

First Course Small Plates

Aquacotta Maremmana

Rustic Tuscan Tomato Soup, Toasted Bread, Poached Egg \$8

Bruschetta

Our Daily Feature \$9

Fried Ravioli

House-made Ravioli with Portabella Mushroom & Ricotta Cheese, Sauce Marsala \$10

Eggplant Josephine

Fried Eggplant, Texas Gulf Shrimp, Sauce Diablo, Mozzarella Cheese, Hollandaise Sauce \$12
Substitute or Add Sautéed Fresh Lump Crab for \$3 More

Mussels

Prince Edward Island Mussels, Chorizo Soffritto, White Wine Saffron Broth \$10

Fritto Misto

Fried Calamari, Shrimp, Artichoke Heart Quarters & Onion Petals, Lemon Caper Butter Sauce \$12

Carpaccio

Shaved Beef Tenderloin, Truffle Oil, Smoked Sea Salt, Dijon Aioli,
Cucumber & Hearts of Palm Salad \$12

Second Course Salads

Little Gem

Little Gem Lettuces, Gorgonzola Crumbles, Sliced Radish,
Lemon Buttermilk Vinaigrette \$8

Kale

Baby Kale, Roasted Butternut Squash, Feta cheese, Toasted
Pumpkin Seeds, Red Wine Herb Vinaigrette \$10

Spinach

Baby Spinach, Sliced Mushrooms, Crispy Pancetta, Chopped Egg,
Sliced Red Onions, Warm Bacon Vinaigrette \$9

Antipasto Board \$18

Meats

San Daniele Prosciutto
House-Cured Duck Breast

Cheeses

Smoked San Simon
Tetilla

Greek Olives, Calabrian Peppers & Cornichons

Served with House-made Mustard & Apricot Purée

**Note: You're Welcome to Share Any Item,
but No Splits. Thanks!**

Main Course Entrees

Seafood Paella

Texas Gulf Shrimp, Fresh Clams and Prince Edward Island (PEI) Mussels, Saffron Rice w/ Chicken,
Spanish Chorizo, Roasted Vegetables \$32

Texas Redfish

Pan-Seared, Fresh Texas Gulf Red Fish Fillet, Roasted Eggplant Puree, Shellfish Cream, Enoki Mushrooms \$28

Butter Poached Lobster Tail

Butter Poached Lobster Tail, Truffled-Potato Leek Sauce, Roast Potatoes, Asparagus \$42

Filet Mignon

Grilled 6oz Beef Tenderloin Filet, Garlic Demi-Glace, Gorgonzola Butter \$36

Steak Florentine

Grilled 12oz Boneless Rib Eye Steak, Coriander & Fennel Rub, Rosemary Infused Olive Oil Finish \$38

Pasta Bella

Fresh Fettuccine, Texas Gulf Shrimp, Fresh Clams and PEI Mussels, Artichokes Quarters
Asparagus, Mushrooms, Peas, Pancetta Cream Sauce \$28

Rigatoni all' Amatriciana

Rigatoni, Classic Fresh Tomato Sauce, Guanciale, Pecorino Romano, Basil \$24

Pan Roasted Duck Breast

Sweet Potatoes, French Lentils, Tuscan Kale \$28

Lamb Chops

Pan Roasted New Zealand Lamb Rack, Onion and Anchovy Jam,
Grated Cucumber Vinaigrette, Arugula & Mint \$38

Pork Chop Milanese

Breaded-Pan Fried Center Cut Pork Loin Cutlet, Sage Brown Butter, Capers, Arugula, Pecorino Romano Flakes \$26

Sides

Potato Croquettes w/Sundried Tomato Aioli | Polenta | Seasonal Fresh Vegetables \$6

Rigatoni w/ White Cream or Red Sauce | Sautéed Wild Mushrooms \$6

Sautéed Fresh Lump Crab or Sautéed Shrimp \$8

Water is Served Upon Request | Gracious Tipping is Encouraged | 20% Gratuity is Added on Parties of 6 or More

*Menu Disclaimers: Olives may have pits, Fish may have bones, Meats are prepared to your desired doneness,
Undercooked and/or Raw Meats may be Harmful to your Health (per the Health Dept.).
Clams and Mussels are in Shells. Hot Plates, Hot Coffee, & Hot Tea are Hot.*

Sean Fletcher - Chef | Anthony Grabda - Sous Chef