

Sasanian Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HYBRID 165 / oz

ROYAL OSSETRA 140 / oz

Chef's Caviar Salad

12g SASANIAN ROYAL OSSETRA, CRÈME FRAICHE, EGG SALAD, BRIOCHE TOAST

69

Beginnings

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| POLIPETTI ARROSTITI | 23 |
| CHARRED OCTOPUS, SQUID INK SPAGHETTI, BLISTERED TOMATO, CALABRESE PAINT | |
| TARTINA DI FUNGHI | 21 |
| EXOTIC FORAGED MUSHROOM TART, TEXAS ROOT VEGETABLE, GOAT'S CHEESE DUXELLE | |
| OSTRICHE GRATINATE | 21 |
| SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, DIMMIT COUNTY OLIVE OIL | |
| CREPELLA DI ARAGOSTA | 27 |
| CRACKED LOBSTER, BLUE OYSTER MUSHROOM, SAFFRON FONDUE, DEVEILED TROUT ROE | |
| OCA SAN ROCCO | 29 |
| TEXAS GOOSE & CRANBERRY TERRINE, COGNAC WHIPPED GOOSE LIVER MOUSSE CALABRESE GOOSE EN GELEE, CHESTNUT PUMPKIN BREAD, ORANGE FENNEL CURTIDO | |
| VELLUTATA DI CAVOLO & GRANCHIO | 23 |
| ATKINSON FARM CAULIFLOWER, MELTED LEEK, BLUE CRAB FOCACCIA, 1836 OLIVE OIL | |

Insalate

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| MELA | 16 |
| GREEN APPLE, JAMBON DE BAYONNE, CHICORY GREENS, SMOKEY BLUE CHEESE, ROASTED ALMOND BISCOTTI, HONEY BALSAMIC VINAIGRETTE | |
| LATTUGA | 14 |
| ROMAINE CHIFFONADE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING | |
| SEDANO | 13 |
| CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON | |



CHEF DANNY TRACE

PASTA

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| SPAGHETTI AL TARTUFO NERO | 45 |
| CACIO PEPE, PARMIGIANO REGGIANO, FALL BURGUNDY BLACK TRUFFLE | |
| PAPPARDELLE AL CINGHIALE * | 42 |
| SALMORIGLIO GRILLED IBERICO TENDERLOIN, FOREVER BRAISED BOAR BOLOGNESE | |
| POLLO | 42 |
| NORTH CAROLINA ROUGE CHICKEN, HONEY ROASTED BUTTERNUT, PETITE KALE POTENTE TAGLIATELLE, CRISPY GUANCIALE, TEXAS OLIVE OIL | |
| GRANCHIO | 42 |
| LOUISIANA JUMBO LUMP CRAB AGNOLOTTI, SOUTHERN HARVEST HERBS, LIMONCELLO | |

PESCE

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| SALMONE | 59 |
| ORA KING SALMON, GULF COAST WILD SHRIMP, ARTICHOKE CONFIT RISOTTO, FENNEL BULB, BAROLO BEURRE ROUGE | |
| FRUTTI DI MARE | 49 |
| BROILED GOLDEN POMFRET, MARBLE LUMP BLUE CRAB, TEXAS JUMBO SHRIMP SOUTHERN ROASTED OYSTER, POTENTE SPAGHETTI, SAFFRON LOBSTER BROTH | |
| BRANZINO | 39 |
| CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT | |
| CAPELANTE | 59 |
| COLOSSAL DIVER SCALLOPS, GOLDEN BUTTERNUT RISOTTO, JARDINIERE BRODO | |

CARNE

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| FILETTO DI MANZO * | 85 |
| TEXAS WAGYU X GOLD PRIME BEEF FILET, ROASTED GARLIC WHIPPED POTATO, FARMER'S VEGETABLE, MARCHAND DE VIN | |
| LOMBATA * | 89 |
| TEXAS AKAUSHI PRIME BEEF STRIP, ROSEMARY ROASTED MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED ONION, GARLIC SALMORIGLIO | |
| VITELLO | 49 |
| PORCINI BRAISED VEAL GUANCIALE, POLENTA BLANCO, BRABANT SWEET POTATO, PORT LACQUERED BEETROOT | |
| AGNELLO * | 99 |
| COLORADO ROCKY MOUNTAIN LAMB CHOPS, ROOT VEGETABLE COUSCOUS, RAINBOW SWISS CHARD, MADEIRA MINT JULEP | |
| BISTECCA ALLA FIORENTINA * | MKT |
| 44 OZ PRIME PORTERHOUSE STEAK, D'ARTAGNAN BACON LARDON, ATKINSON FARM VEGETABLES, MARBLE POTATO, FOR TWO | |

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS