

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

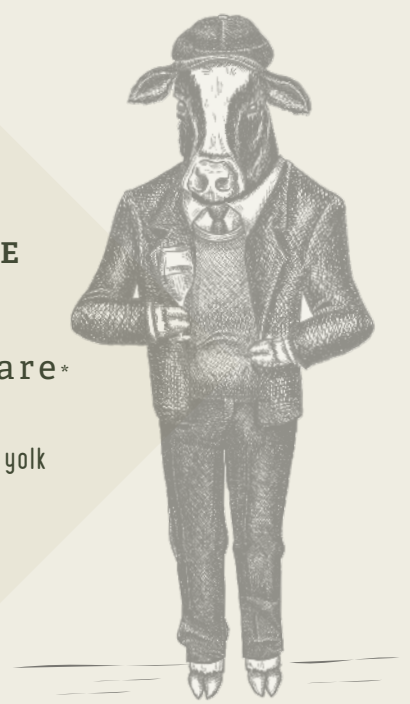
Polpette ~ Meatballs classic meatballs, tomato sauce, basil, whipped ricotta	16
Charred Octopus fava beans, english peas, cherry tomatoes	32
Tuscan Fried Chicken artichokes, lemon, garlic aioli	15
Calamari fregola sarda, olives, capers, golden raisins, pine nuts, calabrian chili	21
Blue Crab Bruschetta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

INSALATE

Caesar parmigiano-reggiano, sourdough, black garlic-caesar dressing	17
Treviso cherries, walnuts, prosciutto, creamy bleu cheese	19
Roasted Carrot Salad truffle honey, smoked ricotta, hazelnut vinaigrette	17
Asparagus Salad blue crab, puffed farro, cured egg yolk, calabrian chili vinaigrette	26
Burrata strawberry, prosciutto di parma, basil, mugolio	21

FOR THE TABLE

Prime Beef Tartare* white truffle miso aioli, capers, red onion, cured egg yolk	29
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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	Scarpinocc ricotta filled pasta, wild mushrooms, asparagus, herbs	23	46
Ricotta Gnocchi confit rabbit, fava beans, root vegetables	24	48	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		

28

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 heirloom tomato, capers, calabrian chili, basil	55
Crescent Duck sunchoke purée, maitake mushroom, cherry lambrusco sauce	42
Scallops eggplant purée, brussels sprouts, fagiolini, almonds	42
Braised Lamb Neck roasted cauliflower, snap peas, fava beans, farro piccolo	39

CLASSICI

CHICKEN PARMIGIANA	28
CHICKEN MARSALA	29
VEAL CHOP MILANESE	60
VEAL CHOP PARMIGIANA	65
EGGPLANT PARMIGIANA	26

CONTORNI | SIDES

SMASHED POTATOES · truffle, herbs	14
SHAVED BRUSSELS SPROUTS · almonds, meyer lemon	14
ROASTED MUSHROOMS · cipollini onion, thyme	14
BROCCOLINI · chili, garlic, lemon	14
GRILLED ASPARAGUS · gremolata	14