

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

CRUDI | RAW

Oysters on the Half Shell calabrian chili mignonette	24 48
Bluefin Tuna marsala ponzu, crispy shallot, osetra caviar	36
Gulf Red Snapper cold smoked, lemon verjus, caper berry, calabrian chili dust, rice chip	21

ANTIPASTI

Polpette ~ Meatballs classic meatballs, tomato sauce, basil, whipped ricotta	15
Asparagus Soup soft egg, crispy prosciutto	16
Tuscan Fried Chicken artichokes, lemon, garlic aioli	13
Calamari fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili	19
Blue Crab Bruschetta avocado, fresno chili, lemon	24

INSALATE

Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing	16
Roasted Carrot Salad hazelnut vinaigrette, truffle honey, smoked ricotta	17
Caprese Salad whipped mozzarella, local heirloom tomatoes, basil, aged balsamic	22
Radicchio creamy bleu cheese, cherries, walnuts, prosciutto	19
Burrata roasted strawberries, baby beets, toasted pistachios, mint oil	21

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 8 guests or more.

PRIMI | HOUSEMADE PASTA

	Half	Full		Half	Full
Spaghetti Alla Chitarra san marzano tomato sauce, basil	9	18	Rigatoni Alla Vodka tomato-cream sauce finished with vodka, parmigiano	14	28
Bolognese tagliatelle, traditional veal ragù, parmigiano	16	32	Lobster Ravioli mascarpone, lemon, lobster cream sauce	34	68
Smoked Ricotta Gnocchi confit rabbit, english peas, fava beans, butter nage	23	46	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	26	52
Acquerello Risotto texas crawfish, 'nduja, lemon, scallions	26	52	Basil Tortellini pistachio cream, espresso crumble	19	38

STEAKS & CHOPS

80Z BEEF TENDERLOIN 68
HERITAGE BLACK ANGUS

140Z NEW YORK STRIP 75
HERITAGE PRIME | DRY-AGED 45 DAYS

180Z COWBOY RIBEYE 88
HERITAGE PRIME RIBEYE | DRY-AGED 45 DAYS

420Z PORTERHOUSE 165
HERITAGE PRIME | DRY-AGED 45 DAYS

120Z SAKURA TOMAHAWK PORK CHOP 45

80Z OUTSIDE SKIRT 45
A BAR N RANCH AMERICAN WAGYU

TEXAS WAGYU MKT
DAILY SELECTION

SAUCES | 4

PECORINO BLACK PEPPER HOLLANDAISE

PORCINI BONE MARROW SAUCE

BLACK GARLIC MOSTARDA

SALSA VERDE

ROSEMARY AGED BEEF FAT BUTTER

SECONDI | MAINS

Red Snapper all'Acqua Pazza 55
heirloom tomato, capers, calabrian chili, basil

Crescent Duck 41
sunchoke purée, maitake mushroom, cherry lambrusco sauce

Texas Redfish 38
pesto alla trapanese, artichoke, lemon, calabrian chili

A Bar N Ranch Wagyu Short Rib 52
taleggio polenta, fresh horseradish, pickled chilis, herbs

Australian Lamb Chop 62
artichoke purée, fava bean-english pea gremolata

CLASSICI

CHICKEN PARMIGIANA 27

CHICKEN MARSALA 29

VEAL CHOP MILANESE 58

EGGPLANT PARMIGIANA 24

CONTORNI | SIDES

ROASTED FINGERLING POTATOES · garlic, rosemary 12

ASPARAGUS · cured egg yolk, pecorino toscano 14

ROASTED MUSHROOMS · cipollini onion, thyme 14

BROCCOLINI · chili, garlic, lemon 12

CRISPY BRUSSELS SPROUTS · truffle-calabrian glaze, almond 15