



APERITIVI SPECIALI

\$ 12

CLASSIC BELLINI
Our favorite Prosecco
with peach puree

“THE REFRESHER”

Honeydew melon, English cucumber,
lemon puree, fresh mint and
Grey Goose Le Citron

“ITALIAN MOJITO”

Tommy Bahama White Sand Rum,
sweet basil, lime, orange-infused
simple syrup and soda

TRE MARTINI

Fresh pomegranate juice,
pomegranate vodka, soda and
thyme-infused simple syrup

ITALIAN “SWEET TEA”

Firefly Sweet Tea Vodka,
Limoncello and fresh lemon

ITALIAN SODAS

\$ 3.25

PEACH
ALMOND
VANILLA
LEMON

P R A N Z O

LUNCH SPECIALS

3-COURSE LUNCH SPECIAL

Salad to begin, followed by your choice of Fresh Pasta
and “Nutella X3” for dessert.

\$20

CHEF’S DAILY PANINI

Grilled fresh sandwich stuffed with the daily
selection of fresh meats and vegetables

\$11

CHEF’S DAILY LUNCH SPECIALS

Fresh daily creations offered by the Chef.
Your server will explain in detail.

\$MP

A N T I P A S T I

VERDURE

Vegetables

\$3.75 each or 4 for \$13

ASPARAGUS WITH SALSA RUSTICA

ROASTED GOLDEN BEETS

TUSCAN FARRO SALAD

CANNELLINI WHITE BEANS WITH GREMOLOTA

CHARRED ZUCCHINI WITH PARMIGGIANO

SHAVED FENNEL, ENDIVE,
GRAPEFRUIT AND PISTACHIO

ITALIAN OLIVES WITH ORANGE AND FENNEL SEED

NEW POTATOES WITH MINT AIOLI AND SEA SALT

SALUMI

Sliced Cured Meats

\$6.25 each or 3 for \$17

COPPA

FINOCCHIONIO

SOPPRESSETTA

PROSCIUTTO DI PARMA

BRESAOLA

SAUCISSON SEC BASQUESE

HOUSE-CURED PASTRAMI

INSALATE

Salads

\$6

GRILLED RADICCHIO WITH LEMON VINAIGRETTE

MIX FIELD GREENS WITH
RED WINE VINAIGRETTE

BABY BUTTERLEAF WITH SHAVED RADISH,
BASIL AND CREAMY CITRUS DRESSING

SLOW ROASTED CAPRESE WITH MOZZARELLA AND BASIL

CHEF’S DAILY MARKET SALAD \$MP

P R I M I

FRESH PASTA

House Made Pasta

\$14

GNOCCHI WITH GORGONZOLA

SPAGHETTI POMODORA

LINGUINI AND CLAMS

PARSNIP RAVIOLI WITH BROWN BUTTER,
APPLES, MINT AND ORANGE BREADCRUMBS

PAPPARDELLE AND BOLOGNESE

TAGLIATELLE, THYME AND WILD MUSHROOM

RISOTTO PARMIGGIANO

DOLCE

Dessert

\$6

PINENUT AND CHESTNUT HONEY TART

NUTELLA X 3

GRILLED PEACH WITH MASCARPONE

LEMON PARFAIT WITH ALMOND CRUMBLES

HOUSE MADE GELATO SELECTIONS

RICOTTA CAKE WITH MASCARPONE

AFFOGATO

“CAST IRON” GRIDDLED PIZZA

Chef Dady’s Signature Pizzas

\$10

PROSCIUTTO, MINT
AND HOUSE MADE RICOTTA

TOMATO, SOPPRESSETTA
AND SPICY PEPPERONCINO

GOAT CHEESE, PISTACHIO
AND BALSAMIC CIPPOLINI

PIZZAS TAKE UP TO 20 MINUTES TO COOK

FORMAGGI

Cheese

\$6

PARMIGGIANO-REGGIANO

PECORINO ROMANO

GORGONZOLA DOLCE

MARKET SELECTIONS

MARINATED BOCCONCINI \$8

Executive Chef/Owner: Jason Dady
Owner: Jake Dady

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General Manager: Suzanne Pike
Sous Chef: Mark Weaver

Thank you for dining with us. Please visit all Jason Dady Restaurants:
Bin 555 Restaurant & Wine Bar • The Lodge Restaurant of Castle Hills • Two Bros. BBQ Market