

1629



Wednesday-Saturday 4:00pm-9:00pm

Small Plates

Charcuterie Board - \$21

Chef's selection of meats, cheeses, honey, jam,
olive medley, crostini

Seared Tuna (GF) - \$14

Blackened Ahi tuna, teriyaki, and wasabi

Blistered Shishito Peppers - \$10

House made lemon garlic aioli

1629 Shrimp Cocktail (GF) - \$16

Jumbo tiger shrimp, lemon, house made
Viognier cocktail sauce

Watermelon Caprese - \$14

Seedless watermelon, fresh mozzarella, basil,
balsamic glaze

Tomato basil bisque - \$9

Brick Oven Pizzas \$21

Bee Sting

Pepperoni, fresh mozzarella,
red pepper flakes, clover honey

Prosciutto Arugula Pizza

Mozzarella, tomato sauce,
baby arugula, italian cured
ham, shaved parmesan

Funghi E Tartufo

White pizza, three cheese
blend, mixed mushrooms,
onion, truffle oil

Tonight's Specials

Pan Seared Branzino (GF) - \$32

Branzino, spinach orzo, broccolini, finished with
gremolata

SUGGESTED PAIRING: 2022 SERENADE

10 oz. Rib-Eye Steak (GF) - \$38

Garlic Mashed potatoes, roasted tricolor carrots,
herb butter

SUGGESTED PAIRING: 2020 1629

Chicken Piccata - \$28

Chicken breast, fettuccine, grilled asparagus, lemon caper

SUGGESTED PAIRING: 2022 VIOGNIER

Dessert

New York Style Cheesecake with fresh berries - \$12

Double Chocolate Cake - \$12