

CHARCUTERIE



Chef's Selection of Artisanal Salumi served with
Olive Misti and Housemade Giardiniera

AFFETATI PICCOLO	18
AFFETATI MEDIO	38
AFFETATI GRANDE	55

FORMAGGIO | +6€A

add chef's selection of cheeses to a piccolo,
medio or grande charcuterie board

CRUDI | RAW

Oysters on the Half Shell*	24 48
calabrian chili mignonette	
Tuna Cannoli*	27
bigeye tuna, calabrian chili, caviar	
Hamachi*	21
passion fruit ponzu, basil, avocado, squid ink rice chip	

ANTIPASTI

Polpette ~ Meatballs	16
classic meatballs, tomato sauce, basil, whipped ricotta	
Charred Octopus	32
fava beans, english peas, cherry tomatoes	
Tuscan Fried Chicken	15
artichokes, lemon, garlic aioli	
Calamari	21
fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili	
Blue Crab Bruschetta	24
avocado, fresno chili, lemon	

INSALATE

Caesar	17
parmigiano-reggiano, sourdough, black garlic-caesar dressing	
Castelfranco	17
italian chicory, orange, radish, fennel, citrus vinaigrette	
Roasted Carrot Salad	17
truffle honey, smoked ricotta, hazelnut vinaigrette	
Caprese	18
heirloom tomato, mozzarella, basil, balsamico	
Burrata	21
red plums, prosciutto di parma, mugolio, hazelnut pesto	

FOR THE TABLE

Prime Beef Tartare*

white truffle miso aioli,
capers, red onion, cured egg yolk

29

Menu created by Chef Partner Julian Marucci

*Please alert your server of any food allergies. Consuming raw or undercooked products such as Chicken, Pork, Beef & Shellfish can be hazardous to your health.
A customary gratuity of 20% will be added to all parties of 6 guests or more

PRIMI | HOUSEMADE PASTA

	Half	Full		Half	Full
Spaghetti Alla Chitarra san marzano tomato sauce, basil	10	20	Rigatoni Alla Vodka tomato-cream sauce finished with vodka, parmigiano	16	32
Bolognese tagliatelle, traditional veal ragù, parmigiano	18	36	Tortellini prosciutto filled pasta, fonduta, pistachio, balsamico	23	46
Ricotta Gnocchi basil pesto, roasted cherry tomatoes, pine nuts, ricotta salata	18	36	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	28	56
Acquerello Risotto caramelized mushrooms, madeira, parmigiano, herbs	22	44	Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	33	66
			Wild Boar Lasagna texas wild boar ragù, parmigiano		

STEAKS & CHOPS

8oz BEEF TENDERLOIN 68
HERITAGE BLACK ANGUS

14oz NEW YORK STRIP 77
HERITAGE PRIME | DRY-AGED 45 DAYS

18oz COWBOY RIBEYE 88

HERITAGE PRIME RIBEYE | DRY-AGED 45 DAYS

420Z PORTERHOUSE 168
HERITAGE PRIME | DRY-AGED 45 DAYS

12oz SAKURA TOMAHAWK PORK CHOP 47

80Z OUTSIDE SKIRT 48
AMERICAN WAGYU

TEXAS WAGYU MKT
DAILY SELECTION

SAUCES | 4

PECORINO BLACK PEPPER HOLLANDAISE

PORCINI BONE MARROW JUS

BLACK GARLIC MOSTARDA

ITALIAN CHIMICHURRI

ROSEMARY AGED BEEF FAT BUTTER

SECONDI | MAINS

Texas Redfish all'Acqua Pazza	55
heirloom tomato, capers, calabrian chili, basil	

Crescent Duck 42
sunchoke purée, maitake mushroom, cherry lambrusco sauce

Scallops	42
'nduja, watermelon relish, corn purée, semolina cracker	

Braised Lamb Neck 39
roasted cauliflower, snap peas, fava beans, farro piccolo

CLASSIC

CHICKEN PARMIGIANA 28

CHICKEN MARSALA 29

VEAL CHOP MILANESE 60

VEAL CHOP PARMIGIANA 65

EGGPLANT PARMIGIANA 26

CONTORNI | SIDES

FRESH CORN POLENTA · parmigiano reggiano 14

SMASHED POTATOES • truffle, herbs 14

ROASTED MUSHROOMS · cipollini onion, thyme 14

BROCCOLINI • chili, garlic, lemon 14

ROASTED BEETS · cacio e pepe 14