

cold appetizers and little dishes

barbabietole arrosto con formaggio di capra ⁵⁶

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 ⁶⁵

slaw of shredded brussel sprouts, tuscan kale, & savoy cabbage dressed with extra virgin olive oil, verjus & banyuls vinegar with toasted pinenuts & pecorino romano

ratatouille ^{gf} 6

roast eggplant & zucchini stewed with caramelized onions, sweet red peppers, tomato filets, garlic & basil

affettati 18

cured meat board of prosciutto di parma, speck, bresaola, finocchiona, salame napoletano & grilled housemade chicken sausage, with spuma di mortadella, pollo al tonno, 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 toppings:

- tomato/basil/garlic/anchovy/e.v.o.o. • goat cheese & sundried tomato pesto •
- fegatini di pollo (chicken liver pâté, tuscan-style) pesto di funghi e olive (olive/mushroom) •
- spuma di mortadella (whipped mousse of ricotta, parmigiano reggiano, imported mortadella) •
- cannellini bean purée

hot appetizers and little dishes

gamberi al diavolo ^{gf*} 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 ^{gf} 7⁵

grilled radicchio leaves stuffed with mozzarella, roasted sweet pepper, prosciutto, topped with a drizzle of aceto balsamico

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

bruschetta con porchetta e scamorza 10

grilled bread with slow roast berkshire pork, fennel confit, & scamorza (smoked mozzarella from dallas' mozzarella company)

polpettine d'agnello piccante con lenticchie 9⁵

soup of lentilles vertes du puy with little spicy lamb meatballs seasoned with garlic, cayenne, cumin, coriander, clove, cinnamon, nutmeg, thyme, mint

capesante alla griglia ^{gf} 9⁵

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

ratatouille marti ^{gf*} 7

ratatouille topped with a free-range fried egg & shaved parmigiano reggiano, served with grilled 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

involcini di melanzane alla parmigiana ^{gf*} 8

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

formaggio in padella ^{gf*} 10

halloumi cheese pan fried with taggiasche olives, thyme, and spicy calabrian peppers served with toasted baguette

soup and salad

minestrone toscano ^{gf} hearty vegetable and cannellini bean soup 8

tortellini in brodo ^{nuts} 9⁵

house made pasta stuffed with pork, chicken, mortadella, ricotta & parmigiano reggiano, served in giacomo's hearty and nutritious broth

insalata della casa ^{gf} 9

mixed greens , cherry tomatoes, kalamata olives, fresh fennel

insalata lucia ^{gf / nuts} 13

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

insalata la mora ^{gf} 14

mixed greens, cherry tomatoes, grilled chicken sausage

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

insalata naomi ^{gf*} 14

thinly sliced bresaola (air dried salted spiced beef from lombardia, 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

vegetable sides

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

fagioli all'uccelletto 5⁵ 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 5⁵ roast yukon gold potatoes & cherry tomatoes, caramelized onions, rosemary & thyme

cavolo nero, verza, e bietola nuts 7

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

polenta con bietola 5⁵ grilled red swiss chard polenta

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

hawk's garlic bread 6 4 grilled ciabatta slices slathered with mix of garlic, herbs, parmigiano reggiano, butter, extra virgin olive oil

fett'unta 6 4 grilled ciabatta rubbed with garlic and drizzled with extra virgin olive oil

house made rosemary focaccia or 4-inch artisanal baguette .50 per slice

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 9⁵

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 nuts 17 half order 9⁵

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 giovani 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, latteria) and cauliflower

linguine giacomo nuts 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 tellecherry pepper. We prepare carbonara the authentic roman way – it is **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

