudité
	WAGYU MEATBALL & TOAST \$21
	House Specialty Meat Balls / Grilled Garlic Herb Crostini / Marinara / Pecorino

SALADS

GRILLED SALMON SALAD \$22	CHICKEN PARMESAN SALAD \$21
Baby Kale / Heirloom Cherry Tomatoes / Cucumbers / Herb Feta / Red Onions / White Balsamic Vinaigrette	Breaded Chicken Breast / White Aged Cheddar / Cannellini Beans / Kalamata Olives / Avocado / Heirloom Tomatoes / Romaine Lettuce
CAESAR SALAD \$14	ANTIPASTO SALAD \$16
Baby Gem Lettuce / House Made Croutons / Shaved Pecorino & Romano / Caesar Dressing	Salami / Kalamata Olives / Red Onions / Heirloom Tomatoes / Marinated Veggies / Pepperoncini / Cannellini Beans
Add protein:	GARDEN SALAD \$9
Halal Chicken \$4, Halal Steak \$7, Halal Salmon \$6, Halal Avocado \$4	Mix Greens / Cherry Tomatos / Cucumber / Red Onions / Choice of dressing
CAPRESE SALAD \$18	
Fresh Burrata / Heirloom Tomatoes / Fig Balsamic Glaze / Fresh Petite Basil / Arugula / Italian Olive Oil	

SOUPS

MINESTRONE SOUP \$7	SOUP OF THE DAY \$7
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PASTA DISHES

Fresh made pasta, prepared in-house daily

FETTUCCINE ALFREDO \$22 Garlic Roasted Alfredo Sauce / Broccoli / Pecorino <i>Add protein:</i> <i>Shrimp \$6, 🍗 Chicken \$4</i>	CREAMY TUSCAN U-10 PRAWNS \$32 Bucatini / Spinach / Tomatoes / White Wine / Black Garlic / Charred Lemon
CHICKEN MARSALA \$26 Black Garlic Spaghetti pasta / Chicken Breast / Mushroom Medley	SPAGHETTI & WAGYU MEATBALLS \$28 🍗 House Marinara / Specialty Meatballs / Grated Parmesan
RIGATONI A LA VODKA \$20 Heirloom Tomatoes / House Vodka Sauce / Basil / Roasted Garlic	SEAFOOD CIOPPINO \$32 Jumbo Shrimp / Clams / Mussels / Garlic Tomato Bisque / Garlic Bread
1970 LASAGNA \$22 Ricotta / Mozzarella / Romano / Bolognese	(TABLE SIDE) SHORT RIB (SERVES 2) & PAPPARDELLE \$65 🍗 Truffled / Romano / Parmesan Wheel / Roasted Garlic / Bur Blanc
	ANGEL HAIR & MARINARA \$14 House Made Marinara Sauce / Romano Cheese

All pizzas 12" size

SPECIALTY PIZZAS

PEPPERONI PIZZA 12" \$24 Smoked Mozzarella Cheese / Balsamic Hot Honey / Pecorino / Pepperoni	CHICKEN KALE PESTO PIZZA 12" \$24 🍗 Roasted Tomatoes / Mozzarella / Pesto / Chicken / Baby Kale / Olive Oil
CHEESE LOVERS 12" \$24 House Made Marinara / Fresh Mozzarella / Romano / Mozzarella	MARGHERITA PIZZA 12" \$24 Heirloom Tomatoes / Garlic Chips / Oven Dried Roma Tomatoes / Basil / Romano / Fresh Mozzarella / Olive Oil
🍗 WAGYU STEAK LOVERS 12" \$32 Wagyu Rib Eye / Whole Grain Mustard / Pickles / Smoked Mozzarella / Pecorino	1970 SPECIAL 12" \$24 Italian Sausage / Pepperoni / Kalamata Olives / Mushroom Medley / Bell Pepper / Red Onion / Mozzarella
FARMERS GARDEN 12" \$24 Mushroom Medley / Bell Peppers / Sundried Tomatoes / Garlic / Pesto / Smoked Mozzarella	ALFREDO CHICKEN PARMESAN PIZZA 12" \$24 🍗 Roasted Garlic Alfredo Sauce / Chicken Parmesan / Mozzarella / Romano

CALZONE

MEAT CALZONE \$22 Italian Sausage / Pepperoni / Salami / Prosciutto Ham / Ricotta / Mozzarella	FARMERS GARDEN \$20 Mushroom Medley / Bell Peppers / Sundried Tomatoes / Garlic / Pesto / Smoked Mozzarella
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LUNCH ENTRÉES

PESTO CHICKEN..... \$17

Grilled Chicken with House Made Pesto / Baby Kale / Cheese Ravioli

BAKED RIGATONI..... \$16

Artisan Italian Sausage / Ricotta / Mozzarella / Marinara

GRILLED WAGYU BURGER..... \$18

Caramelized Onion / Heirloom Tomatoes / Baby Gem Lettuce / Mayo / Mustard / Served with Truffle Fries

GRILLED SALMON..... \$19

Sundried Tomatoes / Chickpeas / Sicilian Pistachios / Charred Meyer Lemon Olive Oil

SANDWICHES

ITALIAN SUB..... \$14

Assorted Italian Cold Cuts / Provolone / Baby Gem Lettuce / Tomatoes / Onions / House Mayo or Regular Mayo / Vinegar & Oil / Hoagie or Artisanal Roll

TURKEY A.B.C..... \$14

Herb Roasted Turkey / Avocado / House Mayo or Regular Mayo / Applewood Smoked Bacon / Provolone / Lettuce / Tomatoes / Onions / Focaccia or Artisanal Roll

● WAGYU MEATBALL SUB..... \$18

(Hot Sub) House Made Meatballs / Marinara or Meat Sauce / Smoked Mozzarella / Hoagie or Artisanal Roll

● WAGYU PASTRAMI..... \$17

House Made Mayo / Pickles / Smokey Tomato Jam / Swiss Cheese / Sauerkraut / Marble Rye

CHICKEN PARMESAN..... \$14

(Hot Sub) Herb Crusted Breaded Chicken Breast / Mozzarella Cheese / Marinara / Carmelized Onions / Hoagie or Artisanal Roll

● WAGYU ROAST BEEF..... \$16

Sharp Cheddar / Lettuce / Tomatoes / House Mayo or Regular Mayo / Carmelized Onions / Marble Rye

SPICY ITALIAN SAUSAGE SUB..... \$15

Meat Sauce / Mozzarella / Pecorino / Peppers / Carmelized Onions / Hoagie or Artisanal Roll

Feeling like something light? Enjoy a half sandwich with your choice of soup or salad for the same price.

DINNER ENTRÉES

STEAKS

Choose your steak and your sides

BLACK ANGUS PRIME TOMAHAWK 38OZ	\$125
BLACK ANGUS PRIME RIBEYE 10OZ	\$82
 BLACK ANGUS PRIME FILET MIGNON 8OZ	\$62
 WAGYU NEW YORK 10OZ	\$95
 WAGYU RIBEYE 10OZ	\$125

STEAK PAIRING..... \$8

- Charred Broccolini
- Black Garlic Mashed Potatoes
- Maple Bourbon Carrots
- Butter Poached Asparagus
- Sauteed Mushrooms

FARMERS SAMPLER..... \$12

- Broccolini, Carrots, Asparagus, Mushroom, Roasted Peppers

GRILLED BRANZINO..... \$32

Roasted Cherry Tomatoes / Roasted Garlic / Citrus Olive Oil / Charred Lemon

GRILLED WAGYU BURGER..... \$22

Smoked Mozzarella / Caramelized Onion / Heirloom Tomatoes / Baby Gem Lettuce / Mayo / Mustard served with Truffle Fries

PAN SEARED PISTACHIO CRUSTED

SALMON..... \$28

Sundried Tomatoes / Kale / Chickpeas / Orzo Pasta / Olive Oil / Charred Lemon

SIDES

 AUSTRALIAN WAGYU MEATBALL	\$6.50
ITALIAN SAUSAGE WITH MARINARA.....	\$4
GARLIC BREAD.....	\$6
FOCACCIA	\$5
SOURDOUGH	\$4

DESSERTS

TIRAMISU	\$10
CRÈME BRULÉ	\$10
CANNOLI	\$5
CHOCOLATE OPERA CAKE.....	\$14

COCKTAILS

19seventy

Ascaris Italian



Black Pearl

\$15 / Charcoal infused Prairie Organic Gin, limoncello, lemon, egg white, topped with Gambino sparkling wine.



Kiwi Breeze

\$16 / Bacanora, dekuyper Cream de cacao, kiwi, lemon, topped with kiwi and a pinch of fresh grained coffee.



Summer in Italy

\$16 / Prairie Organic Vodka, Cinzano Sweet Vermouth, Campari, lemon, rosemary and orange juice. Rosemary smoked glass.



Melontini's

\$16 / La Tarea Tequila Blanco, Maison Ferrand Dry Curaçao, cantaloup, apricot, lemon, egg white.



Daddy's Little Secret

\$16 / Havana Club aged rum, Heering cherry honey, blend of secret flavors.



Rossa in Fiere

\$16 / La Tarea Reposado Tequila & serrano infused tequila, Marie Brizard Pear William, egg white, lemon & red wine float.



Green Goddess

\$16 / El Silencio Mezcal, avocado basil smash, mixed with Luxardo apricot liquor.



Frutti di Bosco

\$17 / Wild Turkey Longbranch Bourbon, Martini and Rossi Vermouth, lemon, black berries & hibiscus/chamomile syrup.



Spiriti Flight

\$15 / Our 3 versions of the classic Spritz with Aperol, St. Germain & Select.



1970 Aperol Spritz

\$14 / Strawberry infused Aperol, Ruffino Prosecco and sparkling Italian water.



Il Padrino

\$16 / Jim Bean Bourbon, reposado tequila, a touch of hibiscus/chamomile syrup, chocolate and orange bitters.



Espresso Martini's

\$17 / Havana Club aged rum, espresso, coffee liquor, topped with amaretto cream air.



Sgroppino

\$15 / Malfi Gin, home made lemon gelato topped with Ruffino Prosecco.



The Clear Negroni

\$15 / Malfi Gin, Clarified Campari mix.



Bellini

\$15 / Home made peach gelato, sparkling rose wine topped with peach pureé.

 = Italian Classics with a Special Twist