



appetizers and little dishes – cold

fagioli e tonno ^{gf} 12 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 ^{gf nuts} 9 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} 9 pan roasted mushrooms dressed with extra virgin olive oil & lemon juice with marinated artichokes & shaved parmigiano reggiano

insalata di tre cavoli ^{gf nuts} 9 slaw of shredded brussel sprouts, tuscan kale, & savoy cabbage with extra virgin olive oil, lemon juice, verjus & banyuls vinegar with toasted pinenuts & pecorino romano

ratatouille ^{gf} 9 roast eggplant, zucchini, caramelized onion & sweet red peppers, tomato filets, garlic, basil

affettati 25 prosciutto di parma, capocollo, chorizo ibérico de bellota, finocchiona, schiacciata piccante, grilled house-made chicken and pork sausage, spuma di mortadella, fegatini di pollo, marinated olives, cornichons, moutarde de meaux

piatto di formaggi 29 *Houston Dairymaids'* assorted italian imports and local artisanal cheeses, served with fried spicy almonds, fig orange preserves, and fried fava beans

crostini 15 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^{nuts} (ricotta/parmigiano reggiano/mortadella)• cannellini bean purée

appetizers and little dishes - hot

gamberi al diavolo ^{gf*} 12 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} 10 grilled radicchio leaves stuffed with mozzarella, roasted bell pepper, prosciutto, aceto balsamico

polpette puccini 14 mildly spicy fennel meatballs of grass fed beef & pastured pork, tomato cream sauce

capesante alla griglia ^{gf} 13 grilled fresh U/10 sea scallop wrapped in prosciutto with grilled red swiss chard polenta, & mushroom white wine lemon butter caper sauce

polpettine d'agnello piccante con lenticchie 12 soup of lentilles vertes du puy & spicy lamb meatballs (garlic, cayenne, cumin, coriander, clove, cinnamon, nutmeg, thyme, mint)

spiedino di pollo ^{gf} 11 grilled skewered chicken breast marinated in salmoriglio, with zucchini, & red onion

salsiccia di pollo ^{gf} 10 grilled homemade chicken galantina, served over frisée & arugula (contains pork)

bruschetta con porchetta e scamorza 14 grilled ciabatta with slow-roast berkshire pork, fennel confit, & scamorza (smoked mozzarella from *mozzarella company* in dallas)

involtini di melanzane alla parmigiana ^{gf*} 11 roast eggplant rolls stuffed with mozzarella, ricotta, parmigiano reggiano in tomato cream sauce

ratatouille marti ^{gf*} 11 ratatouille topped with a free range fried egg, parmigiano reggiano, toasted baguette

gnocchi alla romana 9 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 ^{gf*} 12 pan fried halloumi cheese with taggiasche olives, thyme, spicy calabrian peppers

ali di pollo massoud ^{gf} 14 grilled marinated spicy chicken wings seasoned with za'atar, sumac, fennel, cumin, verjus, hot red pepper served with cooling yogurt green goddess dipping sauce

parties are not seated until complete

please, no separate checks

20% gratuity added to parties of 5 or more

soup and salad

minestrone toscano ^{gf} 10 hearty vegetable and cannellini bean soup

tortellini in brodo ^{nuts} 12 house made pasta stuffed with pork, chicken, mortadella, ricotta & parmigiano reggiano, served in giacomo's hearty and nutritious broth

pasta e fagioli 16 hearty cannellini bean soup with onions, carrots, pancetta, tomatoes, pasta

insalata della casa ^{gf} 12 mixed greens, cherry tomatoes, kalamata olives, fresh fennel

insalata lucia ^{gf / nuts} 17

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

insalata la mora ^{gf} 17 mixed greens, cherry tomatoes, grilled chicken galantine (contains pork)

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

insalata naomi ^{gf} 17

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

pomodori, burrata, e arugula ^{nuts} 16 campari tomatoes and burrata, served over arugula with basil pesto vinaigrette

hawk's garlic bread 8 grilled ciabatta slices slathered with mix of garlic, herbs, parmigiano reggiano, butter, extra virgin olive oil

fett'unta 8 grilled ciabatta rubbed with garlic and drizzled with extra virgin olive oil

artisan baguette or house made rosemary focaccia \$1/slice

main proteins

pollo giotto ^{gf*} 14 organic split chicken breast cooked in a terracotta cazuela with butter and sage

pollo guidò ^{gf} 18 half order 9 2 grilled chicken breasts stuffed with prosciutto, mozzarella, tomato, basil, & garlic, topped with a white wine & basil butter sauce

porchetta e fagioli ^{gf*} 22 half order 11 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 ^{gf*} 24 shrimp marinated in homemade harissa (**spicy!**), sautéed with garlic, extra virgin olive oil, & a touch of lemon and butter – served with crusty baguette to mop up the delicious sauce

cotoletta di maiale alla milanese 24 breaded pork loin chop sautéed in butter and extra virgin olive oil, topped with a small salad of frisée, radishes, sicilian green olives, and fennel vinaigrette

***tagliata di lombatello** ^{gf} 30 marinated hanger steak, sliced, grilled medium rare, with arugula

trota alla garfagnana ^{gf} 22 grilled whole deboned rainbow trout, basil, rosemary and lemon

frixos' fresh catch ^{gf} 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 ^{gf}

verdure miste in padella 9 pan roasted vegetable medley with garlic, & extra virgin olive oil

cavolo nero, verza, e bietola ^{nuts} 9

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

cavoletti con pancetta 9 brussel sprouts sautéed with pancetta, garlic, extra virgin olive oil

fagioli all'uccelletto 6 cannellini beans stewed with tomato, garlic, and sage

rapini 9 a bitter green sautéed with garlic, anchovy, crushed red pepper, extra virgin olive oil

patate e cipolle 7 roast potatoes, cherry tomatoes, caramelized onions, rosemary & thyme

polenta con bietola 7 grilled red swiss chard polenta

broccoli aglio e olio 9 broccoli florets sautéed with garlic and extra virgin olive oil

spinaci al burro e limone 9 spinach sautéed in butter with shallots & a spritz of lemon juice

pasta casalinga – fresh egg pasta made in house

pappardelle al telefono 20

wide noodles in a sauce of garlic & oil, cherry tomatoes, a little tomato purée, basil, mozzarella

tortelli di bietola 23 half order **11⁵**

half-moon ravioli stuffed with swiss chard, ricotta, goat cheese, in a sage butter sauce

tagliatelle alla bolognese 23 half order **11⁵**

traditional “bologna style” slow cooked meat sauce made with local pastured beef & pork

tortellini^{nuts} 23 half order **11⁵**

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 22

wide noodles with cremini mushrooms in a parmesan cream sauce enriched with white wine and gorgonzola

tagliatelle giovani 24

parmesan cream sauce, sautéed vegetable medley, & grilled chicken breast

imported semolina pasta

cavatappi ai cinque formaggi 22 baked cork screw pasta with 5 cheese cream sauce (gorgonzola, fontina, ricotta, parmigiano reggiano, & gruyere) and cauliflower

linguine giacomo^{nuts} 24

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 28 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 22

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

rigatoni puccini 24

tubular ridged pasta with slightly spicy fennel seasoned meatballs (made from twin creeks ranch grass fed longhorn beef & pastured pork), fennel confit, savoy cabbage, tuscan kale, swiss chard, tomato sauce, brodo, a little cream

orecchiette giorgione 24

“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 10

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^{nuts} **11** creamy & tart lemon tart with an almond cookie crust

panna cotta al yogurt^{gf} **9** cream & yogurt gelatin pudding infused with vanilla, cinnamon, lemon zest served with seasonal sauce

crostata cremosa al cioccolato^{nuts} **11** chocolate cream pie with a chocolate hazelnut cookie crust, topped with whipped cream and chocolate shavings

budino gianduia^{gf/nuts} **10** rich chocolate hazelnut pudding flavored with nutella

affogato **9** vanilla gelato & espresso

gelato e sorbetto **3** 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

fiuggi sparkling water ½ liter **4** liter **7** fiuggi mineral water ½ liter **4**

a'siciliana aranciata – blood orange soda from sicily **4**

natural sodas **6**:

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

elixia sparkling french lemonade **6**: morello cherry, mango, wild strawberry

mexican coke, mexican sprite, dr pepper original **4**⁵

iced tea **3**⁵

lemonade - homemade fresh to order **4** refills **2**

martinelli apple juice **5**

regular and decaf coffee **3**

regular and decaf organic espresso **4**

regular and decaf organic cappuccino **5**

numi organic hot tea **4**

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

caffeine-free flavors: chamomile lemon, moroccan mint

gf gluten free

gf* item can be prepared gluten free

nuts item contains either almonds, pine nuts, hazelnuts, or pistachios

please inform us of any allergies

parties are not seated until complete

please, no separate checks

20% gratuity added to parties of 5 or more