

CENA |

APERITIVO |

cremini mushroom cappuccino
latte foam / crostini biscotti 10

organic garden salad
farmer's vegetables /
hazelnut vinaigrette 9

beet ribbons
true luck texas goat cheese /
arugula / walnuts 11

crab ravioli
huckleberry gelee pasta 18

veal sweet breads
chestnut mousse /
saba vinaigrette 17

burrata
house made / local heirloom
tomatoes / pesto 14

beef tenderloin crudo
pumpkin seeds / truffle crema /
parmesan cheese 16

tuna crudo
avocado / horseradish /
ginger 18

foie gras
rye toast / port-roasted black
mission figs 20

ANTIPASTO |

formaggio
italian & local cheese /
house jams / honey 16

carne
prosciutto / mortadela /
sopresata / coppa / finochetta /
house mustard / pickles 18/25(both)

PIZZA |

siciliana
pesto / garlic / wild mushrooms /
fontina / rosemary 15

milano
truffle cream /
san daniel prosciutto /
aged balsamic 17

PRIMO |

raviolo d' uovo
goat cheese / ricotta / parmesan /
braised lamb / fall vegetables 24

tagliatelle
uni cream / lobster / pane frito 18/34

fagotelli
butternut squash / sage /
brown butter / pumpkin seeds 15/27

vincisgrassi
layers of veal ragout /
parmesan cream 28

risotto
porcini mushrooms / pork belly /
pecorino romano / demi 14/25

gnocchi
pomodoro / grilled octopus /
parmigiano reggiano 16/27

SECONDO |

striped bass
baby fennel / quinoa /
saffron-white wine butter 31

salmon
jerusalem artichoke / vegetable
ragout / salsa verde 27

scallops
carrots / buttermilk gelee /
brown butter powder 30

pheasant
potato cake / apple mostarda /
cardamom reduction 34

duck breast
celery root / foraged mushrooms /
hibiscus demi 31

pork trio
chop / leg / porchetta / eggplant /
white port 34

eye of ribeye
44 farms / roasted cauliflower /
garlic confit / bone marrow sauce 40

veal cheeks
creamy polenta / osso buco broth /
gremolata 36

We proudly support Texas farmers, ranchers and fishermen