

"As seen on Food Network"



Our Cheese Curd Partner!



Special Weeknight Menus (no substitutions or split meals please)

(Mondays-Wednesdays: Lunch 11:30 a.m.-2:30 p.m., Dinner 2:30 p.m.- close)

Three course Lunch - 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 add 12 or Flatiron Steak add 15)

LUNCH THIRD COURSE

- Small Tiramisu or Affogato or Small Nutella Torta •

Three course Dinner - 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 30

SPRING BURRICOTTA

- Burrata with ricotta filling, Texas honey drizzle, asparagus, prosciutto di San Daniele, Lemon vinaigrette, lemon zest 28

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 26

BURRATA SAMPLER

- A sampling size of all three burrate with asparagus, tomatoes, beet puree, and flatbread 39



Burrata Add-ons: Prosciutto di San Daniele 7, Roasted Asparagus 6, Heirloom Tomatoes 7

ANTIPASTI

WOOD-OVEN ROASTED CALABRIAN CHICKEN WINGS (*NOT FRIED*)

- 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 CALAMARI**)

- Oak-roasted shrimp and calamari, garlic, chili flakes, parsley, extra virgin olive oil, breadcrumbs. Served with marinara 21

RICOTTA AL FORNO

- Wood-oven baked ricotta, honey, rosemary balsamic reduction, house-made flatbread 14

SEASONAL BRUSCHETTA

- Toasted house-made pugliese bread, creamy burrata filling, asparagus, salsa verde, lemon zest, pecorino romano 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

INSALATE

CASA

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

SPRING SALAD

- Arugula, shaved watermelon radish, naval and blood orange segments, artichoke hearts, castelvetro olives, toasted pistachios, romano, lemon vinaigrette - 16

MISTA

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

ARUGULA

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

POLLO

- Roasted chicken, tomatoes, roasted garlic, spicy pecans, farm fresh greens, roasted shallot vinaigrette 22

Salad Add-ons: One Shrimp 3, Chicken Breast 10, One Meatball 3, Small Fior di Latte Burrata 10

* 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

SPRING PASTA

- Rigatoni with pancetta, asparagus, garlic, spring onion, chili flakes, extra virgin olive oil, pecorino panna 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

Pasta Add-ons: One Shrimp 3, Chicken Breast 10, One Meatball 3, Small Fior di Latte Burrata 10, Substitute: Gluten-free Penne Pasta 3

SECONDI

PAN-SEARED FLATIRON STEAK

- Marinated in extra virgin olive oil, rosemary, garlic, and lemon with duck fat potatoes, zucchini, roasted garlic, and blistered cherry tomatoes, and salsa verde 35

BRICK-PRESSED ½ CHICKEN

- Castelvetro olives, herb pan sauce, rosemary potatoes 29

OVEN-ROASTED PORK CHOP

- Brined and marinated bone-in pork chop, broccolini, creamy polenta, mushroom marsala sauce 32

CONTORNI

CREAMY PECORINO POLENTA 9

- ROASTED ASPARAGUS, PANCETTA, BALSAMIC GLAZE 9

DUCK FAT POTATOES 10

- ZUCCHINI, ROASTED GARLIC, BLISTERED CHERRY TOMATOES 8

BROCCOLINI, GARLIC & CHILI FLAKE 8

- WILD MUSHROOMS, MARSALA, THYME 14

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 16

12" PIZZA AMERICANA

SPRING PIZZA

- Pecorino panna, house-made fresh mozzarella, asparagus, pancetta, spring onion, 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, farm-fresh arugula salad with truffle lemon vinaigrette, pecorino romano 28

ARRABBIATA

- All-beef bolognese sauce, San Marzano D.O.P. tomato sauce, house-made fresh mozzarella, pecorino romano, calabrian chili 26

FONTINA E SALSICCIA

- House-made sausage, fontina cheese, caramelized onions agrodolce, oak-roasted mushrooms, thyme, pecorino romano 25

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

PIZZA ADD-ONS

ONE MEATBALL 3

HOUSE-MADE SAUSAGE 6

ALL-BEEF BOLOGNESE SAUCE 7

ONIONS AGRODOLCE 4

ONE SHRIMP 3

PROSCIUTTO DI SAN DANIELE 7

ROASTED MUSHROOMS 4

TRUFFLE HONEY DRIZZLE 3

CHICKEN BREAST 10

EZZO'S CUPPING PEPPERONI 6

ROASTED BELL PEPPERS 4

CALABRIAN HOT CHILI 3

(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