



PARK CITIES, TX

## STARTERS

- SICILIAN CRUDO** raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions\* 27
- STEAK TARTARE** USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips\* 25
- CRISPY ARTICHOKEs** fresh baby artichokes, olive aioli (limited availability) 21
- HOUSEMADE FOCACCIA** with whipped ricotta, roasted garlic and thyme 14
- MEATBALLS** beef, lamb and pork, tomato gravy, Reggiano, housemade focaccia 26

## SALADS

- WILD ARUGULA SALAD** arugula, shaved fennel, lemon, 24 month Reggiano 12
- KALE SALAD** curly kale, Savoy cabbage, almonds, ricotta salata, champagne citrus vin 11
- WHOLE LEAF CAESAR** old world dressing, bread crumbs (jumbo shrimp \*12)\* 16
- BURRATA SALAD** fresh burrata cheese with dressed market produce 24
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- AMALFI TUNA** seared #1 ahi tuna, Amalfi vinaigrette, citrus, cucumber, arugula, pistachios\* 34
- TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, green goddess 29
- KALE & ROASTED CHICKEN** Savoy cabbage, almonds, ricotta salata, champagne citrus vin 23
- THE PLAZA** roast chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 27
- CHOPPED SALAD** salami, provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 21

## SIDES 10 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
- POLENTA** fresh shucked corn and chives (after 4pm)

## SANDWICHES

- THE COMBO** thinly sliced Italian charcuterie, fresh mozzarella, LTO, cherry pepper spread, oil & vin 23
- CHEESEBURGER** house ground chuck, provolone, Calabrian chilies, arugula, fennel & red onions\* 20
- CRISPY CHICKEN** provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 19

• ALL PASTAS •  
• MADE IN HOUSE •

- CACIO E PEPE** bucatini, black pepper and Pecorino 25
- SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 26
- AL LIMONE** linguine, jumbo shrimp, lemon, chives and breadcrumbs 30
- MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 27
- BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 32

## ENTRÉES

- EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 27
- SEARED JUMBO SCALLOPS** wild scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin\* 47
- MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with broccolini 36
- PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, with cauliflower 38
- CHICKEN PICCATA** lemony chicken and capers, paired with a kale salad 32
- ROASTED CHICKEN** served over white beans with Italian sausage and sage 34
- NY STRIP STEAK** broiled USDA Prime, topped with salsa verde, served with heirloom carrots\* 63
- CENTER CUT FILET** hand-cut USDA Prime, with caesar salad at lunch, polenta & broccolini at dinner\* 65

*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.*