



appetizers and little dishes – cold

fagioli e tonno ^{gf} 10 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 ^{nuts} 7 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 7 pan roasted mushrooms dressed with extra virgin olive oil & lemon juice with marinated artichokes & shaved parmigiano reggiano

insalata di tre cavoli 7 slaw of shredded brussel sprouts, tuscan kale, & savoy cabbage with extra virgin olive oil, verjus & banyuls vinegar with toasted pinenuts & pecorino romano

ratatouille ^{gf} 6 roast eggplant, zucchini, caramelized onion & sweet red peppers, tomato filets, garlic, basil

affettati 20 prosciutto di parma, speck, bresaola, finocchiona, schiacciata piccante, grilled house-made chicken sausage, spuma di mortadella, fegatini di pollo, marinated olives, cornichons, moutarde de meaux

piatto di formaggi 23 *Houston Dairymaids'* assorted italian imports and local artisanal cheeses, served with fried spicy almonds, fig orange preserves, and fried fava beans

crostini 13 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*} 10 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} 8 grilled radicchio leaves stuffed with mozzarella, roasted bell pepper, prosciutto, aceto balsamico

polpetti puccini 11 mildly spicy fennel meatballs of grass fed beef & pastured pork, tomato cream sauce

capesante alla griglia ^{gf} 11 grilled fresh U/10 sea scallop wrapped in prosciutto with grilled red swiss chard polenta, & mushroom caper sauce

polpettine d'agnello piccante con lenticchie 10 soup of lentilles vertes du puy & spicy lamb meatballs (garlic, cayenne, cumin, coriander, clove, cinnamon, nutmeg, thyme, mint)

spiedino di pollo ^{gf} 10 grilled skewered chicken breast marinated in salmoriglio, with zucchini, & red onion

salsiccia di pollo ^{gf} 8 grilled homemade chicken galantine, served over frisée & arugula

bruschetta con porchetta e scamorza 12 grilled bread with slow roast berkshire pork, fennel confit, & scamorza (smoked mozzarella from *mozzarella company* in dallas)

involtini di melanzane alla parmigiana ^{gf*} 9

roast eggplant rolls stuffed with mozzarella & ricotta in tomato cream sauce

ratatouille marti ^{gf*} 8 ratatouille topped with a free range fried egg, parmigiano reggiano, toasted baguette

gnocchi alla romana 8 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*} 10 pan fried halloumi cheese with taggiasche olives, thyme, spicy calabrian peppers

dear customers, please limit dining to 1 ½ hours
20% gratuity added to parties of 5

soup and salad

minestrone toscano ^{gf} **8** hearty vegetable and cannellini bean soup

tortellini in brodo ^{nuts} **10** house made pasta stuffed with pork, chicken, mortadella, ricotta & parmigiano reggiano, served in giacomo's hearty and nutritious broth

pasta e fagioli **13** hearty cannellini bean soup with onions, carrots, pancetta, tomatoes, pasta

insalata della casa ^{gf} **10** mixed greens, cherry tomatoes, kalamata olives, fresh fennel

insalata lucia ^{gf / nuts} **14**

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

insalata la mora ^{gf} **14** mixed greens, cherry tomatoes, grilled chicken sausage

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

insalata naomi ^{gf} **14**

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

pomodori, mozzarella, e arugula **14** campari tomatoes and mozzarella from *mozzarella company* in dallas, served over arugula with basil pesto vinaigrette

hawk's garlic bread **6** grilled ciabatta slices slathered with mix of garlic, herbs, parmigiano reggiano, butter, extra virgin olive oil

fett'unta **6** grilled ciabatta rubbed with garlic and drizzled with extra virgin olive oil

main proteins

pollo giotto ^{gf*} **12** organic split chicken breast cooked in a terracotta cazuela with butter and sage

pollo guidò ^{gf} **16** half order **8** 2 grilled chicken breasts stuffed with prosciutto, mozzarella, tomato, basil, & garlic, topped with a white wine & basil butter sauce

porchetta e fagioli ^{gf*} **18** half order **9** 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*} **20** 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 **20** 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} **25** marinated hanger steak, sliced, grilled medium rare, with arugula

trota alla garfagnana ^{gf} **18** grilled whole deboned rainbow trout, basil, rosemary and lemon

frixos' fresh catch 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

verdure miste in padella **8** pan roasted vegetable medley with garlic, & extra virgin olive oil

cavolo nero, verza, e bietola ^{nuts} **8**

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

cavoletti con pancetta **8** brussel sprouts sautéed with pancetta, garlic, extra virgin olive oil

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

rapini **8** 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 **8** broccoli florets sautéed with garlic and extra virgin olive oil

spinaci al burro e limone **8** spinach sautéed in butter with shallots & a spritz of lemon juice

pasta casalinga – fresh egg pasta made in house

pappardelle al telefono 16

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

tortelli di bietola 19 half order **10**

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

tagliatelle alla bolognese 19 half order **10**

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

tortellini ^{nuts} 19 half order **10**

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 17

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

tagliatelle giovani 20

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

imported semolina pasta

cavatappi ai cinque formaggi 18 baked cork screw pasta with 5 cheese cream sauce (gorgonzola, fontina, ricotta, parmigiano reggiano, & gruyere) and cauliflower

linguine giacomo ^{nuts} 20

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 24 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 15

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

rigatoni puccini 20

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

orecchiette giorgione 20

“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 **9**

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} 9 creamy & tart lemon tart with an almond cookie crust

panna cotta al yogurt^{gf} 8 cream & yogurt gelatin pudding infused with vanilla, cinnamon, lemon zest served with seasonal sauce

crostata cremosa al cioccolato^{nuts} 9 chocolate cream pie with a chocolate hazelnut cookie crust, topped with whipped cream and chocolate shavings

budino gianduia^{gf/nuts} 8

rich chocolate hazelnut pudding flavored with nutella

gelato e sorbetto 2 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

san benedetto sparkling water 3⁵ litre 5⁵ san benedetto mineral water 3⁵

natural sodas 3⁵:

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

elixia sparkling french morello cherry lemonade, elixia sparkling french mango lemonade 4

mexican coca cola, mexican sprite 3⁵

regular and decaf coffee 3

regular and decaf organic espresso 3⁵

regular and decaf organic cappuccino 4

numi organic hot tea 3

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

caffeine-free flavors: rooibus, chamomile lemon, moroccan mint

iced tea 2⁵

lemonade - homemade fresh to order 2⁵ refills 1⁵

martinelli apple juice 3²⁵