

COCKTAILS

- "THE RANGE" WOODFORD RSV OLD FASHIONED
- DON Q PRICKLY PEAR DAIQUIRI
- CLASSIC NEGRONI
- THE DIRTY BLUE DRIPPING SPRINGS MARTINI
- TRES AGAVES SINGLE BARREL MARGARITA
- EL TEQUILENO BLANCO "RANCH WATER"
- EMPRESS GIN "BEE'S KNEES"
- FLOR DE CANA "ACROSS THE SEAS"

SPRITZ BAR

- APEROL SPRITZ
 - STRAWBERRY CAMPARI SPRITZ
 - ST. GERMAIN SPRITZ
 - LEMONCELLO SPRITZ
- FULL COCKTAIL, BEER & WINE LIST AVAILABLE.

Italian Sodas

ALMOND - PEACH - VANILLA - LEMON 3.50

CAST IRON PIZZA

Thin & Crispy, our Pizzas are served when ready. Please allow up to 25 minutes.

CLASSIC MARGHERITA

MOZZARELLA, CHERRY TOMATO & SWEET BASIL ...17

WHITE TRUFFLE BIANCA

MOZZARELLA, PARMIGIANO, PECORINO, GORGONZOLA, ARUGULA & PROSCIUTTO DI PARMA ...22

WAGYU BEEF & CREMINI MUSHROOM

YELLOW ONION & OREGANO ...19

SPICY PEPPERONI WITH FRESH JALAPEÑO

RED CHILE, PEPPERONCINI & DILL RANCH ...18

HOUSE-MADE PASTA

CAMPANELLE* BOLOGNESE CLASSICO ...17

PAN SEARED POTATO GNOCCHI WITH ARRIBIATA, SAN MARZANO, CREAMY GORGONZOLA, RADICCHIO, CHIVES & WALNUT BREADCRUMBS ...16

CARNAROLI "KING RISOTTO" WITH BUTTERNUT SQUASH, ROASTED PUMPKIN, CANDIED PEPITAS, CHARRED LEMON, PECORINO & BROWN BUTTER SAGE ...15 (GF)

MAFALDINE* "LITTLE QUEENS" WITH CARAMELIZED CAULIFLOWER, RED ONION, SMOKED GOUDA CREMA, PINK PEPPERCORN & TOASTED HAZELNUTS ...17

SLOW BRAISED BEEF ROTOLO WITH FONTINA FONDUE, CHERRY TOMATO JAM & PESTO ...19

*Gluten Free Pasta Available ...3 Supplement

CHEF'S SPECIALS

Ask your server to learn more about chef's inspirations

DOLCE

Desserts

- NUTELLA MISSISSIPPI MUD PIE ...12
- TIRAMISU PANNA COTTA ...14
- RICOTTA CAKE WITH ORANGE & ALMOND ...12

DINNER

ANTIPASTI & APPETIZERS

SIGNATURE SHRIMP TOSCANA

PAN SEARED CRISPY SHRIMP WITH ROSÉ BEURRE BLANC, PRESERVED LEMON & CALABRESE OIL ...14

"FILET MIGNON" BEEF CARPACCIO

ARUGULA, PARMIGIANO, BLACK PEPPER CREMA, LEMON ZEST, PICKLED WHITE ONION & EVOO ...16

ANTIPASTI TRIO PLATTER

SICILIAN CAULIFLOWER, GOLDEN BEETS & WHITE BEANS WITH GREMOLATA ...13

FRIED CALAMARI "FRITO MISTO"

SHAVED ONION, FENNEL, LEMON & LEMON-CAPER AIOLI ...15

DEVEILED EGGS "CARBONARA"

KEWPIE, PARMIGIANO-REGGIANO, BLACK PEPPER, CRISPY GUANCIALE & WHITE TRUFFLE OIL ...10

BAKED WAGYU MEATBALLS WITH BURRATA DI BUFALA

SUN-DRIED TOMATO PESTO, SAN MARZANO & SWEET BASIL ...16

WHITE TRUFFLE-PARMIGIANO "ASPEN FRIES" & GARLIC AIOLI ...10

WAGYU-STUFFED ARANCINI: "ITALIAN RICE POPPERS"

SMOKED MOZZARELLA, ANAHEIM CHILE & BLACK TRUFFLE AIOLI ...12

DUE POMODORI BRUSCHETTA & FRESH BASIL ...12

ARTISAN BREAD TOASTED WITH GARLIC BUTTER & FRESH HERBS ...3.25 per person

FORMAGGIO & SALUMI

HAND-PULLED MOZZARELLA

GARLIC BUTTERED TOAST, EVOO, SEA SALT & CRACKED PEPPER ...15

CHEESE & CHARCUTERIE BOARD ...22

CAPRESE

SLOW ROASTED TOMATO, FRESH MOZZARELLA, PISTACHIO PESTO & BASIL OIL ...13

INSALATE & ZUPPA

TABLESIDE CAESAR SALAD

HAND-MULLED & TOSSED TABLESIDE THIS CLASSIC CAESAR IS PREPARED WITH ORGANIC HEN EGG, WHITE ANCHOVY, PARMIGIANO-REGGIANO, EVOO & HOUSE-MADE CROUTONS. PREPARED FOR TWO ...23

MIXED FIELD GREENS WITH GRANNY SMITH APPLE

GOAT CHEESE, CANDIED PECANS & CHAMPAGNE VINAIGRETTE ...12

TUSCAN-STYLE PANZANELLA SALAD

GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS, ENGLISH CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO & RED WINE VINAIGRETTE ...15

CHEF'S SEASONAL BISQUE ...10

STEAK x SEAFOOD x FIELD

Entrees served with Crispy Tuscan Potatoes and Choice of Contorni

TUSCAN-MARINATED CAST-IRON BEEF FILET MIGNON ...46

GRILLED TUSCAN-MARINATED RIBEYE ...56

BISTECCA ALLA FIORENTINA

\$4.50 PER OUNCE

TRADITIONAL FLORENCE THICK CUT PORTERHOUSE. PREPARED-TO-ORDER WITH OLIVE OIL AND CHARRED THYME. LIMITED AVAILABILITY. PLEASE ALLOW ADDITIONAL TIME.

GRANDMA'S WAGYU MEATLOAF ...28

SWEET HONEY GLAZE & SAN MARZANO TOMATO SAUCE

PAN ROASTED ORA KING SALMON ...37

BACON & ROASTED GARLIC-CRUSTED PORK CHOP ...33

BLACK TRUFFLE-GLAZED ROASTED HALF CHICKEN ...26

CONTORNI

Shareable Sides ...12

CRISPY FRIED BRUSSELS SPROUTS

WITH SPICY ALMOND NOUGAT & BLOOD ORANGE AGRODOLCE

GRILLED ASPARAGUS

CHARRED GREEN BEANS

CARAMELIZED CAULIFLOWER

CHERRY TOMATO-CUCUMBER SALAD WITH GOAT CHEESE

WHITE BEANS, KALE AND BACON RAGÙ WITH CALABRESE OIL

PAN ROASTED EGGPLANT WITH RED CHILE, MINT & SAN MARZANO



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- ALMOND - PEACH - VANILLA - LEMON 3.50

FORMAGGIO & SALUMI

- HAND-PULLED MOZZARELLA ...15
- GARLIC BUTTERED TOAST, EVOO & CRACKED PEPPER
- CHEESE & CHARCUTERIE BOARD ...22
- CAPRESE ...13
- SLOW ROASTED TOMATO, FRESH MOZZARELLA, PISTACHIO PESTO & BASIL OIL

INSALATE & ZUPPA

- CAESAR SALAD ...12
- MIXED FIELD GREEN SALAD ...11
- PANZANELLA SALAD ...12
- CHEF'S SEASONAL BISQUE ...10

CONTORNI

Shareable Sides ...12

- CRISPY FRIED BRUSSELS SPROUTS
- GRILLED ASPARAGUS
- CHARRED GREEN BEANS
- CARAMELIZED CAULIFLOWER
- CHERRY TOMATO-CUCUMBER SALAD
- WHITE BEANS, KALE AND BACON RAGÙ
- PAN ROASTED EGGPLANT

DOLCE

Desserts

- NUTELLA MISSISSIPPI MUD PIE ...12
- TIRAMISU PANNA COTTA ...14
- RICOTTA CAKE WITH ORANGE & ALMOND ...12

JOIN US AT THE BAR FOR HAPPY HOUR

WEEKDAYS FROM 3-6PM

LUNCH

ANTIPASTI & APPETIZERS

- SIGNATURE SHRIMP TOSCANA**
PAN SEARED CRISPY SHRIMP WITH ROSÉ BEURRE BLANC, PRESERVED LEMON & CALABRESE OIL ...14
- "FILET MIGNON" BEEF CARPACCIO**
ARUGULA, PARMIGIANO, BLACK PEPPER CREMA, LEMON ZEST, PICKLED WHITE ONION & EVOO ...16
- ANTIPASTI TRIO PLATTER**
SICILIAN CAULIFLOWER, GOLDEN BEETS & WHITE BEANS WITH GREMOLATA ...13
- FRIED CALAMARI "FRITO MISTO"**
SHAVED ONION, FENNEL, LEMON & LEMON-CAPER AIOLI ...15
- DEVEILED EGGS "CARBONARA"**
KEWPIE, PARMIGIANO, BLACK PEPPER, CRISPY GUANCIALE & WHITE TRUFFLE OIL ...10
- BAKED WAGYU MEATBALLS WITH BURRATA DI BUFALA**
SUN-DRIED TOMATO PESTO, SAN MARZANO & SWEET BASIL ...16
- WHITE TRUFFLE-PARMIGIANO "ASPEN FRIES" & GARLIC AIOLI ...10**
- WAGYU-STUFFED ARANCINI: "ITALIAN RICE POPPERS"**
SMOKED MOZZARELLA, ANAHEIM CHILE & BLACK TRUFFLE AIOLI ...12
- DUE POMODORI BRUSCHETTA & FRESH BASIL ...12**

ARTISAN BREAD TOASTED WITH GARLIC BUTTER & FRESH HERBS ...3.25 per person

LUNCH SALADS

- GRILLED CHICKEN CAESAR SALAD**
CROUTONS, PARMIGIANO & CREAMY GARLIC CAESAR DRESSING ...16
- MIXED FIELD GREEN SALAD WITH PAN ROASTED SALMON**
GRANNY SMITH APPLE, GOAT CHEESE, CANDIED PECANS & CHAMPAGNE VINAIGRETTE ...17
- STEAK MEDALLION PANZANELLA SALAD**
GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS, ENGLISH CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO & RED WINE VINAIGRETTE ...21

ITALIAN SAMMY HOAGIE OVEN ROASTED TOMATO, SOPPRESSATA, PROSCIUTTO DI PARMA, ROMAINE, RED ONION & BANANA PEPPERS ...15

CAST IRON PIZZA

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*Gluten Free Pasta Available ...3 Supplement

STEAK x SEAFOOD x FIELD

Entrees served with Crispy Tuscan Potatoes

- CAST-IRON BEEF FILET MIGNON**
... PETITE 23 ... DINNER 46
- GRILLED TUSCAN-MARINATED RIBEYE ...56**
- GRANDMA'S WAGYU MEATLOAF ...20**
SWEET HONEY GLAZE & SAN MARZANO TOMATO SAUCE
- PAN ROASTED ORA KING SALMON ...24**
- BLACK TRUFFLE-GLAZED ROASTED HALF CHICKEN ...22**

EXECUTIVE CHEF/OWNER: Jason Dady
OWNER: Jake Dady, Crystal Dady

MANAGERS: Jose Escajeda, Todd Slack
SOUS CHEF: Richard Prince, Zach Arndt

PLEASE INFORM YOUR SERVER OF ALLERGY OR DIETARY RESTRICTIONS.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

Dady Family of Fare

