

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
Hamachi* passion fruit ponzu, basil, avocado, squid ink rice chip	21

ANTIPASTI

Polpette ~ Meatballs classic meatballs, tomato sauce, basil, whipped ricotta	15
Watermelon Gazpacho lobster, cucumber, basil, olive oil	21
Prosciutto e Melone summer melon, mugolio, ricotta salata	19
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
Radicchio creamy bleu cheese, cherries, walnuts, prosciutto	19
Caprese Salad whipped mozzarella, local heirloom tomatoes, basil, aged balsamic	22
Hearts of Palm blue crab, citrus, crispy quinoa, yuzu vinaigrette	26
Burrata spicy coppa, stone fruit, pine nuts, saba	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	Smoked Corn Agnolotti braised short rib ragù, parmigiano-reggiano	23	46
Ricotta Gnocchi confit rabbit, heirloom tomato, local peppers, butter nage	23	46	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	26	52
Acquerello Risotto roasted corn, summer squash, cherry tomato	19	38	Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	31	62

STEAKS & CHOPS

8OZ BEEF TENDERLOIN 68
HERITAGE BLACK ANGUS

14OZ NEW YORK STRIP 75
HERITAGE PRIME | DRY-AGED 45 DAYS

18OZ COWBOY RIBEYE 88
HERITAGE PRIME RIBEYE | DRY-AGED 45 DAYS

42OZ PORTERHOUSE 165
HERITAGE PRIME | DRY-AGED 45 DAYS

12OZ SAKURA TOMAHAWK PORK CHOP 45

8OZ 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

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

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

Scallops 36
roasted corn succotash, apricot, buttermilk vinaigrette

A Bar N Ranch Wagyu Short Rib 52
braised southern peas, local pepers, crispy shallots

Swordfish Saltimbocca 62
prosciutto, roasted chipolinis, porcini bone marrow sauce

CLASSICI

CHICKEN PARMIGIANA 27

CHICKEN MARSALA 29

VEAL CHOP MILANESE 58

EGGPLANT PARMIGIANA 24

CONTORNI | SIDES

SMASHED POTATOES · truffle, herbs 14

SUMMER VEGETABLES · ricotta salata 12

ROASTED MUSHROOMS · cipollini onion, thyme 14

BROCCOLINI · chili, garlic, lemon 12

BRAISED SOUTHERN PEAS · prosciutto, local chilis 12