



Italian Cuisine

2520 Amherst, Houston, TX
Tel: 713- 529-2420 Fax:713-526-3181

11AM TO 10PM SUN-THU / 11AM TO 11PM FRI & SAT

Main Menu

ANTIPASTI

Porchetta, Mortadella, Sopressatta and Prosciutto wrapped Asparagus, Yellow Pepper Confit, Grilled Crimini Mushrooms, Stuffed Eggplant and Sheep's Milk Cheese 14
Sweet Potato Gnocchi with Brown Butter and Sage 8
Italian Style Sausage with Roasted Peppers and Red Onion 8
Carpaccio of Beef with Chopped Arugula and Tomato Salad, hint of White Truffle Oil 10
Pan Roasted Crab Cake with Watercress and Chili Aioli 10
Fried Calamari with Roasted Tomato Sauce 12
Pan Roasted Mussels with Wood Grilled Tuscan Bread 12
Polenta Crusted Oysters with Heirloom Tomato Salad and Pancetta Sauce 10
Spicy Crab fingers with Lemon-Garlic Butter. ¼ lb 10 or ½ lb 18

INSALATA

Jumbo Lump Crabmeat with Asparagus, Black Olives, Roma Tomatoes, Grilled Mushrooms, Crispy Shallots and Salsa Verde 22
Buratta with Pickled Yellow Beets, Hazelnuts, Watercress, Heirloom Tomatoes and Citrus Vinaigrette 12
Arugula and Radicchio with grilled Portobello Mushrooms, Oranges and Peppered Goat Cheese with AppleWalnut Vinaigrette 10
Tomatoes Caprese with Caramelized Tomatoes and Fresh Mozzarella 10
Wood Grilled Chicken Breast with Candied Walnuts, Gorgonzola, Poached Pear and Field Greens 14
Caesar Salad 8 **Large Caesar with Wood Grilled Chicken Breast** 14
Prego Salad of Mixed Greens, Ricotta Salata, Olives, Marinated Artichokes and Cherry Tomatoes 8

ZUPPA

Roasted Red Pepper and Poblano Cream Soup with Crème Fraiche 8
Minestrone with Porcini Mushrooms 8
Lentil Soup with Roasted Garlic and Lamb Sausage 8

PASTA

Spaghetti Al Peperoncino with Garlic, Extra Virgin Olive Oil and Flat Leaf Parsley 12
Roasted Pheasant Ravioli with Oregon Truffle Butter 16
Lasagna of Veal and Beef Meatballs, Mozzarella, Tomato Sauce, topped with Pesto 14
Roasted Butternut Squash Tortellini with Walnuts, Brown Butter and Sage Sauce 12
Smoked Mozzarella Ravioli with Crimini Mushrooms and Vodka Tomato Sauce 12
Taglierini with Fresh Roma Tomato Sauce, Basil, Garlic and Olive Oil 14
Wild Mushroom Ravioli with Roasted Garlic and Porcini Mushrooms in Marsala Sauce 14
Penne with Roasted Eggplant, Olives, Capers, Red Onion and Ricotta Salata 12
Jalapeno Fettuccine with Grilled Chicken, Black Beans, Tomatoes, Cilantro and Avocado 14
Smoked Duck Ravioli with Sun Dried Cherries, Porcini Mushrooms and Port Wine Sauce 14
Spaghetti with Veal and Beef Meatballs, Scallions, Pancetta and Tomato Sauce 14



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PIZZA

- Margherita** with Tomatoes and Basil 12
- Wood Grilled Chicken** with Roasted Garlic, Sautéed Crimini Mushrooms and Pesto 14
- Sautéed Spinach and Garlic** 14
- Italian Sausage** with Roasted Peppers and Red Onion 14
- Prosciutto** and Arugula 14

RISOTTO

- Risotto** with Roasted Pumpkin, Gulf Shrimp, Pancetta and Scallions 20
- Risotto** with Porcini Mushrooms 16
- Risotto** with Goat Cheese, Leeks, Roasted Corn, Asparagus and Mushrooms 16

FRUITTI DE MARE

- Shellfish Soup** with Shrimp, Mussels, Clams, Oysters, Calamari and Scallops in Tomato-Saffron Broth 22
- Spaghetti** with Fresh Little Neck Clams, Red Onions, Pancetta and Extra Virgin Olive Oil 20
- Linguini Pescatore** with Shrimp, Scallops, Mussels, Calamari and Crab Fingers with Fra Diavlo or Bianco 22
- Pan Roasted Lump Crab Cakes** with Tomato Fonduta, Green Beans and Mashed Potatoes 22
- Grilled Rainbow Trout** with Roasted Pepper Confit, Gulf Shrimp, Extra Virgin Olive Oil and Spaghetti Peperoncino with Garlic and Parsley 20
- Pecan Wood Grilled Red Snapper** with Green Beans, Roasted Butternut Squash and Oven Dried Tomato Sauce 22
- Pecan Wood Grilled Salmon** with Preserved Lemon, Spinach and Penne with Salsa Cruda 20
- Pumpkin Seed Crusted Red Snapper** with Roasted Corn and Leek Sauce, Spinach and Roasted Butternut Squash 22

PIATTI FORTE

- Vegetable Plate** with Scalloped Potatoes, Butternut Squash, Rapini, Balsamic Grilled Asparagus, Grilled Portabello Mushroom and Roasted Peppers 16
- Parmesan Crusted Chicken** with Creamy Mashed Potatoes, Spinach and Tomato Fonduta 14
- Pan Roasted Chicken Breast Stuffed** with Prosciutto and Fresh Mozzarella over Creamy Polenta, Green Beans and Roasted Shallot Sauce 16
- Grilled Paillard of Chicken** with Oven Dried Tomato Tapenade, Spinach, Cappellini with Garlic and Olive Oil 14
- Romano Crusted Veal Scallopini Saltimbocca** with Spinach and Scalloped Potatoes 20
- Parmesan Crusted Veal Scallopini with Capers** and Roasted Garlic Bianco, Spinach & Taglierini with Tomato & Basil 20
- Grilled Double Cut Lamb Chops** with House Made Mint Jelly, Rapini and Scalloped Potatoes 26
- Grilled 8 oz. Beef Tenderloin** with Truffle Butter, Caramelized Tomatoes and Potato Ravioli 26

Chocolate Soufflé and Strawberry Shortcake are always available.
Please tell your waiter and allow 20 minutes for preparation.

John Watt and Tracy Vaught Proprietors
David Cook General Manager. Rafael Espinal Certified Sommelier/Manager.