

First Course Small Plates

Bruschetta
Our Daily Feature \$9

Chilled Asparagus Soup
Shrimp, Asparagus, and Basil Pesto \$8

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

Pork Belly
Milk Poached Kurobuta Pork Belly, Snap Pea Salad \$10

Fritto Misto
Fried Calamari, Shrimp, Avocado, & Onion Petals, Lemon Caper Butter Sauce \$12

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

Second Course Salads

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

Kale
Baby Kale, Strawberries, Feta, Shaved Red Onions,
Candied Walnuts, Balsamic Vinaigrette \$10

Fennel Citrus
Shaved Fennel, Sliced Oranges, Chopped Olives, Capers, Arugula,
Lemon Garlic Labneh, Red Chile Flakes, Citrus Vinaigrette \$9

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

Antipasto Selections

3 for \$15 | Add Extras @ \$6 ea

Meats

San Daniele Prosciutto

House-Cured Duck Breast

Soppressata

Spanish Chorizo

Greek Olives, Peppers & Caper Berries

*Served with House-made Mustard, Garlic Aioli,
Apricot Purée*

Cheeses

San Simon Smoked

Tetilla

Nocetto di Capra

Ubriaco al Venno Rosso

Main Course Entrees

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

Texas Redfish
Pan-Seared Texas Redfish Fillet, Zucchini Pappardelle, Heirloom Tomatoes, Tomato Nectar, Olive Oil Powder \$28

Open-Faced Lobster and Scallop Ravioli
Butter Poached Lobster Tail, Pan-Seared Diver Scallops, Fresh Pasta, Sunchoke Puree,
Fresh Corn Milk Sauce, Fresh Corn and Grilled Green Onions \$42

Chicken Mattone
Marinated, Pan-Roasted, Semi-Boneless Half Chicken, Lemon Butter Sauce \$22

Steak Au Poivre
Peppercorn Crusted, Grilled 6oz Beef Tenderloin Filet, Cognac and Green Peppercorn Cream Sauce \$38

Strip Steak
Grilled 10oz Strip Loin Steak, Garlic Demi-Glace, Gorgonzola Butter \$36

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

Spaghetti all' Amatriciana
Spaghetti, Classic Fresh Tomato Sauce, Guanciale (Pork), Pecorino Romano, Basil \$24

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

Oven Roast Pork Loin
Prosciutto-Wrapped Pork Loin, Orzo, Pork Jus \$28

Sides

Potato Croquettes w/Sundried Tomato Aioli | Polenta | Seasonal Fresh Vegetables
Pasta w/ White Cream or Red Sauce | Wild Mushrooms \$6
Sautéed Fresh Lump Crab | 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 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