



POST OAK, TX - LUNCH

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions* 23

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

STEAK TARTARE USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips* 22

CRISPY ARTICHOKEs fresh baby artichokes, olive aioli (limited availability) 19

HOUSEMADE FOCACCIA with whipped ricotta, roasted garlic and thyme 12

MEATBALLS beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 22

SALADS

WILD ARUGULA SALAD arugula, shaved fennel, lemon, 24 month Reggiano 11

WHOLE LEAF CAESAR old world dressing, bread crumbs (jumbo shrimp +12)* 14

BURRATA SALAD fresh burrata cheese with dressed market produce 22

AMALFI TUNA seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 32

KALE & ROASTED CHICKEN SALAD Savoy cabbage, almonds, ricotta salata, champagne citrus vin 19

TUSCAN GRAINS jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn green goddess 27

THE PLAZA roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 24

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

SIDES 8 EACH

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 21

CHEESEBURGER house ground chuck, aged provolone, Calabrian chilies, arugula, fennel and red onions* 19

CRISPY CHICKEN provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 17

ITALIAN DIP shaved tri-tip, melted provolone, sautéed broccolini, giardiniera spread, served with au jus* 23

• ALL PASTAS •
MADE IN HOUSE •

CACIO E PEPE bucatini, cracked black pepper and Pecorino 22

SPICY GEMELLI gemelli, spicy vodka sauce, basil and Reggiano 23

AL LIMONE linguine, jumbo shrimp, lemon, chives and breadcrumbs 27

MARSALA TRUMPETS trompetti, seasonal mushrooms, garlic and Marsala 25

BOLOGNESE mafaldine, house-made beef, lamb and pork ragu and Reggiano 28

CAPPELLETTI stuffed with Jumbo Lump Crab, with saffron butter, tomatoes (limited) 34

ENTRÉES

EGGPLANT PARM crispy eggplant, fresh mozzarella and our house tomato gravy 24

SEARED JUMBO SCALLOPS wild caught scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin* 37

MEDITERRANEAN SEA BASS pan roasted, with mint gremolata, paired with broccolini* 35

PESTO CRUSTED SALMON sourced from Patagonia, filleted in house daily, served with cauliflower* 36

CHICKEN PICCATA lemony chicken, capers and paired with a kale salad 28

ROASTED CHICKEN served over orzo salad, squash, pine nuts, French feta 27

CENTER CUT FILET hand-cut USDA Prime, broiled, paired with a caesar salad* 59

*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.