BEGINNINGS



**INSALATA ACCIUGA 12**

ROMAINE CHIFFONADE, BOQUERONE, PARMESAN RIBBONS, CAESAR DRESSING

**SEDANO 12**

CRISP SHAVED CELERY, FENNEL, PECORINO ROMANO, MEYER LEMON

**INDIVIA AL BURRATA 1****4** WHIPPED PUGLIA BURRATA, ATKINSON FARM BEET & TOMATO, PETITE ARUGULA, FIG SABA, SEA SALT CRACKER, DIMMIT COUNTY OLIVE OIL

**POLIPETTI ARROSTITI 19**

CHARRED OCTOPUS, CALABRESE PAINT, SQUID INK SPAGHETTI, FAVA BEAN

**OSTRICHE GRATINATE 16**

ROASTED HALF SHELL LOUISIANA OYSTERS, TEXAS ARTICHOKE, MEYER LEMON, PARMIGIANO REGGIANO, PARISIENNE LIQUEUR

**PROSCIUTTO AFFETTATO \* 19** LANDRACE JAMON SERRANO, CREAMED HEN EGG, ORO ITALIANO CHEESE, TEXAS OLIVE OIL, GRILLED SOURDOUGH BREAD

**TARTINA CON POLPA DI GRANCHIO 21**

JUMBO LUMP CRAB, CLAMSHELL MUSHROOM, CALABRIAN PEPPER, FLAKY PASTRY, CRUSHED CORN SAUCE

**FOIE GRAS PADELLA**

CAST IRON SEARED FOIE GRAS, TEXAS STRAWBERRY JAM, PETITE HERBS **23**

TOASTED BRIOCHE

 **CAVIAR SERVICE**

**ROYAL BELUGA HYBRID** **150 / 20g**

**ROYAL OSSETRA** **85 /** **20g**

**ROYAL SHASSETRA**  **75 / 20g**

HOUSE MADE PASTA



**AGNOLOTTI DI GAMBERI 32**

PALACIOS JUMBO SHRIMP, ARTICHOKE, BLISTERED TOMATO, LIMONCELLO

**SPAGHETTI AL TARTUFO NERO 42**

CACIO PEPE, FRENCH WINTER BLACK TRUFFLE SHAVED TABLESIDE

**RAVIOLI AI FORMAGGI 27**

FARMERS DAUGHTER TEXAS CHEVRE, BRUSH CREEK LABNEH, BLACK GARLIC HAVARTI

FIRE ROASTED ARTICHOKE, ENGLISH PEA, CHARRED ONION, GRAPPA ROSEE SAUCE

**TAGLIATELLE AL CINGHIALE 34** SALMORIGLIO GRILLED WILD BOAR CHOP, FOREVER BRAISED BOAR BOLOGNESE

FROM THE SEA



**CAPESANTE 36**

DIVER SCALLOPS, TEXAS FARMERS CORN RISOTTO, RADISH, SEAFOOD BRODO

**BRANZINO** **39**  CAST IRON ROASTED SEA BASS, GARDEN VEGETABLE CONFETTI, CHARRED CORN BROTH

**FRUTTI DI MARE 41** LOBSTER & BLUE CRAB STUFFED FLOUNDER, DIVER SCALLOP, WILD TEXAS SHRIMP, FIRE ROASTED LOUISIANA OYSTER

LAND & SKY



**QUAGLIA 35**

HILL COUNTRY QUAIL, ATCHAFALAYA CRAWFISH STUFFING, QUAIL EGG, CHARRED CORN, SUNFLOWER SPROUT, COGNAC LACQUER

**FILETTO DI MANZO \* 45**

HARRIS RANCH PRIME BEEF FILET, GARLIC CREAMED POTATO, FARMER’S VEGETABLE, SEA SALTED ESPRESSO

**LOMBATA \* 47**

HARRIS RANCH PRIME BEEF STRIP, MARBLE POTATO, APPLEWOOD BACON, CARAMELIZED SPRING ONION, POTENTE WORCESTERSHIRE

**COSTOLETTE DI AGNELLO \* 48**

COLORADO LAMB CHOP, ROSEMARY & BLUE CHEESE LAMB TART, GARDEN VEGETABLE, BOURBON FIG GLAZE

**VITELLO \* 52**

PERIGUEUX VEAL CHOP, BRAZOS VALLEY GOAT CHEESE POLENTA, ATKINSON FARM VEGETABLE, CALABRESE PEPPERCORN SAUCE

**TAGLIATA DI MANZO \* 39** SALMORIGLIO ROASTED WAGYU RIBEYE CAP, APPLEWOOD BACON SLAB, LYONNAISE POTATO, LIONS MANE, BROCCOLI RAAB, SUNNY SIDE HEN EGG



**EXECUTIVE CHEF DANNY TRACE**

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