



## cicchetti freddi – cold little dishes

**fagioli e tonno** <sup>gf</sup> 12 cannellini beans and imported canned tuna in olive oil, with red onion, celery heart, lemon juice, extra virgin olive oil and aceto balsamico

**barbabietole arrosto con formaggio di capra** <sup>gf nuts</sup> 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** <sup>gf</sup> 9 marinated mushrooms and artichokes topped with shaved parmigiano reggiano

**insalata di tre cavoli** <sup>gf nuts</sup> 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** <sup>gf</sup> 9 roast eggplant & zucchini, caramelized onion & sweet red peppers, tomato filets, garlic, basil

## cicchetti caldi – hot little dishes

**gamberi al diavolo** <sup>gf\*</sup> 12 6 shrimp marinated in harissa (house made 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> 10 grilled radicchio leaves stuffed with mozzarella, roasted bell pepper, prosciutto, drizzled with aceto balsamico

**polpette puccini** 15 mildly spicy fennel meatballs of grass-fed beef & pastured pork, tomato cream sauce

**capesante alla griglia** <sup>gf</sup> 13 grilled U/10 sea scallop wrapped in prosciutto with grilled swiss chard polenta, & sautéed mushrooms in a white wine lemon butter caper sauce

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

**spiedino di pollo** <sup>gf</sup> 11 grilled skewered chicken breast marinated in salmoriglio, with zucchini, & red onion

**salsiccia di pollo** <sup>gf</sup> 10 grilled house made chicken and pork galantine, served over frisée & arugula

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

**involtini di melanzane alla parmigiana** <sup>gf\*</sup> 11 roast eggplant rolls stuffed with mozzarella, ricotta, parmigiano reggiano in tomato cream sauce

**ratatouille marti** <sup>gf\*</sup> 11 ratatouille topped with a 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** <sup>gf\*</sup> 12 pan fried halloumi cheese with taggiasche olives, thyme, spicy calabrian peppers

**ali di pollo massoud** <sup>gf</sup> 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

**provolone fuso al forno** 14 baked provolone with goat cheese, tomato sauce, and sautéed onions, mushrooms, and red bell peppers served with grilled baguette

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

**piatto di formaggi 28** *Houston Dairymaids'* selection of 7 different imported italian and local artisanal cheeses, served with fried spicy almonds, fig orange preserves, taralli, and fried fava beans

**crostini 15** thin slices of toasted baguette served with choice of 3 **DIFFERENT** spreads:

tomato, basil, garlic & anchovy confit

whipped goat cheese & sundried tomato almond pesto

fegatini di pollo (tuscan chicken liver spreadable pâté)

pesto di funghi e olive (chopped olive & sautéed mushrooms)

spuma di mortadella (whipped ricotta, parmigiano reggiano, & mortadella)

cannellini bean purée (cannellini cooked with onions, tomato, garlic, herbs, olive oil)

**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

**house made rosemary focaccia slice \$2**

**artisanal baguette** several saucy appetizers and main dishes are served with a piece of artisanal baguette additional baguette is served a la carte \$1

## **soup and salad**

**minestrone toscano <sup>gf</sup> 11** slow cooked vegetarian soup of cannellini beans, tuscan kale, savoy cabbage, swiss chard, potatoes, tomatoes, carrots, onions, celery, parmigiano reggiano

**tortellini in brodo 12** house made pasta stuffed with pork, chicken, mortadella, ricotta & parmigiano reggiano, in giacomo's delicious and nutritious bone broth

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

**insalata della casa <sup>gf</sup> 12** mixed greens , cherry tomatoes, kalamata olives, fresh fennel

**insalata la mora <sup>gf</sup> 17** mixed greens, cherry tomatoes, grilled chicken and pork galantine

*choice of apple cider vinaigrette, yogurt green goddess, or balsamic vinaigrette with the above 2 salads our mixed greens are prepared fresh daily and include romaine, circus frisée, arugula, radicchio, butter lettuce*

**insalata tritata 15** classic italian-american chopped salad of mixed greens, peperoncini, cherry tomatoes, provolone, finocchiona, red onion, kalamata olives, marinated artichokes, apple cider vinaigrette

**insalata lucia <sup>gf / nuts</sup> 17**

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

**insalata naomi <sup>gf</sup> 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 14** creamy, garlicky, and anchovy-umami-rich dressing on crispy romaine with seasoned croutons and liberal shavings of parmigiano reggiano

**pomodori, burrata, e arugula <sup>nuts</sup> 16** campari tomatoes and burrata, served over arugula with basil pesto vinaigrette

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

**il vero fettuccine alfredo 20**                      half order **10**

the original roman recipe - fresh egg noodles are tossed in an emulsified sauce of parmigiano reggiano, butter, and a bit of the pasta water **without cream**

**pappardelle al telefono 21** wide noodles in a sauce of garlic & oil, cherry tomatoes, a little tomato purée, basil, mozzarella

**tortelli di bietola 23**                              half order **11<sup>5</sup>**

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

**tagliatelle alla bolognese 24**                      half order **12**

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

**tortellini 24**    half order **12**

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 23** wide noodles with cremini mushrooms in a parmesan cream sauce enriched with white wine and gorgonzola dolce latte (mild creamy blue cheese imported from lombardy)

**tagliatelle giovani 24** parmesan cream sauce, sautéed vegetable medley, & grilled chicken breast

**tagliatelle gloria 26**

slightly spicy sauce of tomato, cream, shallots, n’duja, vodka, pecorino romano, and sautéed shrimp. n’duja is a spicy spreadable pork salami from calabria that melts into the sauce.

## **imported semolina pasta**

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

**linguine giacomo** <sup>nuts</sup> **25** 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 29** 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 (a spicy spreadable pork salami from calabrian that melts into the sauce)

**spaghetti alla carbonara 22**

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

**rigatoni puccini 25**

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 25**

“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

## main proteins

**pollo giotto** <sup>gf\*</sup> 15 pastured split chicken breast roasted in a terracotta cazuela with butter and sage

**pollo guido** <sup>gf</sup> 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** <sup>gf\*</sup> 22 half order 11 slow roasted pork butt **aggressively** seasoned with fennel, rosemary, garlic, & black pepper with cannellini beans stewed with tomato, garlic, extra virgin olive oil, sage

**gamberi al diavolo** <sup>gf\*</sup> 24 dozen shrimp marinated in house made harissa (slightly **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, fennel, vinaigrette

**\*tagliata di lombatello** <sup>gf</sup> 30 marinated hanger steak, sliced, grilled medium rare, with arugula

**trota alla garfagnana** <sup>gf</sup> 22 grilled whole deboned rainbow trout, basil, rosemary and lemon

**frixos' fresh catch** <sup>gf</sup> 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 <sup>gf</sup>

**verdure miste in padella** <sup>gf</sup> 9 pan roasted vegetable medley with garlic, & extra virgin olive oil

**cavolo nero, verza, e bietola** <sup>nuts gf</sup> 9 sautéed tuscan kale, savoy cabbage, swiss chard, with currants, shallots, pinenuts, & verjus

**cavoletti con pancetta** <sup>gf</sup> 9 brussel sprouts sautéed with pancetta, garlic, extra virgin olive oil

**fagioli all'uccelletto** <sup>gf</sup> 6 cannellini beans stewed with tomato, garlic, and sage

**rapini** <sup>gf</sup> 9 a bitter green sautéed with garlic, anchovy, crushed red pepper, extra virgin olive oil

**patate e cipolle** <sup>gf</sup> 7 roast potatoes, cherry tomatoes, caramelized onions, rosemary & thyme

**polenta con bietola** <sup>gf</sup> 7 grilled red swiss chard polenta

**broccoli aglio e olio** <sup>gf</sup> 9 broccoli florets sautéed with garlic and extra virgin olive oil

**spinaci al burro e limone** <sup>gf</sup> 9 spinach sautéed in butter with shallots & a spritz of lemon juice

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***

***we ask that our guests enjoy dinner within a 2-hour time limit so we can accommodate all our guests in a timely manner***

***parties are not seated until complete***

***please, no separate checks; however, we can divide a check evenly among guests – please allow extra time for processing***

***20% gratuity added to parties of 5 or more***



## dolci

**crostata di limone**<sup>nuts</sup> **11** creamy & tart lemon tart with an almond cookie crust

**panna cotta al yogurt**<sup>gf</sup> **9** cream & yogurt gelatin pudding infused with vanilla, cinnamon, lemon zest served with seasonal sauce

**crostata cremosa al cioccolato**<sup>nuts</sup> **11** chocolate cream pie with a chocolate hazelnut cookie crust, topped with whipped cream and chocolate shavings

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

## vini dolci e passiti

2-oz bottle

### Brachetto d'Acqui

23 **W/N**

Marengo 'Pineto', Piemonte 2019 375ml - delicate foam/strawberry/raspberry/intense floral aromas

### Vino Rosso da Uve Appassite *Brachetto d'Acqui*

8 45 **N**

Matteo Correggia 'Anthos Insoliito', Piemonte 2014 375ml -cherry/strawberry/raspberry

### Vin Santo *Malvasia, Trebbiano*

16<sup>5</sup> 75 **N**

Castello Monsanto, Chianti Classico 'La Chimera', Toscana 2007 375ml  
-rich ripe citrus and tropical fruit/ dried stone fruits/toasted almonds/figs

### Malvasia delle Lipari Carlo Hauner -apricots/honey/hazelnuts

11 50 **N**

Carlo Hauner, Sicilia 2012 375ml

### Passito di Pantelleria Donnafugata 'Ben Ryé, Sicilia 2018 375 ml

14 65 **N**

-apricot/candied orange peel/aromatic herbs/honey/almonds (Zibibbo)

### Barolo Chinato *Nebbiolo* Cocchi, Piemonte 500 ml

12 65

-stewed raisins/spiced fruit cake/almonds/cherry/licorice/citrus

This bittersweet digestivo made from Barolo infused with quinine bark and secret aromatic spices, not only aids the digestion, but pairs exceptionally well with dark chocolate.

## **Bevande**

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

**fiuggi mineral water** ½ liter 4

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

**chinotto polara antica ricetta siciliana** – bitter orange soda 4

**reed's original ginger brew** natural soda 6

**virgil's micro brewed root beer** natural soda 6

**elixia sparkling french lemonade** 6

flavors: morello cherry, mango, wild strawberry

**mexican coke, mexican sprite, dr pepper original** 5<sup>5</sup>

**iced tea** 3<sup>5</sup>

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

**martinelli apple juice** 5

**regular and decaf coffee** 3

**regular and decaf espresso** 4

**regular and decaf cappuccino** 5

**numi organic hot tea** 4

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

caffeine-free flavors: chamomile lemon, moroccan mint