

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
Tuna Cannoli* bigeye tuna, calabrian chili, caviar	27
Hamachi* passion fruit ponzu, basil, avocado, squid ink rice chip	21

ANTIPASTI

Polpette ~ Meatballs classic meatballs, tomato sauce, basil, whipped ricotta	16
Seared Foie Gras focaccia bread pudding, black mission figs, red verjus	31
Tuscan Fried Chicken artichokes, lemon, garlic aioli	15
Calamari fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili	21
Blue Crab Bruschetta avocado, fresno chili, lemon	24

INSALATE

Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing	17
Treviso creamy bleu cheese, figs, walnuts, prosciutto	19
Roasted Carrot Salad hazelnut vinaigrette, truffle honey, smoked ricotta	17
Hearts of Palm blue crab, citrus, crispy quinoa, yuzu vinaigrette	26
Burrata pumpkin seed, mango, spicy coppa, basil 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	10	20	Rigatoni Alla Vodka tomato-cream sauce finished with vodka, parmigiano	16	32
Bolognese tagliatelle, traditional veal ragù, parmigiano	18	36	Pumpkin Agnolotti brown butter, sage, hazelnut granola	20	40
Ricotta Gnocchi confit rabbit, carrots, brussels sprouts, pomegranate seeds	24	48	Squid Ink Campanelle fresh blue crab, uni cream sauce, chili, basil, breadcrumbs	28	56
Acquerello Risotto roasted pumpkin, compressed apple	19	38	Lobster Fra Diavolo spaghetti, spicy tomato sauce, brandy, basil	33	66

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

42oz PORTERHOUSE 168
HERITAGE PRIME | DRY-AGED 45 DAYS

12oz SAKURA TOMAHAWK PORK CHOP 47

8oz FLAT IRON 55
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, fig lambrusco sauce

Scallops 42
sweet potato puree, short rib agrodolce, pomegranate seeds

Smoked Brisket 49
braised southern peas, shaved carrots, porcini bone marrow jus

Braised Lamb Neck 39
roasted cauliflower, olives, herb salad

CLASSICI

CHICKEN PARMIGIANA 28

CHICKEN MARSALA 29

VEAL CHOP MILANESE 60

EGGPLANT PARMIGIANA 26

CONTORNI | SIDES

SMASHED POTATOES · truffle, herbs 14

BRUSSELS SPROUTS · cacio e pepe 14

ROASTED MUSHROOMS · cipollini onion, thyme 14

BROCCOLINI · chili, garlic, lemon 14

BRAISED SOUTHERN PEAS · burnt ends 14