

Small Plates

CRISP CALAMARI	10	MELANZANA ROLLATINI	9
tender calamari, lightly breaded and flash fried, served with marinara, basil mayo, remoulade sauce		fried eggplant stuffed with ricotta cheese, parmesan cheese, marinara sauce	
HOMEMADE PULLED PORK SPRINGS ROLLS	9	CLAMS CASINO	9
wonton wrapped pulled pork served with creamy avocado sauce and BBQ sauce		roasted on half shell stuffed with bacon, peppers, onions and breadcrumbs	
SHRIMP OUZO RISOTTO g	11	ITALIAN CHEESE PLATTER	16
Texas brown shrimp sautéed in garlic, almonds, ouzo, red crushed pepper, risotto		a beautiful assortment of imported & domestic cheese with Italian antipasti mix (add aged prosciutto di Parma +2)	
HABANERO HONEY BRIE	8	HOMEMADE MARGARITA FLATBREAD	12
pecan panko crusted brie, habanero honey sauce, crostini		sliced tomato, mozzarella cheese, fresh basil on a thin crust	
ZUPPA DI MUSSELS g	9	FLOUR AND VINE FLATBREAD	14
fresh mussels, garlic, crushed tomato, crostini focaccia bread		prosciutto, arugula, dry figs, goat cheese, balsamic glaze	
LOBSTER MAC N CHEESE	10		
lobster, cheddar & mozzarella cheese blend,			

Salads and Soup

SOUP OF THE DAY (please ask the server)		AL PESTO fresh linguini tossed in pesto cream sauce, cherry tomatoes (add jumbo shrimp +7/ chicken +6)	15
MOZZARELLA CAPRESE layered fresh mozzarella and tomatoes, fresh basil with balsamic reduction served with crostini focaccia bread (add aged prosciutto di Parma +2)	10	PENNE ALLA VODKA mushrooms, pees, prosciutto, parmesan cheese served over penne (add jumbo shrimp +7/ chicken +6/ italian sausage +5)	14
GARDEN CAESAR hearts of romaine lettuce, homemade Caesar dressing, anchovies, parmesan cheese flakes, focaccia homemade croutons	8	MARINARA tomato sauce with fresh basil over penne pasta (add jumbo shrimp +7/ chicken +6/ italian sausage +5)	14
CHAMPAGNE baby spinach, candied walnuts, gorgonzola cheese, Asian apple, champagne mustard vinaigrette	10	FRA DIAVOLO combo of calamari, shrimp and fresh clams sautéed with garlic, olive oil, spice, crushed plum tomatoes served over capellini served mild or spicy	23
BABY ARUGULA baby arugula, cherry tomatoes, cherry mozzarella, parmesan flakes, balsamic glaze (add grilled chicken +6/ grilled shrimp +7/ steak filet +7.50/ grilled salmon +8)	10	SCALLOPS RISOTTO g pan seared scallops, parmesan cheese served over ouzo risotto almandine	22

Entrees

CHICKEN TAGLIATO g honey brined on French cut chicken breast, stuffed with prosciutto, spinach, asiago cheese, lemon chicken au jus, garlic mashed potato, grilled broccolini	21	SPICY SHRIMP AND GRITS g Texas sautéed gulf shrimp, grits, grilled corn, poblano	19
FILET MIGNON g grilled filet, red wine demi-glace, roasted vegetables, garlic mashed potato	27	GRILLED HANGER g hanger steak, garlic mashed potato, asparagus	20
TEXAS TWO-STEP g grilled filet mignon, fresh gulf shrimp or lobster tail, mixed vegetables & mashed potatoes. béarnaise sauce or demi-glace	26/29	PORK TENDERLOIN g mashed sweet potatoes, broccolini, onion jam	20
SHORT RIB g slow braised rib, garlic mashed potato, mixed vegetables, red wine demi-glace	24	VEGETABLE NAPOLEON v grilled eggplant, yellow squash, bell peppers, carrots, onions, balsamic reduction, served with homemade yucca chips	16
FRESH SALMON g grilled fresh salmon, fingerling potatoes, baby carrots with orchid sherry wine sauce	22	BLACKENED SNAPPER g pan seared skin-on snapper, white Spanish rice, mango puree, homemade yucca chips	20

Desserts

HOMEMADE CREME BRULEE vanilla beans, fresh blueberry	7
CANNOLI homemade cannoli shell stuffed with mascarpone filling, topped with chocolate syrup	9
CHEESECAKE chef's choice cheesecake served with raspberry, garnished with strawberry sauce	8
CHOCOLATE CREPES served with a scoop of ice-cream garnished with chocolate syrup	7
QUATROLECHE classic leche cake, chocolate syrup, topped with whipped cream	7
CLASSIC TIRAMISU espresso soaked ladyfingers layered with mascarpone cream and dusted with cocoa	8

Beer - Bottles & Cans

PERONI Italian Pale Lager / Italy, EU	5
STELLA ARTOIS Belgian Pilsner / Leuven, Belgium, EU	6
AUSTIN BEERWORKS PEARL SNAP American Pilsner / Austin, TX	5
AUSTIN BEERWORKS BLACK THUNDER American Schwarzbier / Austin, TX	5
LIVE OAK American Hefeweizen / Austin, TX	5
H&G ZOE American Pale Lager / Austin, TX	5

Draught

FIREMANS FOUR American Blonde Ale / Blanco, TX	5
AUSTIN AMBER American Amber Ale / Austin, TX	5
AXIS IPA Real Ale Brewing Co. / Blanco, TX	6
TWO ROTATING TAPS	

Cocktails

MARGARITA DEL SOL Tequila, Lime, Agave, Blood Orange Liqueur	9
RASPBERRY THYME Vodka, Falernum, Lime, Raspberry, Thyme Syrup	9
BLACK ROSES Bourbon, Amaro, Cherry Liqueur, Bitters	11.5
AUSTIN SIDECAR Bourbon, Brandy, Honeysuckle Liqueur, Grape, Lemon	8.5
WALNUT FASHION Rum, Demerara, Apple Cube, Walnut Bitters	10
EL FIN Mezcal, Yellow Chartreuse, Grapefruit, Cherry Liqueur	13
ISLAND STORM Jamaican Rum, Coconut Liqueur, Ginger Beer, Tiki Bitters	9
JACK KNIFE Gin, Applejack, Strawberry, Lemon	9
GARDEN PALOMA Infused Tequila, Lime, Grapefruit Soda	8
DIRTY GOOSE Grey Goose Vodka, Dolin Dry, Blue Cheese Olive, Olive Juice	9

Weekly Rotating Liquor Infusions

Agave Mezcal Flights

Non-alcoholic Beverages

TOPO CHICO Mineral Water / Monterrey, Mexico	2.5
PELLEGRINO Mineral Water / Lombardy, Italy, EU	2.5
MAINE ROOT Ginger Beer Diet Cola Cola Lemon-Lime Doppelganger Organically Sweetened Soda / USA	2
ICED TEA	2
COFFEE	2.5

Thank You for giving us the opportunity to serve you. We strive to exceed your expectations and appreciate your feedback and suggestions.

