



PARK CITIES, 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 22

AMALFI TUNA

seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 33

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 9 EACH

POLENTA fresh shucked corn and chives

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

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

THE COMBO

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

• 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

PESTO RIGATONI rigatoni, pancetta, pesto, and French peas 26

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 39

MEDITERRANEAN SEA BASS

pan roasted, with mint gremolata, paired with broccolini 35

PESTO CRUSTED SALMON

sourced from Patagonia, filleted in house daily, served with our seasonal vegetable 36

CHICKEN PICCATA

lemony chicken, capers and paired with a kale salad 29

ROASTED CHICKEN

served over chilled white beans with celery, radish, herbs, lemon and olive oi 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 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.*