



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

- Antipasto Plate** Porchetta, Mortadella, Sopressatta and Prosciutto wrapped Asparagus, Yellow Pepper Confit, Grilled Crimini Mushrooms, Stuffed Eggplant and Sheep Milk Cheese Torte **14**
- Sweet Potato Gnocchi** with Roasted Tomato Sauce and Grana Padano **8**
- Italian Sausage** with Roasted Peppers and Red Onion **8**
- Carpaccio of Beef with Chopped Arugula** and Tomato Salad, hint of White Truffle Oil **10**
- Polenta Crusted Oysters** with Heirloom Tomato Salad and Pancetta Sauce **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 **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 **10**
- Arugula** and Radicchio with grilled Portobello Mushrooms, Oranges and Pepered 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 6** **Large Caesar** with Wood Grilled Chicken Breast **14**
- Prego Salad** of Mixed Greens, Ricotta Salata, Olives, Marinated Artichokes and Cherry Tomatoes **6**

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**



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PASTA E RISOTTO

- Spaghetti Al Peperoncino** with Garlic, Extra Virgin Olive Oil and Flat Leaf Parsley **10**
- 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 Walnut-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**

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**

STONE OVEN PIZZA

(made with whole milk mozzarella)

- 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**



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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 Sauce or Bianco **22**

Pan Roasted Lump Crab Cakes with Tomato Fonduta, Green Beans and Mashed Potatoes **22**

Grilled Rainbow Trout with Yellow 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 Yellow Pepper **16**

Parmesan Crusted Chicken with Creamy Mashed Potatoes, Spinach and Tomato Fonduta **14**

Pan Roasted Chicken Breast Stuffed with Prosciutto, 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 and 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 **24**

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.