

## Savor Caviars

CRÈME FRAICHE, SHALLOT, CHOPPED EGG, CHIVE, BLINI

ROYAL KALUGA HUSO 165 / oz

IMPERIAL OSETRA 179 / oz

## Caviar Egg Salad

12g IMPERIAL OSSETRA, CRÈME FRAICHE, CHOPPED EGG, BRIOCHE TOAST

89

## Beginnings

<b>POLIPETTI ARROSTITI</b>	<b>23</b>
CHARRED OCTOPUS, SQUID INK SPAGHETTI, BLISTERED TOMATO, CALABRESE PAIN	
<b>TARTINA DI GRANCHIO</b>	<b>29</b>
MARBLE LUMP BLUE CRAB TART, BLUE OYSTER MUSHROOM, SAFFRON ROASTED CORN	
<b>OSTRICHE GRATINATE</b>	<b>21</b>
SOUTHERN ROASTED HALF SHELL OYSTERS, ARTICHOKE, ANISE, TEXAS 1836 OLIVE OIL	
<b>CREPELLE DI CONIGLIO</b>	<b>23</b>
TEXAS RABBIT CREPE, FRESH MOREL, SPRING PEA, WHIPPED RICOTTA, BLACK GARLIC JAM	
<b>CARPACCIO *</b>	<b>25</b>
TEXAS WAGYU X KURO, LILY MUSHROOM, HORSERADISH BURRATA, DEVILS KISS PEPPER	
<b>TONNO *</b>	<b>25</b>
#1 YELLOWFIN TUNA, GOLDEN BEET, ELOTE, PETITE ARUGULA, WILD ONION GREMOLATA	

## Insalate

<b>BURRATA</b>	<b>16</b>
SPECKLEBELLY FARM TOMATO, PUGLIA BURRATA, CUCUMBER RIBBONS, AVOCADO, ROSEMARY FOCACCIA, PETITE ARUGULA, FIG SABA, DIMMIT COUNTY OLIVE OIL	
<b>LATTUGA</b>	<b>14</b>
ROMAINE CHIFFONADE, BOQUERONE CROSTINI, PARMESAN RIBBONS, CAESAR DRESSING	
<b>SEDANO</b>	<b>13</b>
CRISP SHAVED CELERY, FENNEL BULB, PECORINO ROMANO, MEYER LEMON VINAIGRETTE	



CHEF DANNY TRACE

## PASTA

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<b>SPAGHETTI AL TARTUFO NERO</b>	<b>55</b>
CACIO PEPE, PARMIGIANO REGGIANO, DR DELICACY ITALIAN BLACK TRUFFLE	
<b>RAVIOLI DI FUNGHI</b>	<b>35</b>
INDIAN CREEK MUSHROOM, FAVA BEAN, SOTTOCENERE CHEESE, SPRING TEXAS CORN	
<b>TAGLIATELLE AL FAGIANO</b>	<b>45</b>
SLOW ROASTED RINGNECK PHEASANT, ENGLISH PEA, PETITE KALE, CRISPY GUANCIALE	
<b>GRANCHIO</b>	<b>49</b>
CRISPY SOFTSHELL CRAB, SPECKLEBELLY FARM TOMATO, TABBOULEH, AVOCADO MEYER LEMON BLUE CRAB TARTAR	

## PESCE

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<b>FRUTTI DI MARE</b>	<b>49</b>
POMFRET, BLUE CRAB, TEXAS SHRIMP, POTENTE SPAGHETTI, CRACKED LOBSTER BROTH	
<b>BRANZINO</b>	<b>39</b>
CAST IRON SEARED SEA BASS, FARMER'S VEGETABLE CONFETTI, PETITE PEA SPROUT	
<b>CAPELANTE</b>	<b>59</b>
COLOSSAL DIVER SCALLOPS, PARMIGIANO REGGIANO RISOTTO, CITRUS CORN BRODO	
<b>SALMONE *</b>	<b>49</b>
ORA KING SALMON, SAFFRON COUS COUS, GRAPE TOMATO, GREEN OLIVE, CHERMOULA	

## CARNE

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<b>FILETTO DI MANZO *</b>	<b>89</b>
PRIME TEXAS WAGYU FILET, GARLIC POTATO, FARMER'S VEGETABLE, MARCHAND DE VIN	
<b>LOMBATA *</b>	<b>95</b>
PRIME TEXAS WAGYU STRIP, LYONNAISE POTATO, BACON LARDON, GARLIC SALMORIGLIO	
<b>VITELLO *</b>	<b>75</b>
PERIGUEUX VEAL CHOP, MARBLE POTATO, TEXAS CARROT, GUANCIALE, MARSALA GLACE	
<b>COSTOLETTE DI MANZO</b>	<b>59</b>
ESPRESSO SMOKED BEEF RIB, GRILLED TEXAS SHRIMP, ROSEMARY POLENTA, BLACKBERRY	
<b>ROSSINI *</b>	<b>99</b>
ARGENTINE BEEF FILET, ROUGIE FOIE GRAS, TRUFFLE RISOTTO, SPRING PEA, BEURRE ROUGE	
<b>BISTECCA ALLA FIORENTINA *</b>	<b>MKT</b>
44 OZ PRIME BEEF PORTERHOUSE, APPLEWOOD BACON, FARMER'S VEGETABLES, ROSEMARY MARBLE POTATO, FOR TWO	

Items and prices subject to change.

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