



PARK CITIES, 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 21

## AMALFI TUNA

seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 31

## 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

**CHILLED WHITE BEANS** celery, radish, herbs, lemon and olive oil

**HEIRLOOM CARROTS** whipped ricotta, pistachios

**SEASONAL VEGETABLE** rotating selections

## 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 22

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

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

**PESTO RIGATONI** rigatoni, pancetta, pesto, and French peas 24

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

## ENTRÉES

### EGGPLANT PARM

crispy eggplant, fresh mozzarella and our house tomato gravy 23

### SEARED JUMBO SCALLOPS

wild caught Nantucket scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 36

### MEDITERRANEAN SEA BASS

pan roasted, with mint gremolata, paired with broccolini 34

### PESTO CRUSTED SALMON

sourced from Patagonia, filleted in house daily, served with our seasonal vegetable 35

### CHICKEN PICCATA

lemony chicken, capers and paired with a kale salad 28

### ROASTED CHICKEN

served over chilled white beans with celery, radish, herbs, lemon and olive oil 27

### CENTER CUT FILET

hand-cut USDA Prime, broiled, paired with a caesar salad 57

*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.*