



cicchetti freddi – cold little dishes

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** marinated mushrooms and artichokes topped with shaved parmigiano reggiano

insalata ai 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

fagioli e tonno ^{gf} **16** cannellini beans and imported canned tuna in olive oil, with red onion, celery heart, lemon juice, extra virgin olive oil and aceto balsamico

cicchetti caldi – hot little dishes

gamberi al diavolo ^{gf*} **14⁵⁰** 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 ^{gf} **10** grilled radicchio leaves stuffed with mozzarella, roasted bell pepper, prosciutto, drizzled with aceto balsamico

polpette puccini **16⁵⁰** mildly spicy fennel meatballs of grass-fed beef & pastured pork, tomato cream sauce

capasante alla griglia ^{gf} **17⁵⁰** grilled U/10 sea scallop wrapped in prosciutto with grilled swiss chard polenta, & sautéed mushrooms in a white wine lemon butter caper sauce

polpettine d'agnello piccante con lenticchie **14** soup of lentilles vertes du puy & mildly 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 house made chicken and pork galantine, served over frisée & arugula

bruschetta con porchetta e scamorza **15** grilled ciabatta with slow-roasted pork shoulder, 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, and herbs in tomato cream sauce

ratatouille marti ^{gf*} **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 ^{gf*} **12** pan fried halloumi cheese with taggiasche olives, thyme, spicy calabrian peppers

ali di pollo massoud ^{gf} **16** grilled marinated spicy chicken wings seasoned with za'atar, sumac, fennel, cumin, verjus, hot red pepper served with cooling yogurt green goddess dipping sauce

fontina fusa al forno **16** melted cheese dip of fontina val d'aosta combined with shallot onion confit, seasoned with thyme and rosemary and 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 ^{gf} 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 ^{gf} 12 mixed greens , cherry tomatoes, kalamata olives, fresh fennel

insalata la mora ^{gf} 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 16 classic italian-american chopped salad of mixed greens, peperoncini, cherry tomatoes, caciocavallo, finocchiona, red onion, kalamata olives, marinated artichokes, apple cider vinaigrette

insalata lucia ^{gf / nuts} 17

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

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 14 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

pasta casalinga – fresh egg pasta made in house

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

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

telefono 22 pappardelle in a sauce of garlic, extra virgin olive 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

bolognese 26 half order **13**

tagliatelle in a traditional “bologna style” slow cooked meat sauce made with local pastured beef & pork braised with aromatic vegetables, white wine, milk, and tomato purée

tortellini 26 half order **13**

pasta stuffed with chicken, pork, mortadella, ricotta, & parmigiano reggiano with choice of parmesan cream sauce, tomato sauce, or tomato cream sauce

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

giovanni 25 tagliatelle with parmesan cream sauce, sautéed vegetable medley, & grilled chicken breast

gloria 30 tagliatelle with 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

cinque formaggi 23 cavatappi baked with 5 cheese cream sauce (gorgonzola, fontina val d’aosta, ricotta, parmigiano reggiano, gruyère) and cauliflower

giacomo ^{nuts} 28 linguine with shrimp, sundried tomato & almond purée, cherry tomatoes, arugula, garlic, shallots, extra virgin olive oil, and a bit of lemon juice

vongole e n’duja 30 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)

carbonara 22 spaghetti in an emulsified sauce of crispy guanciale (cured pork jowl), pecorino romano, eggs, and cracked tellicherry pepper. **aggressively porky & peppery, NO cream involved – the original roman preparation - no modifications to this dish**

puccini 26

rigatoni (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

giorgione 26

orecchiette (“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

please, no substitutions or modifications – all recipes were created for maximum flavor and balance of complimentary ingredients – any changes will compromise this – trust the chef!

main proteins

pollo giotto ^{gf*} **16** pastured split chicken breast roasted in a terracotta cazuela with butter and sage

pollo guido ^{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 pork shoulder **aggressively** seasoned with fennel, rosemary, garlic, & black pepper with cannellini beans stewed with tomato, garlic, extra virgin olive oil, sage

gamberi al diavolo ^{gf*} **29** 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 **26** 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** ^{gf} **32** 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 butter 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 ^{gf} **9** pan roasted vegetable medley with garlic, & extra virgin olive oil

cavolo nero, verza, e bietola ^{nuts gf} **9** sautéed tuscan kale, savoy cabbage, swiss chard, with currants, shallots, pinenuts, & verjus

cavoletti con pancetta ^{gf} **9** brussel sprouts sautéed with pancetta, garlic, extra virgin olive oil

fagioli all'uccelletto ^{gf} **6** cannellini beans stewed with tomato, garlic, and sage

rapini ^{gf} **9** a bitter green sautéed with garlic, anchovy, crushed red pepper, extra virgin olive oil

patate e cipolle ^{gf} **7** roast potatoes, cherry tomatoes, caramelized onions, rosemary & thyme

polenta con bietola ^{gf} **7** grilled red swiss chard polenta

broccoli aglio e olio ^{gf} **9** broccoli florets sautéed with garlic and extra virgin olive oil

spinaci al burro e limone ^{gf} **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

10.21.25