

"As seen on Food Network"



Our Cheese Curd Partner!



Special Three Course Weeknight Menus (no substitutions or split meals please)

(Mondays – Thursday: Lunch 11:30 a.m.–2:30 p.m., Dinner 2:30 p.m.– close)

Choose one item per course 30 (select house wine or select beer 5)

LUNCH FIRST COURSE

- Small Mista Salad or Small Polpettine al Forno or Small Order of Dough's World-Famous Wings or Small Signature Burrata al Tartufo © •

LUNCH SECOND COURSE

- Any 8" pizza or any pasta or entrée • (Pork Chop or Braised Short Rib add 12)

LUNCH THIRD COURSE

- Small Tiramisu or Affogato or Small Nutella Torta •

Choose one item per course 45 (select house wine or select beer 5)

DINNER FIRST COURSE

- Small Mista Salad or Small Polpettine al Forno or Small Order of Dough's World-Famous Wings or Small Signature Burrata al Tartufo © •

DINNER SECOND COURSE

- Any 12" pizza or any pasta or any entrée •

DINNER THIRD COURSE

- Small Tiramisu or Affogato or Small Nutella Torta •

HOUSE-MADE BURRATA & MOZZARELLA - TO SHARE

We are famous for making over 1000 pounds of fresh mozzarella weekly using the time-honored techniques of Southern Italy!

SIGNATURE BURRATA AL TARTUFO ©

- Our house-made burrata is filled with truffle essence, mascarpone, and ricotta with tomatoes, rosemary balsamic reduction, extra virgin olive oil, flatbread 28

SUMMER BURRICOTTA

- Burrata with ricotta filling, watermelon, mint, blueberry white balsamic reduction, flatbread 25

FIOR DI LATTE

- Our house made burrata filled with strands of mozzarella and Italian panna, served with marinated mushrooms, sun-dried tomato pesto, roasted garlic, arugula, and balsamic reduction, flatbread 26

BURRATA SAMPLER

- Three sampling plates of all the above burrate with flatbread 36



Additional: Prosciutto di San Daniele 7, Crispy Pancetta 7, Heirloom Tomatoes 6

ANTIPASTI

WOOD-OVEN ROASTED CALABRIAN CHICKEN WINGS "NOT FRIED WINGS"

- Our famous wood-oven roasted wings, brined and marinated in our "Calabrian Chili Diavola Wing Sauce." Served with "Doughgonzola" dipping sauce, carrot & celery sticks 18

SHRIMP AND CALAMARI AL FORNO "NOT FRIED"

- Oak-roasted shrimp and calamari, garlic, chili flakes, parsley, extra virgin olive oil, breadcrumbs. Served with marinara 24

RICOTTA AL FORNO

- Wood-oven baked ricotta, honey, rosemary balsamic reduction, house-made flatbread 15

SUMMER BRUSCHETTA

- Toasted house-made pugliese bread, whipped ricotta, roasted greenhouse cherry tomatoes, basil pesto 14

POLPETTINE AL FORNO

- All-beef meatballs, garlic, Italian parsley, pecorino romano, house-made marinara 18

WOOD-ROASTED SPIEDINI

- Two skewers of speck-wrapped house-made mozzarella, arugula, lemon, extra virgin olive oil 14

OLIVES

- Oak-roasted olives, extra virgin olive oil, roasted garlic, rosemary, chili de arbol, house-made flatbread 13

FARM to TABLE

INSALATE

The menu will change based on the availability of peak seasonal ingredients from our favorite regional purveyors.

CASA

- Baby greens, spinach, greenhouse tomatoes, croutons, red wine vinaigrette – small 8, share 14

SUMMER SALAD

- Baby mixed greens, watermelon, toasted pine nuts, English cucumbers, ricotta salata, champagne vinaigrette – small 10, share 18

MISTA

- Farm-fresh baby greens, baby spinach, olives, house-made mozzarella, roasted garlic, greenhouse tomatoes, croutons, balsamic vinaigrette – small 10, share 18

ARUGULA

- Goat cheese, arugula, roasted beets, candied pumpkin seeds, balsamic vinaigrette – small 8, share 14

Additional: One Shrimp 3, Chicken Breast 10, Crispy Pancetta 7, Small Truffle Burrata 10

Proud Partners with Local Texas Farms: Continuity Farms, San Antonio TX | Village Farms, Marfa TX | Mill-King Creamery, McGregor, TX | Lone Star Herbs, League City, TX | Gundermann Acres, Wharton, TX | Rio Fresh Farms, San Juan, TX

* We advise you NOT to consume our food if you have celiac disease or non-celiac gluten sensitivity.

PASTA

LASAGNA

- Layers of beef bolognese, ricotta, house-made fresh mozzarella, pecorino romano 22
- gluten-free pasta NOT available

SUMMER PASTA

- Linguini, crab baked stuffed shrimp, greenhouse tomatoes, basil, lemon white wine sauce 25

BOLOGNESE

- Pappardelle pasta, house-made beef bolognese, house-made stracciatella cheese, pecorino romano 26

CHICKEN PARMIGIANA

- House-made fresh mozzarella, linguini, marinara sauce, basil, parmigiano 25

Additional: One Shrimp 3, Chicken Breast 10, One Meatball 4, Small Truffle Burrata 10, Substitute gluten-free Penne Pasta 3

SECONDI

SLOW BRAISED BONELESS BEEF SHORT RIB

- Arborio risotto, greenhouse tomatoes, corn 31

BRICK-PRESSED STATLER CHICKEN BREAST

- Castelvetro olives, roasted chicken herb pan sauce, rosemary duck fat potatoes 27

OVEN-ROASTED PORK CHOP

- Brined and marinated double bone-in pork chop, brocolini, duck fat potatoes, marsala mushroom sauce 32

CONTORNI

ARBORIO RISOTTO WITH GREENHOUSE TOMATOES AND SUMMER CORN 8
SAUTÉED SPINACH AND GARLIC 8

DUCK FAT POTATOES 10
MARSALA MUSHROOMS 8

BROCCOLINI, GARLIC & CHILI FLAKE 8
ZUCCHINI, CORN, BLISTERED CHERRY TOMATOES, ROASTED GARLIC 8

12" PIZZA NAPOLETANA

Characteristics of true Pizza Napoletana

- Sparse toppings, raised border with a soft charred crust
- Cooked at 800 degrees in 90 seconds to perfection – not more, not less
- We cannot make your pizza extra crispy due to the extremely hot oven, it just burns!

Gluten-Free Crust Available (Please allow extra time) 5

DOUGH MARGHERITA



- San Marzano D.O.P. tomato sauce, house-made fresh mozzarella, basil, pecorino romano, sea salt, extra virgin olive oil 20

VERA MARGHERITA (MARGHERITA OF NAPLES)

- San Marzano D.O.P. tomato sauce, mozzarella di bufala, basil, pecorino romano 23

COSACCA

- San Marzano D.O.P. tomato sauce, basil, sea salt, pecorino romano, extra virgin olive oil 17

12" PIZZA AMERICANA

SUMMER PIZZA

- Roasted brined and marinated chicken breast, aglio e olio sauce, capers, house-pulled mozzarella, arugula tossed in lemon vinaigrette, pecorino romano 25

AMORE DI MAIALE (PORK LOVE ®)



- San Marzano D.O.P. tomato sauce, house-made fresh mozzarella, house-made sausage, speck, soppressata, pancetta, pecorino romano 26

PROSCIUTTO CRUDO (CURED PROSCIUTTO NOT COOKED)



- House-made stracciatella cheese, Prosciutto di San Daniele, arugula salad with truffle lemon vinaigrette, pecorino romano 28

COTTO E SAUSAGE

- San Marzano D.O.P. tomato sauce, prosciutto cotto, house-made sausage, house-made fresh mozzarella, ricotta, basil, pecorino romano 25

FONTINA E SALSICCIA



- House-made sausage, fontina cheese, caramelized onions agrodolce, oak-roasted mushrooms, thyme, pecorino romano 27

AMERICANA

- San Marzano D.O.P. tomato sauce, house-made fresh mozzarella, house-made sausage, Ezzo's cupping pepperoni, roasted mushrooms, pecorino romano 25

EZZO'S CUPPING PEPPERONI

- San Marzano D.O.P. tomato sauce, house-made fresh mozzarella, artisan pepperoni, Sicilian oregano, pecorino romano 24

MANZO

- Slow braised boneless beef short rib, battuto, crescenza cheese, bloomed red onion, gremolata 26

ADDITIONAL

CRISPY PANCETTA 7

ONE MEATBALL 4

ONIONS AGRODOLCE 3

RICOTTA 4

PROSCIUTTO DI SAN DANIELE 7

HOUSE-MADE SAUSAGE 6

ROASTED MUSHROOMS 5

CALABRIAN HOT CHILI 3

CHICKEN BREAST 10

EZZO'S CUPPING PEPPERONI 6

ROASTED BELL PEPPERS 5

TRUFFLE HONEY DRIZZLE 5

(In the "Pizza Napoletana" section, we recommend no more than three toppings.)

(In the "Pizza Americana" section, adding too many toppings will yield pizzas that are a sloppy mess.)



- * Please note that while we offer gluten-free products, we are not a gluten-free environment.
- * Any food restrictions must be communicated to the MANAGER on duty before ordering.
- * We will do our best to accommodate you; but we may not have the resources available.
- * Please, no outside food or drinks to be brought into the restaurant or patio, as the Health Department & TABC enforce restrictions on items such as desserts, liquor, beer, and wine.
- * Please note: A 20% gratuity will be added for all parties of 8 or more.
- * 3% convenience fee for credit card transactions