

DFW Restaurant Week | August 7 - September 3, 2023

Enjoy our scratch kitchen menu inspired by seasonal and locally sourced ingredients

LUNCH PRIX FIXE \$24

ENTREE

choice of:

BURRATA CAPRESE

heirloom tomatoes, basil, balsamic glaze, kale & pistachio pesto

MARGHERITA FLATBREAD & CAESAR SALAD

margherita flatbread; hand-crushed san marzano tomatoes, fontinella, fresh mozzarella, basil and caesar salad; romaine hearts, baby kale, parmesan, housemade croutons

BOTTOMLESS SOUP & CHOP SALAD

signature chop salad; grape tomato, roasted corn, kalamata olives, gorgonzola, burrata, cannellini beans, crispy noodles and bowl of chicken italian dumpling soup

DESSERT

choice of:

HOUSEMADE GELATO

triple chocolate brownie | purely pistachio | oreos & cream

WARM BROWNIE & VANILLA GELATO

triple chocolate brownie, housemade vanilla gelato, whipped cream

Non-alcoholic beverages are included. Tax and gratuity not included.

**The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduce the risk of illness.*

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DINNER PRIX FIXE \$49

STARTER

choice of:

CRISPY CALAMARI

wild caught, housemade marinara

TENDERLOIN SLIDERS*

truffled potato strings, shallot mayo, bordelaise

WORLD'S MOST DELECTABLE CHICKEN WINGS

balsamic bbq | sweet chili glaze | spicy calabrese

ENTREE

choice of:

CHICKEN PARMESAN

all natural cage-free chicken, fettuccini pasta, peppercorn cream sauce, fresh mozzarella, served over italian san marzano tomato marinara

ITALIAN "JAMBALAYA"

spicy chicken, grilled shrimp, risotto, sausage, roasted red pepper

BONE-IN PORK CHOP*

espresso rub, sweet potato mash, grilled asparagus
kahlua cream sauce, roasted shallot

DESSERT

choice of:

PEANUT BUTTER & JELLY DELIGHT

peanut butter gelato, grape sorbet, peanut brittle, grapes, whipped cream

HOUSEMADE GELATO

triple chocolate brownie | purely pistachio | oreos & cream

CLASSIC TIRAMISU

whipped mascarpone, ladyfingers, La Colombe coffee

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