Welcome to giacomo’s!

Our menu is designed to encourage you to experiment and share multiple little dishes. Everything is à la carte so you select your own accompaniments. Our menu includes mostly dishes traditional & typical to specific regions in Italy, but some of our little dishes are Mediterranean-inspired.

All of our food is prepared from scratch using all natural and top quality ingredients, many of them organic and/or locally sourced. Among them are: free range eggs from Old Dad Farms, ground grass fed beef from Texas Longhorn Land & Cattle Co., pastured pork, lamb, & beef from Black Hill Ranch, seasonal vegetables from Knopp Branch Farm, & local cheeses distributed by Houston Dairymaids.

Because our food is made from scratch and labor intensive, please don’t ask us to make modifications or substitutions to our recipes – it can really throw a monkey wrench into the efficient operation of our little kitchen. Trust us – we have tested and developed our recipes to include the tastiest combination of ingredients. We are quite certain there is something on our menu that will please you without modification. However, if you have food allergies or dietary restrictions, we will do our best to accommodate you. To assist in this we have indicated gluten free and the presence of nuts with ‘gf’ or ‘nuts’ next to the menu item. ‘gf*’ indicates an item that can be prepared gluten free. For other food allergies, please inform management.

Please note – water is served upon request. By reducing water waste & washing chemical use (it takes 1 gallon of water to wash a single glass!), giacomo’s is trying in a small way to protect the environment. We also recycle all glass, cardboard, aluminum, and plastic.

20 % gratuity is added to parties of 5 or more • we cannot allow more than 2 separate checks per table (multiple processing takes so long it halts service and inconveniences other patrons)
cichetti freddi – cold little dishes

barbabietole arrosto con formaggio di capra \(gf/nuts\) \(6\)
roast beets with toasted hazelnuts & tarragon, dressed with extra virgin olive oil, aceto balsamico, & crumbled ‘pure luck farm & dairy’ goat cheese

funghi sott’olio con carciofi marinati \(gf\) \(6\)
pan roasted mushrooms dressed with extra virgin olive oil & lemon juice with marinated artichokes & shaved parmigiano reggiano

insalata di tre cavoli \(gf/nuts\) \(6^5\)
slaw of shredded brussels sprouts, tuscan kale, & savoy cabbage dressed with extra virgin olive oil, verjus & banyuls vinegar with toasted pinenuts & pecorino romano

ratatouille \(gf\) \(6\)
roast eggplant & roast zucchini with caramelized onion & sweet red peppers, & tomato filets simmered with garlic & basil

pollo al tonno \(8\)
chicken rillettes Italian-style (chicken is slowly poached in extra virgin olive oil & white wine with onions, herbs & spices until meltingly tender and succulent, then shredded & preserved under more extra virgin olive oil), served with cornichons & grilled ciabatta

insalata frutti di mare \(gf\) \(11\)
poached shrimp, calamari, scallops, & mussels with extra virgin olive oil & lemon juice, pickled fennel and sweet red pepper

tonno e fagioli \(gf\) \(9\)
imported tuna in olive oil and cannellini beans, dressed with red onion, celery, sundried tomato, lemon juice, extra virgin olive oil and aceto balsamico

antipasti freddi – cold big dishes

affettati \(nuts\) \(18\)
cured meat board of prosciutto di san danielle, speck, bresaola, finocchiona, wagyu beef salame & grilled housemade chicken sausage, with spuma di mortadella, pollo al tonno, marinated olives, cornichons, and moutarde de meaux

piatto di formaggi \(nuts\) \(18\)
cheese board of assorted italian imports and local artisanal cheeses, served with fried spicy almonds, fig orange preserves, and fried fava beans

crostini \(12\)
thin slices of toasted baguette served with choice of 3 toppings:
cannellini bean purée ○ tomato/basil/garlic/anchovy/e.v.o.o. ○ goat cheese & sundried tomato pesto
fegatini di pollo (chicken liver pâté, tuscan-style) ○ pollo al tonno (chicken rillettes italian-style)
pesto di funghi e olive (olive & mushroom spread) ○ spuma di mortadella \(nuts\) (whipped mousse of ricotta, parmigiano reggiano and imported mortadella, a pork sausage from bologna)
cichetti caldi – hot little dishes
these are labor intensive little dishes & we want to keep them value priced, so please, no modifications

gamberi al diavolo gf 9
shrimp marinated in harissa (homemade hot pepper sauce), sautéed with garlic, olive oil, lemon juice & a touch of butter served with baguette to dunk in the sauce

capesante alla griglia gf 9.5
grilled u/10 scallop wrapped in prosciutto, served over grilled red swiss chard polenta, & topped with a mushroom & caper white wine sauce

radicchio ripieno alla griglia gf 7.5
grilled radicchio leaves stuffed with mozzarella, roasted sweet pepper, prosciutto, topped with a drizzle of aceto balsamico

polpettine d’agnello piccante con lenticchie 9.5
soup of lentilles vertes du puy (green lentils from France) with little spicy lamb meatballs seasoned with garlic, cayenne, cumin, coriander, clove, cinnamon, nutmeg, thyme, mint

polpetti puccini 11
slightly spicy fennel-seasoned meatballs of grass fed texas longhorn beef & pastured pork, fennel confit & tomato cream sauce

spiedino di pollo gf 8
grilled skewered marinated chicken breast, zucchini, & red onion basted with salmoriglio and served with yogurt green goddess dipping sauce

salsiccia di pollo gf 7
grilled homemade chicken galantine, served over frisée & arugula

ali di pollo massoud gf 9.5
grilled marinated spicy chicken wings seasoned with za’atar, sumac, fennel, cumin, verjus

bruschetta con porchetta e scamorza 10
grilled bread with slow roast berkshire pork, fennel confit, & scamorza (smoked mozzarella from dallas’ mozzarella company)

involtini di melanzane alla parmigiana gf 8
roast eggplant rolls stuffed with mozzarella, ricotta, basil, in tomato cream sauce & parmigiano reggiano

formaggio in padella gf 10
halloumi cheese pan fried with taggiasche olives, thyme, and calabrian peppers served with toasted baguette

mozzarella in carrozza 7
little mozzarella sandwiches, dipped in egg, fried in butter and topped with anchovy caper sauce

ratatouille marti gf 7
ratatouille topped with a free range fried egg & shaved parmigiano reggiano served with toasted baguette

gnocchi alla romana 7
roman-style rounds of semolina gnocchi (not potato), served over a bit of tomato sauce, topped with butter & parmigiano reggiano & baked until golden

torta di cipolle e caprino 13
warm savory goat cheese & onion tart served with a side of ratatouille
minestre - soup
minestrone toscano g,f hearty vegetable and cannellini bean soup
cup (12 ounces) 8 bowl (20 ounces) 12
di stagione monthly seasonal soup (market price)

tortellini in brodo nuts g,f
housemade pasta stuffed with pork, chicken, mortadella, ricotta & parmagiano reggiano, served in giacomo’s hearty and nutritious broth

insalate - salad
choice of organic apple cider extra virgin olive oil vinaigrette or yogurt green goddess with first 3 salads giacomo’s mixed greens include butter lettuce, romaine, frisée, radicchio, & arugula
insalata della casa g,f 9
mixed greens , cherry tomatoes, kalamata olives, fresh fennel
insalata lucia g,f / nuts 13
mixed greens, roast beets with tarragon, sautéed goat cheese coated in toasted hazelnuts
insalata la mora g,f 14
mixed greens, cherry tomatoes, grilled chicken sausage
insalata naomi g,f 14
thinly sliced bresaola (air dried salted beef from lombardy, italy) with arugula, shaved parmagiano reggiano, & marinated mushrooms, dressed with extra virgin olive oil and verjus

pomodorini e ciliegini nuts 13
cherry tomatoes & mini mozzarella balls tossed in basil pesto vinaigrette, served over arugula

contorni - vegetable sides g,f
rapini 7 a slightly bitter green in the turnip family sautéed with garlic, anchovy, crushed red pepper, extra virgin olive oil
verdure miste in padella 7 pan roasted vegetable medley with garlic, & extra virgin olive oil
cavoletti con pancetta 7 brussel sprouts sautéed with pancetta, garlic, extra virgin olive oil
cavolo nero, verza, e bietola nuts 7 sautéed tuscan kale, savoy cabbage, red swiss chard, with currants, shallots, pinenuts, & verjus
fagioli all’uccelletto 5,s cannellini beans stewed with tomato, garlic, and sage
patate e cipolle 5,s roast yukon gold potatoes & cherry tomatoes, caramelized onions, rosemary & thyme
polenta con bietola 5,s grilled red swiss chard polenta

hawk’s garlic bread 6 grilled ciabatta slices slathered with mix of garlic, herbs, parmagiano reggiano, butter, extra virgin olive oil
fett’unta 6 grilled ciabatta rubbed with garlic and drizzled with extra virgin olive oil
artisanal baguette or homemade focaccia .50 per serving

11.27.18
pasta casalinga, fatta in casa - fresh egg pasta made in house
pasta e fagioli 12
hearty cannellini bean soup with onions, carrots, pancetta, tomatoes & pasta maltagliati (irregular cuts of fresh pasta)
pappardelle al telefono  15
wide noodles in a sauce of garlic & oil, cherry tomatoes, a little tomato purée, basil, mozzarella
tortelli di bietola  17  half order $9.5
half moon ravioli stuffed with swiss chard, ricotta, goat cheese, in a sage butter sauce
tagliatelle alla bolognese  18  half order $10
traditional “bologna style” slow cooked savory meat sauce made with local pastured beef & pork
tortelli  nuts  17  half order $9.5
pasta stuffed with chicken, pork, mortadella, ricotta, & parmigiano reggiano with choice of parmesan cream sauce, tomato sauce, or tomato cream sauce
pappardelle ai funghi e gorgonzola 16
wide noodles with cremini mushrooms in a parmesan cream sauce enriched with white wine and gorgonzola cheese
tagliatelle giovanni  19
parmesan cream sauce, sautéed vegetable medley, & grilled chicken breast
imported semolina pasta
cavatappi ai cinque formaggi  17
baked cork screw pasta with five cheese cream sauce (gorgonzola, fontina, ricotta, parmigiano reggiano, & gruyere) and cauliflower
linguine giacomo  nuts  19
linguine with shrimp, sundried tomato & almond pesto, cherry tomatoes, arugula, garlic, shallots, extra virgin olive oil, and a pinch of crushed red pepper, topped with a dollop of goat cheese
orecchiette giorgione  19
“little ear” pasta with spicy lamb meatballs, rapini (a slightly bitter green in the turnip family), garlic & extra virgin olive oil, brodo, and a pinch of crushed red pepper, topped with a dollop of goat cheese
spaghetti alla carbonara 15
spaghetti in a sauce of crispy guanciale (cured pork jowl), pecorino romano, free range eggs, cracked black pepper.
We prepare carbonara the authentic roman way – it is aggressively porky & peppery, NO cream involved; however a creamy texture is achieved by emulsifying the beaten eggs and cheese with pasta water. Please don’t order this if you don’t like guanciale or black pepper – each ingredient is integral to this dish!
rigatoni puccini  19
tubular ridged pasta with slightly spicy fennel seasoned meatballs (made from texas longhorn grass fed beef & black hill meats pastured pork), fennel confit, savoy cabbage, tuscan kale, swiss chard, tomato sauce, brodo, a little cream
linguine con vongole e n’duja 23
linguine with fresh clams steamed in a sauce of garlic & extra virgin olive oil, with a bit of lemon juice & white wine, and enriched with a dollop of n’duja (an extremely spicy spreadable calabrian sausage)
pasta sides
tagliatelle or capellini  8
sauce choice: parmesan cream, tomato, tomato cream, basil pesto, garlic & extra virgin olive oil, butter
*gluten-free spaghetti or penne are available

11.27.18
secondi - main course proteins & any desired accompaniments are à la carte

**pollo giotto** 14  
marinated bone-in/skin-on all natural chicken breast pan roasted in a cazuela with butter & sage

**pollo guidro** half order 8  
2 grilled chicken breasts stuffed with prosciutto, mozzarella, tomato, basil, & garlic, topped with a white wine & basil butter sauce

**cotoletta di maiale alla milanese** 18  
pastured pork loin chop coated in seasoned breadcrumbs, sautéed in butter & extra virgin olive oil, & topped a garnish of frisée, fennel, sicilian green olives, radish, vinaigrette

**porchetta e fagioli** half order 9  
slow roasted berkshire pork butt aggressively seasoned with fennel, rosemary, garlic, & black pepper, served over cannellini beans stewed with tomato, garlic, extra virgin olive oil, sage

**gamberi al diavolo** 18  
shrimp marinated in homemade harissa & pimenton sautéed with garlic and extra virgin olive oil, & finished with a touch of lemon and butter – served with crusty baguette to mop up the delicious sauce

**trota alla garfagnana** 17  
grilled whole boned rainbow trout seasoned with basil, rosemary and lemon

**tagliata di lombatello** 20  
hanger steak marinated in dry spice rub, sliced, grilled medium rare & served over arugula
**dolci**

**crostata di limone**
creamy & tart lemon tart with an almond cookie crust

**panna cotta al yogurt**
cream & yogurt gelatin pudding infused with vanilla, cinnamon, lemon zest served with seasonal fruit coulis

**budino gianduia**
rich chocolate hazelnut pudding flavored with nutella

**affogato**
espresso over vanilla gelato

**gelato e sorbetto**
selection of Italian ice cream and sorbet

**granita al caffè**
frozen crystals of organic sweet espresso with whipped cream

**dolce di stagione**
market price (available evening only) seasonal dessert, changing monthly the proceeds from this dessert are donated to Rescued Pets Movement, an organization that saves cats and dogs from being euthanized at BARC and relocates them to no-kill shelters, foster homes & ultimately happy forever homes

**bicerin**
hot chocolate syrup topped with a double shot of espresso and whipped cream

**beverages**

san benedetto sparkling water
chinottissimo - Italian healthful bittersweet carbonated beverage made from 53 herbs
natural sodas
reed’s original ginger brew, virgil’s microbrewed root beer,
virgil’s microbrewed orange cream soda, original china cola

elixia sparkling french morello cherry lemonade, elixia sparkling french mango lemonade

mexican coca cola, mexican sprite

regular and decaf coffee
regular and decaf organic espresso
regular and decaf organic cappuccino
numi organic hot tea
numi organic iced tea

lemonade - homemade fresh to order refills