



### appetizers and little dishes – cold

**fagioli e tonno** <sup>gf</sup> 9 cannellini beans and imported tuna canned in olive oil, with red onion, celery heart, lemon juice, extra virgin olive oil and aceto balsamico

**barbabietole arrosto con formaggio di capra** <sup>nuts</sup> 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** 6 pan roasted mushrooms dressed with extra virgin olive oil & lemon juice with marinated artichokes & shaved parmigiano reggiano

**insalata di tre cavoli** 6<sup>5</sup> slaw of shredded brussel sprouts, tuscan kale, & savoy cabbage with extra virgin olive oil, verjus & banyuls vinegar with toasted pinenuts & pecorino romano

**ratatouille** <sup>gf</sup> 6 roast eggplant, zucchini, caramelized onion & sweet red peppers, tomato filets, garlic, basil

**affettati** 18 cured meat board of prosciutto di parma, speck, bresaola, finocchiona, schiacciata piccante & grilled house-made chicken sausage, with spuma di mortadella, fegatini di pollo, marinated olives, cornichons, and moutarde de meaux

**piatto di formaggi** 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 DIFFERENT spreads: tomato/basil/garlic/anchovy • goat cheese/sundried tomato • tuscan chicken liver) • olive/mushroom • spuma di mortadella<sup>nuts</sup> ( ricotta/parmigiano reggiano/mortadella • cannellini bean purée

### appetizers and little dishes - hot

**gamberi al diavolo** <sup>gf\*</sup> 9 6 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

**radicchio ripieno alla griglia** <sup>gf</sup> 7<sup>5</sup> grilled radicchio leaves stuffed with mozzarella, roasted bell pepper, prosciutto, aceto balsamico

**polpetti puccini** 11 mildly spicy fennel meatballs of grass fed beef & pastured pork, tomato cream sauce

**capesante alla griglia** <sup>gf</sup> 9<sup>5</sup>

grilled sea scallop wrapped in prosciutto with grilled red swiss chard polenta, & mushroom caper sauce

**polpettine d'agnello piccante con lenticchie** 9<sup>5</sup> soup of lentilles vertes du puy & spicy lamb meatballs (garlic, cayenne, cumin, coriander, clove, cinnamon, nutmeg, thyme, mint)

**spiedino di pollo** <sup>gf</sup> 8 grilled skewered chicken breast marinated in salmoriglio, with zucchini, & red onion

**salsiccia di pollo** <sup>gf</sup> 7 grilled homemade chicken galantine, served over frisée & arugula

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

**involtini di melanzane alla parmigiana** <sup>gf\*</sup> 8

roast eggplant rolls stuffed with mozzarella & ricotta in tomato cream sauce

**ratatouille marti** <sup>gf\*</sup> 7 ratatouille topped with a free range fried egg, parmigiano reggiano, 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

**formaggio in padella** <sup>gf\*</sup> 10 pan fried halloumi cheese with taggiasche olives, thyme, spicy calabrian peppers

**dear customers, please limit dining to 1 ½ hours**

## soup and salad

**minestrone toscano** <sup>gf</sup> 8 hearty vegetable and cannellini bean soup

**tortellini in brodo** <sup>nuts</sup> 9<sup>5</sup> house made pasta stuffed with pork, chicken, mortadella, ricotta & parmigiano reggiano, served in giacomo's hearty and nutritious broth

**pasta e fagioli** 12 hearty cannellini bean soup with onions, carrots, pancetta, tomatoes, pasta

**insalata della casa** <sup>gf</sup> 9 mixed greens, cherry tomatoes, kalamata olives, fresh fennel

**insalata lucia** <sup>gf / nuts</sup> 13

mixed greens, roast beets with tarragon, sautéed goat cheese coated in toasted hazelnuts

**insalata la mora** <sup>gf</sup> 14 mixed greens, cherry tomatoes, grilled chicken sausage

*choice of organic apple cider vinaigrette, yogurt green goddess, balsamic vinaigrette, or gorgonzola vinaigrette with the above 3 salads*

**insalata naomi** <sup>gf</sup> 14

thinly sliced bresaola (air dried salted beef from lombardy, italy) with arugula, shaved parmigiano reggiano, & marinated mushrooms, dressed with extra virgin olive oil and verjus

**caesar salad** 11 creamy, garlicky, and anchovy-umami-rich dressing on crispy romaine with seasoned croutons and liberal shavings of parmigiano reggiano

**pomodori, mozzarella, e arugula** 14 campari tomatoes and mozzarella from *mozzarella company* in dallas, served over arugula with basil pesto vinaigrette

**hawk's garlic bread** 6 grilled ciabatta slices slathered with mix of garlic, herbs, parmigiano reggiano, butter, extra virgin olive oil

**fett'unta** 6 grilled ciabatta rubbed with garlic and drizzled with extra virgin olive oil

## main proteins

**pollo giotto** <sup>gf\*</sup> 11 organic split chicken breast cooked in a terracotta cazuela with butter and sage

**pollo guidò** <sup>gf</sup> 15 half order 8 2 grilled chicken breasts stuffed with prosciutto, mozzarella, tomato, basil, & garlic, topped with a white wine & basil butter sauce

**porchetta e fagioli** <sup>gf\*</sup> 17 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** <sup>gf\*</sup> 18 shrimp marinated in homemade harissa (**spicy!**) with smoked paprika, 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

**\*tagliata di lombatello** <sup>gf</sup> 20 marinated hanger steak, sliced, grilled medium rare, with arugula

**trota alla garfagnana** <sup>gf</sup> 17 grilled whole deboned rainbow trout, basil, rosemary and lemon

**frixos' fresh catch** market price grilled fish filet topped with a white wine caper lemon sauce served with a side salad of arugula with oranges, taggiasche olives and shaved fennel

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## vegetable sides

**verdure miste in padella** 7 pan roasted vegetable medley with garlic, & extra virgin olive oil

**cavolo nero, verza, e bietola** <sup>nuts</sup> 7

sautéed tuscan kale, savoy cabbage, red swiss chard, with currants, shallots, pinenuts, & verjus

**cavoletti con pancetta** 7 brussel sprouts sautéed with pancetta, garlic, extra virgin olive oil

**fagioli all'ucelletto** 5<sup>5</sup> cannellini beans stewed with tomato, garlic, and sage

**rapini** 7 a bitter green sautéed with garlic, anchovy, crushed red pepper, extra virgin olive oil

**patate e cipolle** 5<sup>5</sup> roast potatoes, cherry tomatoes, caramelized onions, rosemary & thyme

**polenta con bietola** 5<sup>5</sup> grilled red swiss chard polenta

**broccoli aglio e olio** 7 broccoli florets sautéed with garlic and extra virgin olive oil

**spinaci al burro e limone** 7 spinach sautéed in butter with shallots & a spritz of lemon juice

## **pasta casalinga – fresh egg pasta made in house**

### **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<sup>5</sup>**

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 meat sauce made with local pastured beef & pork

### **tortellini<sup>nuts</sup> 17** half order **9<sup>5</sup>**

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**

### **catappi ai cinque formaggi 17** baked cork screw pasta with 5 cheese cream sauce

(gorgonzola, fontina, ricotta, parmigiano reggiano, & gruyere) and cauliflower

### **linguine giacomo<sup>nuts</sup> 19**

linguine with shrimp, sundried tomato & almond pesto, cherry tomatoes, arugula, garlic, shallots, extra virgin olive oil, and a bit of lemon juice

### **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)

### **spaghetti alla carbonara 15**

spaghetti in a sauce of crispy guanciale (cured pork jowl), pecorino romano, free range eggs, cracked tellicherry pepper. **aggressively porky & peppery, NO cream involved**

### **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

### **orecchiette giorgione 19**

“little ear” pasta with spicy lamb meatballs, rapini (a bitter green in the turnip family), garlic & extra virgin olive oil, broth, and a pinch of crushed red pepper, topped with a dollop of goat cheese

### **tagliatelle or capellini** side order **8**

sauce choices: parmesan cream, tomato, tomato cream, basil pesto, garlic & extra virgin olive oil, butter, spicy tomato

\*gluten-free spaghetti or penne are available

## **dolci**

**crostata di limone**<sup>nut</sup> 8 creamy & tart lemon tart with an almond cookie crust

**panna cotta al yogurt**<sup>gf</sup> 7<sup>5</sup> cream & yogurt gelatin pudding infused with vanilla, cinnamon, lemon zest served with seasonal sauce

**crostata cremosa al cioccolato** 9 chocolate cream pie with a chocolate hazelnut cookie crust, topped with whipped cream and chocolate shavings

**budino gianduia**<sup>gf/nuts</sup> 8

rich chocolate hazelnut pudding flavored with nutella

**gelato e sorbetto** 1<sup>5</sup> per scoop selection from local *SweetCup Gelato & Sorbet*

*Originale*

### **dolce di stagione**

seasonal dessert, changing monthly - the proceeds 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.

## **bevande**

san benedetto sparkling water 3<sup>5</sup> litre 5<sup>5</sup> san benedetto mineral water 3<sup>5</sup>

natural sodas 3<sup>5</sup>:

reed's original ginger brew, virgil's micro brewed root beer, micro brewed orange cream soda

elixia sparkling french morello cherry lemonade, elixia sparkling french mango lemonade  
4

mexican coca cola, mexican sprite 3<sup>5</sup>

regular and decaf coffee 3

regular and decaf organic espresso 3<sup>5</sup>

regular and decaf organic cappuccino 4

numi organic hot tea 3

flavors: green tea, breakfast blend black tea, earl grey

caffeine-free flavors: rooibus, chamomile lemon, moroccan mint

iced tea 2<sup>5</sup>

lemonade - homemade fresh to order 2<sup>5</sup> refills 1<sup>5</sup>

martinelli apple juice 3<sup>25</sup>