



PARK CITIES, TX - LUNCH

STARTERS

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

KALE SALAD curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 11

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

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 23

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 & CHICKEN SALAD

roasted chicken, kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 19

TUSCAN GRAINS

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

THE PLAZA

roasted chicken, golden beets, pancetta, marcona almonds, goat cheese, honey vin 24

CHOPPED SALAD

salami, aged provolone, Castelvetrano 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

• ALL PASTAS •
• MADE IN HOUSE •

CACIO E PEPE bucatini, 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 25

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

ENTRÉES

EGGPLANT PARM

crispy eggplant, fresh mozzarella and our house tomato gravy 24

SEARED JUMBO SCALLOPS

wild caught Nantucket scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 38

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 29

ROASTED CHICKEN

served white beans with Italian sausage and sage 28

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.*