



POST OAK, TX - DINNER

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions* 24

STEAK TARTARE USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips* 23

CRISPY ARTICHOKEs fresh baby artichokes, olive aioli (limited availability) 20

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme 13

MEATBALLS beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 23

SALADS

WILD ARUGULA SALAD arugula, shaved fennel, lemon, 24 month Reggiano 12

KALE SALAD curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 10

WHOLE LEAF CAESAR old world dressing, bread crumbs (jumbo shrimp +12)* 15

BURRATA SALAD fresh burrata cheese with dressed market produce 23

AMALFI TUNA

seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 34

TUSCAN GRAINS

jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn and green goddess 28

THE PLAZA

roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vin 25

CHOPPED SALAD

salami, aged provolone, Castelvetro olives, piquillo peppers, pepperoncini vin 19

SIDES 9 EACH

POLENTA fresh shucked corn and chives

BROCCOLINI marcona almonds and Reggiano

SEARED WILD MUSHROOMS with garlic and thyme

WHITE BEANS with Italian sausage and sage

HEIRLOOM CARROTS whipped ricotta, pistachios

CAULIFLOWER pistachio, mint, currants and Reggiano

SANDWICHES

THE COMBO

thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil and vin 22

CHEESEBURGER

house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions* 20

CRISPY CHICKEN

provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 18

ITALIAN DIP

shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, served with au jus* 24

ALL PASTAS .
MADE IN HOUSE .

ONE SHEET LASAGNA ricotta, basil, spicy tomato gravy, pesto 29

CACIO E PEPE bucatini, cracked black pepper and Pecorino 23

SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano 24

AL LIMONE linguine, jumbo shrimp, lemon, chives and breadcrumbs 28

MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala 27

BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano 29

CAPPELLETTI stuffed with Jumbo Lump Crab, with saffron butter, tomatoes (limited) 36

ENTRÉES

EGGPLANT PARM

crispy eggplant, fresh mozzarella and our house tomato gravy 25

SEARED JUMBO SCALLOPS

wild caught Nantucket scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin* 41

MEDITERRANEAN SEA BASS

pan roasted, with mint gremolata, paired with broccolini* 36

PESTO CRUSTED SALMON

sourced from Patagonia, filleted in house daily, served with cauliflower* 37

CHICKEN PICCATA

lemony chicken, capers and paired with a kale salad 29

ROASTED CHICKEN

served over orzo salad, squash, pine nuts, French feta 28

NY STRIP STEAK

broiled USDA Prime, topped with salsa verde, served with heirloom carrots* 59

CENTER CUT FILET

hand-cut USDA Prime, broiled, served with polenta and broccolini* 62

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have food allergies please notify us as not all ingredients are listed.