



PARK CITIES, TX - DINNER

STARTERS

SICILIAN CRUDO raw Big Eye tuna, Patagonia salmon, jumbo scallops, capers, onions 25

STEAK TARTARE USDA Prime filet, olives, capers, Dijon, Reggiano, housemade chips 24

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 24

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) 15

BURRATA SALAD fresh burrata cheese with dressed market produce 23

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**AMALFI TUNA** seared #1 ahi tuna with Amalfi vinaigrette, citrus, cucumber, arugula, pistachios 34

**TUSCAN GRAINS** jumbo shrimp, farro, cucumbers, tomatoes, Kalamata olives, corn, green goddess 29

**THE PLAZA** roasted chicken, golden beets, pancetta, Marcona almonds, goat cheese, honey vin 25

**CHOPPED SALAD** salami, aged provolone, Castelvetrano olives, piquillo peppers, pepperoncini vin 20

## SIDES 9 EACH

**POLENTA** fresh shucked corn and chives

**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 22

**CHEESEBURGER** house ground chuck, aged provolone, Calabrian chilies, arugula, fennel, red onions 20

**CRISPY CHICKEN** provolone, sundried tomato aioli, pickled onions, dressed arugula and fennel 18

• ALL PASTAS •  
• MADE IN HOUSE •

**CACIO E PEPE** bucatini, black pepper and Pecorino 24

**SPICY GEMELLI** gemelli, spicy vodka sauce, basil and Reggiano 25

**AL LIMONE** linguine, jumbo shrimp, lemon, chives and breadcrumbs 29

**MARSALA TRUMPETS** trompetti, seasonal mushrooms, garlic and Marsala 27

**BOLOGNESE** mafaldine, house-made beef, lamb and pork ragu and Reggiano 30

## ENTRÉES

**EGGPLANT PARM** crispy eggplant, fresh mozzarella and our house tomato gravy 25

**SEARED JUMBO SCALLOPS** wild caught scallops, mixed greens, tomato, corn, Marcona almonds, citrus vin 41

**MEDITERRANEAN SEA BASS** pan roasted, with mint gremolata, paired with broccolini 36

**PESTO CRUSTED SALMON** sourced from Patagonia, filleted in house daily, served with cauliflower 37

**CHICKEN PICCATA** lemony chicken, capers and paired with a kale salad 30

**ROASTED CHICKEN** served over white beans with Italian sausage and sage 29

**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 62

*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.*