

COCKTAILS

"THE RANGE" WOODFORD RSV OLD FASHIONED

PRICKLY PEAR DAQUIRI WITH DON Q

"THE DIRTY BLUE" DRIPPING SPRINGS MARTINI

TRES AGAVES MARGARITA

"CUCUMBER-ROSA COLLINS" WITH GUNPOWDER GIN

"RANCH WATER" WITH EL TEQUILEÑO

HIBISCUS MEZCAL MULE WITH 400 CONEJOS MEZCAL "BEE'S KNEES" WITH HENDRICK'S GIN

SPRITZ BAR

STRAWBERRY-CAMPARI SPRITZ APEROL SPRITZ ST. GERMAIN SPRITZ LEMONCELLO SPRITZ

FULL COCKTAIL, BEER & WINE LIST AVAILABLE

HAPPY HOUR 3-6PM!

ITALIAN SODA

ALMOND - PEACH - VANILLA - LEMON

 $\times \times \times$

HOUSE-MADE PASTA

BOLOGNESE CAMPANELLE* CLASSICO ...18

PAN SEARED POTATO GNOCCHI HEIRLOOM CAMPARI TOMATO, BROCCOLINI, SHAVED RED ONION, CHILE FLAKE & LEMON BUTTER ...22

CARNAROLI "KING RISOTTO" ENGLISH PEAS, HERB SALAD, PECORINO ROMANO, TOASTED PINE NUTS & MEYER LEMON CRÈME FRAICHE ...18 (GF)

WAGYU BRISKET LASAGNA WHITE TRUFFLE, SAN MARZANO, MOZZARELLA & PARMIGIANO ...22

BEEF TENDERLOIN RAGU FUSILLOTTO, BABY ARUGULA & SALSA VERDE ...24

*Gluten Free Pasta Available ...5 Supplement

ANTIPASTI & APPETIZERS

TUSCAN-SPICED STEAK BITES | CALABRESE-LEMON AIOLI & HORSERADISH HONEY MUSTARD ... 19

"CACIO E PEPE" DEVILED EGGS | WHITE TRUFFLE OIL, KEWPIE & PARMIGIANO-REGGIANO ...13

CANDIED CRISPY PORK BELLY WITH HOUSE COTTON CANDY SMOKED MUSTARD SEED, CANDIED CASHEWS, PICKLED RED FRESNO CHILE & CALABRESE GASTRIQUE ...16

BAKED WILD MUSHROOM FONDUE | SMOKED GOUDA, CRISPY ONIONS & HOUSE BATARD ... 16

TUSCAN-HERBED FRIED MOZZARELLA | ARRABIATA MARINARA & DILL RANCH ...16

CRISPY ZUCCHINI CHIPS | AGED FETA, PICKLED RED ONION, DILL & GREEN GODDESS DRESSING ...14

BLACK & WHITE WAGYU MEATBALLS WHITE TRUFFLE CREMA, TRUFFLE HONEY, PICKLED BEECH MUSHROOM & BLACK GARLIC OIL ...16

CRISPY FRIED TORTELLINI FONTINA-PARMIGIANO ALFREDO SAUCE, CALABRESE OIL, SAN MARZANO SAUCE & BASIL PESTO ...15

> "ASPEN FRIES" WHITE TRUFFLE-PARMIGIANO & GARLIC AIOLI ...12

DUE POMODORI BRUSCHETTA & FRESH BASIL ...12

INSALATE & ZUPPA

GRILLED CHICKEN CAESAR SALAD Organic Hen Egg, White Anchovy, Parmigiano-Reggiano, EVOO & House-Made Croutons ...16

PAN ROASTED SALMON MIXED FIELD GREENS SALAD GRANNY SMITH APPLE, GOAT CHEESE, CANDIED PECANS & CHAMPAGNE VINAIGRETTE ...19

STEAK MEDALLION PANZANELLA SALAD GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS, ENG-LISH CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO & RED WINE VINAIGRETTE ...24

CHEF'S SEASONAL BISQUE ...10

ARTISAN BREAD | TOASTED WITH GARLIC BUTTER & FRESH HERBS ...4 per person

FORMAGGIO

HAND-PULLED MOZZARELLA GARLIC BUTTERED TOAST, EVOO, SEA SALT & CRACKED PEPPER ...16

BURRATA DI BUFALA | TOMATO JAM, FRESH BASIL & BASIL OIL ...17

SLOW-ROASTED TOMATO CAPRESE FRESH MOZZARELLA, PISTACHIO PESTO & BASIL OIL ...14

LUNCH ENTRÉES =

HERB-CRUSTED ORA KING SALMON | BLISTERED GREEN BEANS, RADICCHIO, RED ONION, LEMON & PIQUILLO-RED BELL PEPPER COULIS33

CAST IRON PIZZA THIN & CRISPY

Our pizzas are served when ready, please allow up to 25 minutes.

CLASSIC MARGHERITA FRESH MOZZARELLA, CHERRY TOMATO & SWEET BASIL ...17

WHITE TRUFFLE BIANCA Fresh 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

DOLCE

CARAMEL APPLE CHEESECAKE

BROWN BUTTER APPLE, SEA SALTED CARAMEL, CANDIED WALNUT NOUGAT & VANILLA CHANTILLY ...17

NUTELLA MISSISSIPPI MUD PIE ...13

RICOTTA CAKE WITH ORANGE & ALMOND ...13

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WAGYU "SALISBURY STEAK" | CARAMELIZED ONION-WILD MUSHROOM GRAVY, CHARRED RED ONION & YUKON GOLD MASHERS ...22

Certified Black Angus Steaks

Served with Crispy Tuscan Potatoes, Grilled Asparagus & House Steak Sauce → CAST IRON BEEF FILET MIGNON ...PETITE 25 ...DINNER 50 → GRILLED TUSCAN-MARINATED RIBEYE ...58

EXECUTIVE CHEF/OWNER: Jason Dady OWNER: Jake Dady, Crystal Dady MANAGERS: Amador Martinez EXECUTIVE SOUS CHEF: Karl Bayman 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.





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"THE RANGE" WOODFORD RSV OLD FASHIONED PRICKLY PEAR DAQUIRI WITH DON Q

> **"THE DIRTY BLUE"** DRIPPING SPRINGS MARTINI

TRES AGAVES MARGARITA

"CUCUMBER-ROSA COLLINS" WITH GUNPOWDER GIN

"RANCH WATER" WITH EL TEQUILEÑO

HIBISCUS MEZCAL MULE WITH 400 CONEJOS MEZCAL

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FULL COCKTAIL, BEER & WINE LIST AVAILABLE

ITALIAN SODA

ALMOND - PEACH - VANILLA - LEMON



HOUSE-MADE PASTA

BOLOGNESE CAMPANELLE* CLASSICO ...18

PAN SEARED POTATO GNOCCHI HEIRLOOM CAMPARI TOMATO, BROCCOLINI, SHAVED RED ONION, CHILE FLAKE & LEMON BUTTER ...22

CARNAROLI "KING RISOTTO" ENGLISH PEAS, HERB SALAD, PECORINO ROMANO, TOASTED PINE NUTS & Meyer Lemon Crème Fraiche ... 18 (GF)

WAGYU BRISKET LASAGNA WHITE TRUFFLE, SAN MARZANO, MOZZARELLA & PARMIGIANO ...22

BEEF TENDERLOIN RAGU FUSILLOTTO, BABY ARUGULA & SALSA VERDE ...24

*Gluten Free Pasta Available ...5 Supplement

- ARTISAN BREAD -

TOASTED WITH GARLIC BUTTER & FRESH HERBS ...4 per person

ANTIPASTI & APPETIZERS

TUSCAN-SPICED STEAK BITES CALABRESE-LEMON AIOLI & HORSERADISH HONEY MUSTARD ... 19

"CACIO E PEPE" DEVILED EGGS WHITE TRUFFLE OIL, KEWPIE & PARMIGIANO-REGGIANO ...13

CANDIED CRISPY PORK BELLY WITH HOUSE COTTON CANDY SMOKED MUSTARD SEED, CANDIED CASHEWS, PICKLED RED FRESNO CHILE & CALABRESE GASTRIQUE ... 16

BAKED WILD MUSHROOM FONDUE SMOKED GOUDA, CRISPY ONIONS & HOUSE BATARD ...16

TUSCAN-HERBED FRIED MOZZARELLA ARRABIATA MARINARA & DILL RANCH ...16

CRISPY ZUCCHINI CHIPS AGED FETA, PICKLED RED ONION, DILL & GREEN GODDESS DRESSING ... 14

BLACK & WHITE WAGYU MEATBALLS WHITE TRUFFLE CREMA, TRUFFLE HONEY, PICKLED BEECH MUSHROOM & BLACK GARLIC OIL ...16

CRISPY FRIED TORTELLINI FONTINA-PARMIGIANO ALFREDO SAUCE, CALABRESE OIL, SAN MARZANO & BASIL PESTO ...15

"ASPEN FRIES" WHITE TRUFFLE-PARMIGIANO & GARLIC AIOLI ...12

DUE POMODORI BRUSCHETTA & FRESH BASIL ...12

- FORMAGGIO

HAND-PULLED MOZZARELLA GARLIC BUTTERED TOAST, EVOO, SEA SALT & CRACKED PEPPER ...16

> BURRATA DI BUFALA TOMATO JAM, FRESH BASIL & BASIL OIL ...17

SLOW-ROASTED TOMATO CAPRESE FRESH MOZZARELLA, PISTACHIO PESTO & BASIL OIL ...14

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 FRESH 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

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INSALATE & ZUPPA

SIGNATURE CAESAR SALAD HEN EGG, WHITE ANCHOVY, PARMIGIANO-REGGIANO, EVOO & HOUSE-MADE CROUTONS ... 12

MIXED FIELD GREENS WITH GRANNY SMITH APPLE GOAT CHEESE, CANDIED PECANS & CHAMPAGNE VINAIGRETTE ...12

TUSCAN-STYLE PANZANELLA SALAD

GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, ENGLISH CUCUMBERS, Smashed Tomato, Pecorino Toscano, PINE NUTS & RED WINE VINAIGRETTE ...15

CHEF'S SEASONAL BISQUE ...10

= STEAK 🗙 SEAFOOD 🗙 FIELD =

Certified Black Angus Steaks

Served with Crispy Tuscan Potatoes, Grilled Asparagus & House Steak Sauce

- ✓ CAST IRON BEEF FILET MIGNON ...50
- $_{\infty}$ Grilled Tuscan-Marinated Ribeye58
- → BONE-IN TOMAHAWK ... MP

SLICED AND SERVED TABLESIDE WITH EVOO AND SEA SALT



DOLCE

CARAMEL APPLE CHEESECAKE BROWN BUTTER APPLE, SEA SALTED CARAMEL, CANDIED WALNUT NOUGAT & VANILLA CHANTILLY ... 17

NUTELLA MISSISSIPPI MUD PIE ...13

RICOTTA CAKE WITH ORANGE & ALMOND ...13



Large Plates

HERB-CRUSTED ORA KING SALMON | BLISTERED GREEN BEANS, RADICCHIO, RED ONION, LEMON & PIQUILLO-RED BELL PEPPER COULIS ...42

TUSCAN FRIED CHICKEN | QUATTRO POMODORO, CHARRED BROCCOLINI, FRIED BASIL & ROASTED GARLIC-SPINACH SPAGHETTI ...28

WAGYU "SALISBURY STEAK" | CARAMELIZED ONION-WILD MUSHROOM GRAVY, CHARRED RED ONION & YUKON GOLD MASHERS ...29

GRILLED "HOT HONEY" PORK TENDERLOIN | ARUGULA, SHAVED FENNEL, SOURDOUGH CROUTONS, CRISPY BACON, ORANGE SEGMENTS, PICKLED SWEET PEPPERS & SHERRY VINAIGRETTE33

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

MANAGERS: Amador Martinez EXECUTIVE SOUS CHEF: Karl Bayman

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

