

SNACKS

ARANCINI \$9

Crispy risotto balls, pesto aioli

WARM ROSEMARY FOCCACIA \$7

Whipped ricotta, confit garlic & extra virgin olive oil

SALADS & STARTERS

HOUSE \$10

Arugula, endive, radicchio, & red wine vinaigrette

ITALIAN \$12

Chopped lettuces, cucumbers, olives, provolone, "salamitons" & Italian vinaigrette

CAESAR \$11

Little gems, classic caesar dressing & anchovies

TUNA CRUDO \$16

Capers, red onion & extra virgin olive oil

"TOMATO TOAST" \$11

Papa al Pomodoro style, whipped stracciatella & cherry tomatoes

BURRATA \$14

Aleppo chili, pesto & grilled sourdough

CRISPY CALAMARI \$14

Pickled peppers & Palermo aioli

GREAT GRANDMA'S MEATBALLS \$11

Add a ball +\$5

BOARDS

SALUMI \$16

Salami, hot coppa, prosciutto, mortadella, olives & pickled vegetables

CHEESE & SALUMI \$39

3 cheeses and 3 meats, olives, pickled vegetables & taralli crackers

PIZZA

MARGHERITA \$12

Tomato, mozzarella & garden basil

MUSHROOM \$16

Maitake, King Trumpet, Oyster, Mozzarella, Pecorino, Shabazi Spice

PEPPERONI \$14

Tomato & mozzarella

FOUR CHEESE \$14

Quadrello di bufala, mozzarella, ricotta & parmesan

MEAT LOVERS \$16

Pepperoni, sausage, mortadella, Mama Lil's peppers, mozzarella & Sicilian oregano

PASTA

RIGATONI \$14

Texas wild boar ragu. Add an egg +\$2

BLUE CRAB MANICOTTI \$19

Local blue crab, lobster sauce americane

STROZZAPRETI \$14

Pesto, green beans & potatoes

"SHELLS & CLAMS" \$18

Conchiglie pasta, clams, parsley & garlic "White" or "Spicy Red"

RAVIOLI \$16

Honeynut Squash, Pink Peppercorn, Aged Balsamic

MADE FRESH!

MAINS

WHOLE SHRIMP \$24

Fra Diavolo, roasted onions & mint

BRANZINO \$26

Chanterelles, baby shiitake, capers & argula

CHICKEN \$25

Lemon, cracked olives & parsley

HANGER STEAK \$35

Pizzaiolo style, tomatoes & cherry peppers

BIGSTUFF

BISTECCA FIORENTINA CHICKEN MILANESE

\$110

44 Farms, potato, fennel, picked peppers, red & green sauces

\$37

Boneless whole chicken, arugula & cherry tomatoes

SIDES

BRAISED GREENS \$6

Garlic, chili & lemon

CREAMY POLENTA \$7

Roasted mushrooms & sage

ROASTED CHERRY TOMATOES \$7

Garlic, basil & pangrattato

CAULIFLOWER \$6

"Cacio e pepe"

DAILY SPECIALS

INDUSTRY MONDAY

TIMPANO \$18

Red sauce, ricotta & parmesan

TUESDAY

SAUSAGE & BEANS \$16

House made, cannellini beans & roasted tomatoes

WEDNESDAY

CHICKEN PARMESAN \$21

Red sauce, mozzarella & basil

THURSDAY

PEPOSO \$19

Tuscan beef stew, pears & mint

FRIDAY

LASAGNA \$20

Ricotta, red sauce & pesto

EVERYDAY

SPAGHETTI & MEATBALLS \$22