



Brunch Menu

{SOUP & SALADS}

add chicken 7.00 | salmon 10.00 | shrimp 10.00

PAPPA AL POMODORO

tomato, onions, basil extra virgin olive oil, with focaccia croutons • 9.00

ROCKET

arugula, orange segments, watermelon radish, parmigiano, shaved fennel and lemon vinaigrette • 9.00

HOUSE

mixed greens, heirloom tomatoes, cucumbers, carrots and red onions, drizzled with taverna house dressing • 8.00

CAESAR

baby romaine, lolla rossa, shaved grana padano and focaccia croutons • 8.00

BURRATA CAPRESE

imported burrata cheese, heirloom tomato, avocado, balsamic glaze, extra virgin olive oil • 18.00

CHOP SALAD

mixed greens, cabbage, endive, almonds, dates, tomato, avocado, goat cheese, polenta croutons, honey dijon vinaigrette • 14.00

{ANTIPASTI}

CHARRED OCTOPUS

spanish octopus, charred roasted potato, watermelon radish, celery, lemon oil, salsa verde • 18.00

TWO TARTARE*

tuna, branzino, shaved fennel, watermelon radish, oranges, olive oil, sun dried tomato pesto, toasted pistachio • 15.50

FRITTURA MISTA DI MARE

crispy calamari, shrimp, and vegetables, with pepperoncini and spicy aurora sauce • 15.50

EGGPLANT PARMIGIANA ★

layers of eggplant, mozzarella, basil, and tomatoes • 15.00

entrée portion with tagliolini pomodoro • 21.50

BEEF CARPACCIO*

thin sliced beef tenderloin, truffle honey mustard dressing, micro arugula, raspberries, and parmigiano scale • 15.50

BRUSCHETTA ★

heirloom tomatoes, garlic, fresh basil, extra virgin olive oil and toasted focaccia • 8.50

II TAGLIERE DEI SALUMI

prosciutto san danielle, porchetta, salame, mixed olives, parmigiano chunks and focaccia bread • 26.00

{SIDES}

ASPARAGUS

grilled with lemon oil • 7.00

SAUTEÉD SPINACH

extra virgin olive oil, garlic, raisins and pine nuts • 7.00

ROASTED POTATOES

garlic, rosemary and fresh herbs • 7.00

TRUFFLE FRIES ★

fresh pepper, sea salt, lemon zest and parmigiano • 7.00

★ These items are not available gluten-free

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*There is a risk associated with consuming any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at the greatest risk of illness from raw animal protein and should eat it fully cooked. If unsure of your risk, please consult your physician.

{BRUNCH}

EGGS ANY STYLE*

two eggs with your choice of ham, bacon or sausage with roasted potatoes • 12.00

FRITTATA

with shrimp, spinach, onions, roasted potato, cheddar cheese, roasted sun-dried tomato • 14.00

SPRING OMELET

egg whites, sautéed vegetables, spring onions, avocado relish, and fresh fruit • 15.00

BURRATA CAPRESE OMELET

sliced heirloom tomato, burrata, avocado and balsamic • 17.00

CREATE YOUR OWN OMELET ★

your choice of ham, bacon, mozzarella, parmigiano, spinach, mushrooms, onions and bell peppers, served with breakfast potatoes • 13.00

EGGS BENEDICT* ★

two poached eggs on an english muffin topped with hollandaise sauce with your choice of ham or bacon • 13.00 | crab meat or smoked salmon • 15.00

ROTISSERIE HASH*

slow roasted meats, peppers, onions, roasted potatoes, poached eggs and hollandaise sauce • 17.00

FRENCH TOAST ★

with strawberry ice cream and fresh berries • 11.00

BOMBOLINI ★

fried doughnuts tossed in sugar with cappuccino sauce • 9.00

{LA ROSTICCERIA}

DAILY STANDARDS

AUSTIN FARMS HALF CHICKEN roasted potatoes and seasonal vegetables • 27.00

ROTATING SELECTIONS | please ask your server for today's selections

{HOMEMADE PASTA AND RISOTTO} substitute gluten-free pasta • 2.50

GARGANELLI

mount vesuvius cherry tomato sauce and shaved tuscan pecorino • 17.00

FIOCCHI ALLE PERE ★

homemade pasta filled with pears and cheese, tossed with roasted pears, arugula, walnuts and gorgonzola dolce latte • 18.00

TAGLIATELLE BOLOGNESE

a family recipe with shaved pecorino • 18.00

LASAGNE ★

layers of homemade lasagne, béchamel, creamy bolognese and parmigiano • 19.00

FETTUCCINE ALLA CARBONARA

with pancetta, egg yolk, cream and parmigiano • 18.00

PAGLIA E FIENO

straw and spinach tagliolini tossed with wild mushrooms, roasted chicken and truffle cream • 19.00

PUMPKIN RAVIOLI

roasted squash ravioli, tomato fondue with butter sage and parmigiano • 20.00

SHRIMP AND ASPARGUS RISOTTO

with saffron • 26.00

PORCINI AND WILD MUSHROOM RISOTTO

parmigiano cheese and truffle essence • 23.00

{SECONDI}

BURGER

beef tenderloin burger, cheddar, parmigiano, arugula and balsamic in a focaccia bun with caesar salad • 15.00

GRILLED BRANZINO

fresh herbs, olive oil, garlic, lemon, served with roasted potatoes and asparagus • 29.00

GROUPE PRIMAVERA

seared grouper filet, in a white wine, garlic, shallots, brandy cream sauce and seasonal vegetables • 29.00

BATTUTA DI POLLO

thin pounded grilled chicken breast, bufala mozzarella, chopped arugula, sun dried figs, diced watermelon radish, corn, heirloom tomatoes, avocado, walnuts and honey mustard dressing • 19.00

{PIZZE} gluten-free crust • 3.95



MARGHERITA tomato sauce • mozzarella • basil • 14.50

SALAMINO tomato sauce • spicy italian salami • grape tomatoes • mozzarella • goat cheese • 15.50

VEGETARIANA tomato • mozzarella • artichokes • wild mushrooms • olives • bell peppers • 15.50

CALIFORNIA rotisserie chicken • mozzarella • avocado • feta • tomatoes • cilantro • 17.00

BRESAOLA mozzarella • bufala • arugula • parmigiano • bresaola • 17.00



Lunch Menu

{SOUP & SALADS}

add chicken 7.00 | salmon 10.00 | shrimp 10.00

SOUP OF THE DAY *chef's daily selection*

PAPPA AL POMODORO

tomato, onions, basil extra virgin olive oil, with focaccia croutons • 9.00

ROCKET

arugula, orange segments, 24-month-aged parmigiano, watermelon radish shaved fennel and lemon vinaigrette • 9.00

HOUSE

mixed greens, heirloom tomatoes, cucumbers, carrots and red onions, drizzled with taverna house dressing • 8.00

CAESAR

baby kale, baby romaine, shaved grana padano focaccia croutons • 9.00

BURRATA CAPRESE

imported burrata cheese, heirloom tomato, avocado, balsamic glaze, extra virgin olive oil • 18.00

CHOP SALAD

mixed greens, cabbage, endive, almonds, dates, tomato, avocado, goat cheese, polenta croutons, honey dijon vinaigrette • 14.00

{ANTIPASTI}

CHARRED OCTOPUS

spanish octopus, charred roasted potato, watermelon radish, celery, lemon oil, salsa verde • 18.50

TWO TARTARE*

tuna, branzino, shaved fennel, watermelon radish, oranges, olive oil, sun dried tomato pesto, toasted pistachio • 15.50

FRITTURA MISTA DI MARE

crispy calamari, shrimp, and vegetables, with pepperoncini and spicy aurora sauce • 15.50

EGGPLANT PARMIGIANA ★

layers of eggplant, mozzarella, basil, and tomatoes • 15.00

entrée portion with tagliolini pomodoro • 22.50

BEEF CARPACCIO*

thin sliced beef tenderloin, truffle honey mustard dressing, micro arugula, raspberries, parmigiano • 15.50

BRUSCHETTA ★

heirloom tomatoes, garlic, fresh basil, extra virgin olive oil and toasted focaccia • 8.50

II TAGLIERE DEI SALUMI

prosciutto san daniele, porchetta, salame, mixed olives, parmigiano chunks and focaccia bread • 26.00

MEDITERRANEAN MUSSELS

spicy tomato broth, garlic, shallots, and white wine served with toasted focaccia • 14.95

Locations In:

AUSTIN, DOWNTOWN & DOMAIN | DALLAS, KNOX

AKUMAL, MEXICO | ATLANTA, GA

FORT WORTH, SUNDANCE SQUARE | PLANO, LEGACY WEST

{RISOTTI}

SHRIMP AND ASPARGUS RISOTTO with saffron • 26.00

PORCINI AND WILD MUSHROOM parmigiano cheese, and truffle essence • 23.00

RISOTTO AI FRUTTI DI MARE shrimp, calamari, mussels, clams and tomato • 28.00

{HOMEMADE PASTA} *substitute gluten-free pasta • 2.50*

GARGANELLI

mount vesuvius cherry tomato sauce and shaved tuscan pecorino • 17.00

AGNOLOTTI DI BRANZINO

homemade stuffed pasta on a bed of shrimp bisque & asparagus • 23.00

FIOCCHI ALLE PERE ★

homemade pasta filled with pears and cheese, tossed with roasted pears, arugula, walnuts and gorgonzola dolce latte cream • 19.00

FETTUCCINE ALLA CARBONARA

pancetta, egg yolk, cream and parmigiano • 18.00

TAGLIATELLE BOLOGNESE

a family recipe with shaved pecorino • 18.00

TAGLIOLINI AI FRUTTI DI MARE

half lobster, shrimp, clams, calamari, garlic, shallots, white wine, and fresh tomato • 28.00

LASAGNE ★

layers of homemade pasta, béchamel, bolognese and parmigiano • 19.00

PAGLIA E FIENO

straw and spinach tagliolini tossed with wild mushrooms, roasted chicken and truffle cream • 19.00

PUMPKIN RAVIOLI

roasted squash ravioli, tomato fondue with butter sage and parmigiano • 20.00

{LA ROSTICCERIA}

DAILY STANDARDS

AUSTIN FARMS HALF CHICKEN roasted potato and seasonal vegetables • 27.00

ROTATING SELECTIONS | please ask your server for today's selections

{SECONDI}

BURGER

beef tenderloin burger, cheddar, parmigiano, arugula and balsamic in a focaccia bun with caesar salad • 15.00

GRILLED BRANZINO

fresh herbs, olive oil, garlic, lemon, served with roasted potatoes and asparagus • 29.00

GROUPER PRIMAVERA

seared grouper filet, in a white wine, garlic, shallots, brandy cream sauce and seasonal vegetables • 29.00

SCOTTISH SALMON *

sautéed baby kale, lemon oil, spinach, pine nuts and raisins • 26.00

FILETTO ALL'UVA *

grilled filet mignon, over red wine grape sauce, roasted potato, and spinach • 36.00

BATTUTA DI POLLO

thin pounded grilled chicken breast, bufala mozzarella, chopped arugula, sun dried figs, diced watermelon radish, corn, heirloom tomatoes, avocado, walnuts and honey mustard dressing • 19.00

{PIZZE} *substitute gluten-free dough • 3.95*



MARGHERITA tomato sauce • mozzarella • basil • 14.50

SALAMINO tomato sauce • spicy italian salami • grape tomatoes • mozzarella • goat cheese • 15.50

VEGETARIANA tomato • mozzarella • artichokes • wild mushrooms • olives • bell peppers • 15.50

CALIFORNIA rotisserie chicken • mozzarella • avocado • feta • tomatoes • cilantro • 17.00

BRESAOLA mozzarella • bufala • arugula • parmigiano • bresaola • 17.00

{SIDES}

ASPARAGUS grilled with lemon oil • 7.00

SAUTÉED SPINACH extra virgin olive oil, garlic, raisins and pine nuts • 7.00

ROASTED POTATOES garlic, rosemary and fresh herbs • 7.00

TRUFFLE FRIES ★ fresh pepper, sea salt, lemon zest and parmigiano • 7.00

**There is a risk associated with consuming any raw animal protein. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at the greatest risk of illness from raw animal protein and should eat it fully cooked. If unsure of your risk, please consult your physician.*

★ *These items are not available gluten-free*

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Dinner Menu

{SOUP & SALADS}

SOUP OF THE DAY chef's daily selection

PAPPA AL POMODORO

tomato, onions, basil extra virgin olive oil with focaccia croutons • 9.00

ROCKET

arugula, orange segments, watermelon radish, parmigiano, shaved fennel and lemon vinaigrette • 9.00

HOUSE

mixed greens, heirloom tomatoes, cucumbers, carrots and red onions and house dressing • 8.00

CAESAR

baby kale, baby romaine, shaved grana padano focaccia croutons • 9.00

BURRATA CAPRESE

imported burrata caprese, heirloom tomato, avocado, balsamic glaze, extra virgin olive oil • 18.00

CHOP SALAD

mixed greens, cabbage, endive, almonds, dates, tomato, avocado, goat cheese, polenta croutons, honey dijon vinaigrette • 15.00

{ANTIPASTI}

CHARRED OCTOPUS

spanish octopus, charred roasted potato, watermelon radish, celery, lemon oil, salsa verde • 18.50

TWO TARTARE *

tuna, branzino, shaved fennel, watermelon radish, oranges, olive oil, sun dried tomato pesto, toasted pistachio • 16.00

FRITTURA MISTA DI MARE

crispy calamari, shrimp, and vegetables, pepperoncini and spicy aurora sauce • 15.50

MEDITERRANEAN MUSSELS

spicy tomato broth, garlic, shallots, and white wine served with toasted focaccia • 14.95

EGGPLANT PARMIGIANA ★

layers of eggplant, mozzarella, basil and tomato • 15.00

entrée portion with tagliolini pomodoro 22.50

BEEF CARPACCIO *

thin sliced beef tenderloin, truffle honey mustard dressing, micro arugula, raspberries, parmigiano scale • 15.50

BRUSCHETTA ★

heirloom tomatoes, garlic, fresh basil, extra virgin olive oil and toasted focaccia • 8.50

II TAGLIERE DEI SALUMI

prosciutto san danielle, porchetta, salame, mixed olives, parmigiano chunks and focaccia bread • 28.00

Locations In

AUSTIN, DOWNTOWN & DOMAIN | DALLAS, KNOX |

AKUMAL, MEXICO | ATLANTA, GA

FORT WORTH, SUNDANCE SQUARE | PLANO, LEGACY WEST

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{RISOTTI}

PORCINI AND WILD MUSHROOM

parmigiano cheese, and truffle essence • 23.00

SHRIMP AND ASPARAGUS RISOTTO

with saffron • 26.00

RISOTTO AI FRUTTI DI MARE

shrimp, calamari, mussels, clams and tomato • 29.00

{HOMEMADE PASTA} substitute gluten-free pasta • 2.50

GARGANELLI

mount vesuvius cherry tomato sauce with shaved tuscan pecorino • 17.00

AGNOLOTTI DI BRANZINO ★

homemade stuffed pasta on a bed of shrimp bisque & asparagus • 23.00

FIOCCHI ALLE PERE ★

homemade pasta filled with pears and cheese, tossed with roasted pears, arugula, walnuts and gorgonzola dolce latte cream • 19.00

TAGLIATELLE BOLOGNESE

a family recipe with shaved pecorino • 18.00

TAGLIOLINI AI FRUTTI DI MARE

half lobster, shrimp, clams, calamari garlic, shallots, white wine and fresh tomatoes • 29.00

LASAGNE ★

layers of homemade lasagne, béchamel, creamy bolognese and parmigiano • 19.00

FETTUCCINE ALLA CARBONARA

pancetta, egg yolk, cream and parmigiano • 19.00

PAGLIA E FIENO

straw and spinach tagliolini tossed with wild mushrooms, roasted chicken and truffle cream • 20.00

PUMPKIN RAVIOLI

roasted squash ravioli, tomato fondue with butter sage and parmigiano • 20.00

{LA ROSTICCERIA}

ROTATING SELECTIONS | please ask your server for today's selections

DAILY STANDARDS

AUSTIN FARMS HALF CHICKEN • 28.00 | with roasted potato and seasonal vegetables

RIB-EYE • 48.00 | whole roasted with parmigiano truffle risotto

LEGACY WEST

{SECONDI}

GRILLED BRANZINO

fresh herbs, olive oil, garlic and lemon, served with roasted potatoes and asparagus • 29.00

GROUPE PRIMAVERA

seared grouper filet, in a white wine, garlic, shallots, brandy cream sauce and seasonal vegetables • 31.00

SCOTTISH SALMON *

sautéed baby kale, lemon oil, spinach, pine nuts and raisins • 28.00

FILLETTO ALL'UVA *

grilled filet mignon, over red wine grape sauce, roasted potato, and spinach • 36.00

COSTOLETTA DI VITELLO *

pan-fried breaded veal chop, topped with Italian ham, mozzarella and truffle sauce • 45.00

BRAISED SHORT RIB

braised with white wine herbs and tomatoes, over risotto parmigiano • 44.00

{PIZZE} substitute gluten-free dough • 3.95



MARGHERITA tomato sauce • mozzarella • basil • 14.50

SALAMINO tomato sauce • spicy italian salami • grape tomatoes • mozzarella • goat cheese • 15.50

VEGETARIANA tomato • mozzarella • artichokes • wild mushrooms • olives • bell peppers • 15.50

CALIFORNIA rotisserie chicken • mozzarella • avocado • feta • tomatoes • cilantro • 17.00

BRESAOLA mozzarella • bufala • arugula • parmigiano • bresaola • 17.00

{SIDES}

ASPARAGUS grilled with lemon oil • 8.00

SAUTÉED SPINACH extra virgin olive oil, garlic, raisins and pine nuts • 8.00

ROASTED POTATOES garlic, rosemary and fresh herbs • 8.00

TRUFFLE FRIES ★ fresh pepper, sea salt, lemon zest and parmigiano • 8.00

★ These items are not available gluten-free

LEGACY WEST *Wine & Cocktail Menu*

{COCKTAILS}

ITALIAN OLD FASHIONED12.00 old forester bourbon, montenegro amaro, luxardo cherry, orange, angostura bitters, splash of soda	PEACH BELLINI 11.00 absolut vodka, peach purée, combier crème de pêche, prosecco
APEROL SPRITZ12.00 aperol, prosecco, splash of soda, orange	GIN BASIL SMASH12.00 ford's gin, basil, cucumber, lime, agave
TORINO 7512.00 bombay sapphire gin, italicus liqueur, raspberry, lemon, mint, prosecco	BLACKBERRY MULE11.00 kruto vodka, blackberry purée, lime, ginger beer
BLOOD ORANGE MARGARITA11.00 el jimador reposado, triple sec, blood orange purée, lime, agave	PAPER PLANE 14.00 wild turkey rye, aperol, nonino amaro, lemon

{SPARKLING}

VILLA SANDI PROSECCO 9.00 • 36
CLETO CHIARLI LAMBRUSCO (DRY) 10.00 • 40
GLORIA FERRER BLANC DE BLANCS, SONOMA 13.00 • 52
CASTALDI FRANCIACORTA BRUT ROSÉ 14.00 • 56
CA'DEL BOSCO FRANCIACORTA • 68
VEUVE CLICQUOT • 98
VIETTI MOSCATO D'ASTI 10.00 • 40

{ROSÉ/INTERESTING WHITES}

MIRAVAL ROSÉ, PROVENCE 13.00 • 52
MACCARIO "LAVIGNONE" ROSE, PIEDMONT 12.00 • 48
MASI MASIANCO PINOT GRIGIO, VENETO9.00 • 36
JERMANN PINOT GRIGIO, FRIULI • 52
WITHER HILLS SAUVIGNON BLANC, NEW ZEALAND10.00 • 40
MASON CELLARS SAUVIGNON BLANC, NAPA VALLEY 12.00 • 48
LA SCOLCA "BLACK LABEL" GAVI, PIEDMONT • 85
DUCKHORN SAUVIGNON BLANC, NAPA VALLEY • 49
PIEROPAN SOAVE "CLASSICO", VENETO • 48
BELGUARDO VERMENTINO, TUSCANY 12.00 • 48
CERETTO "LANGHE VINEYARD" ARNEIS, PIEDMONT • 54
UMANI RONCHI "CASAL DI SERRA" VERDICCHIO, MARCHE12.00 • 48
ST. M RIESLING, GERMANY 10.00 • 40

{CHARDONNAY}

ACACIA "A," CALIFORNIA9.00 • 36
ANTINORI "BRAMITO", ITALY12.00 • 48
STAGS LEAP WINERY, NAPA VALLEY15.00 • 60
JORDAN, RUSSIAN RIVER • 68
CAKEBREAD, NAPA VALLEY• 79
FAR NIENTE, NAPA VALLEY• 110

{BIRRE} domestic 5.00 specialty 5.50

PERONI	SHINER BOCK
RAHR & SONS IPA	MILLER LITE
LAKEWOOD "ALL CALL" KÖLSCH	STELLA ARTOIS
REVOLVER BLOOD AND HONEY	
AUSTIN EASTCIDERS "TEXAS HONEY" CIDER	

{ITALIAN REDS}

BORGIO SCOPETO CHIANTI CLASSICO 11.00 • 44
LUCENTE (SUPER TUSCAN), TUSCANY • 54
TENUTA NOZZOLE CHIANTI CLASSICO RISERVA 14.00 • 56
POLIZIANO VINO NOBILE DI MONTEPULCIANO • 64
ANTINORI "IL BRUCIATO" CAB/MERLOT/SYRAH, BOLGHERI ..16.00 • 65
GAJA CA'MARCANDA "MAGARI," TUSCANY • 115
ANTINORI "TIGNANELLO," TUSCANY • 198
"GUIDOALBERTO" BY SASSICAIA, TUSCANY • 90
ALTESINO ROSSO DI MONTALCINO, TUSCANY • 56
CAPRILLI BRUNELLO DI MONTALCINO 18.00 • 89
CASANOVA DI NERI BRUNELLO DI MONTALCINO • 135
GAROFOLI "PIANCARDA" MONTEPULCIANO, MARCHE 11.00 • 44
PODERI ELIA BARBERA D'ASTI 12.00 • 48
PRODUTTORI DEL BARBARESCO, PIEDMONT • 84
DAMILANO "LECIQUEVIGNE" BAROLO, PIEDMONT • 89
PECCHENINO "SAN GIUSEPPE" BAROLO, PIEDMONT • 118
GAJA "SITO MORESCO", PIEDMONT • 98
SELLA MOSCA "GRENACHE" RISERVA, SARDEGNA 12.00 • 48
ALLEGRI PALAZZO DELLA TORRE, VENETO • 48
GIUSEPPE LONARDI VALPOLICELLA "RIPASSO", VENETO 13.00 • 52
RECCHIA "CA BERTOLDI" AMARONE, VENETO 19.00 • 89
MASI "COSTASERA" AMARONE, VENETO • 125
TOMMASO BUSSOLA AMARONE CLASSICO, VENETO • 135
PLANETA "ETNA ROSSO", SICILY • 52
ZISOLA NERO D'AVOLA, SICILY • 48

{PINOT NOIR}

MATUA VALLEY, NEW ZEALAND 10.00 • 40
FOSSIL POINT, EDNA VALLEY 12.00 • 48
DAVIS BYNUM "JANE'S VINEYARD," RUSSIAN RIVER • 56
ARGYLE, WILLAMETTE VALLEY, OREGON 15.00 • 60
BELLE GLOS "CLARK AND TELEPHONE" • 78
DOMAINE SERENE "YAMHILL CUVÉE," OREGON • 90

{CABERNET/INTERESTING REDS}

DRUMHELLER CABERNET, WA 9.00 • 36
ORIN SWIFT "PALERMO" CABERNET, NAPA VALLEY • 84
BEN MARCO MALBEC, ARGENTINA 12.00 • 49
RED SCHOONER MALBEC, ARGENTINA • 65
SMITH & HOOK "PROPRIETARY RED," CA 14.00 • 56
THE PRISONER, NAPA VALLEY • 68
OBERON CABERNET, NAPA15.00 • 60
HALL CABERNET, NAPA VALLEY • 88
DUCKHORN "CANVASBACK" CAB, RED MOUNTAIN, WA18.00 • 69
RODNEY STRONG "SYMMETRY", ALEXANDER VALLEY • 89
CAYMUS CABERNET, NAPA VALLEY • 158



Dessert Menu

{DOLCI}

CANNOLI

with orange ricotta cream • 9

TIRAMISÚ

housemade ladyfingers, mascarpone cream
and chocolate gelée • 9

BOMBOLINI

fried doughnuts tossed in sugar and topped with
italian diplomatica cream • 9

MILLEFOGLIE

layers of pastry, chocolate mousse
and raspberries • 9

CHOCOLATE HAZELNUT CAKE

gianduia sauce, whipped cream and vanilla gelato • 9

PANNA COTTA

with berry gelée and fresh raspberries • 9

GELATOS & SORBETTOS

housemade • 9

Locations In:

AUSTIN, DOWNTOWN & DOMAIN | DALLAS, KNOX | AKUMAL, MEXICO
HOUSTON, RIVER OAKS | FORT WORTH, SUNDANCE SQUARE
THE SHOPS BUCKHEAD, ATLANTA | PLANO, LEGACY WEST

~ HAPPY HOUR ~

monday - thursday | 3 - 6 pm | at bar only

{DRINKS & SPECIALTY COCKTAILS}

5.00

BEER, WINE AND WELL DRINKS

MONDAY

MOSCOW MULE

vodka • ginger beer • lime

TUESDAY

APEROL SPRITZ

aperol • prosecco • splash of soda • orange

WEDNESDAY

BLOOD ORANGE MARGARITA

el jimador reposado • triple sec • blood orange puree • lime • agave

THURSDAY

PALOMA

tequila, grapefruit, soda

{ANTIPASTI}

FRITTURA MISTA DI MARE

crispy shrimp • calamari • fish • vegetables with
spicy pepperoncini • calabrian chili pesto • 9.00

MEDITERRANEAN MUSSELS

spicy tomato broth • garlic • shallots
white wine • 9.00

BURGER

beef tenderloin burger • cheddar • parmigiano •
arugula • balsamic • foccacia bun • 9.00

BRUSCHETTA

homemade focaccia • heirloom tomatoes
extra virgin olive oil • garlic • basil • shallots
green onions • balsamic • 8.00

TRUFFLE FRIES

fresh pepper • sea salt • lemon zest
parmigiano • 5.00

ALETTE

deep fried spicy seasoned chicken wings • 5.00

{PIZZE}

MARGHERITA

tomato sauce • mozzarella • basil • 9.00

SALAMINO

tomato sauce • spicy italian salami • grape tomatoes
mozzarella • goat cheese • 9.00

BIANCA

mozzarella • bufala • arugula •
parmigiano • bresaola • 9.00

VEGETARIANA

tomato • mozzarella • artichokes • wild mushrooms
olives • bell peppers • 9.00

CALIFORNIA

rotisserie chicken • mozzarella • avocado • feta
tomatoes • cilantro • 9.00