

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

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

MOCKTAILS

- CREAMY BERRY BLISS

STRAWBERRY PUREE, VANILLA SYRUP
& HEAVY CREAM & SODA WATER
- SUMMER PEACH DELIGHT

SPRITZ DE CONTE, BLUEBERRY PUREE,
PEACH SYRUP, LEMON JUICE & SODA WATER
- BLUEBERRY SPARKLER

LEMON JUICE, BLUEBERRY SYRUP,
SIMPLE SYRUP, ORANGE JUICE & SODA WATER
- PINEAPPLE HONEY CATCHER

PINEAPPLE JUICE, LEMON JUICE,
HONEY SYRUP & MINT
- 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 ...28
- BEEF TENDERLOIN RAGU

FUSILLOTTO, BABY ARUGULA
& SALSA VERDE ...24

**Gluten Free Pasta ...5 Supplement*
- 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

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
- “ASPEN FRIES”

WHITE TRUFFLE-PARMIGIANO & GARLIC AIOLI ...12
- DUE POMODORI BRUSCHETTA & FRESH BASIL ...13

INSALATE & ZUPPA

- GRILLED CHICKEN CAESAR SALAD

ORGANIC HEN EGG, WHITE ANCHOVY, PARMIGIANO-REGGIANO,
EVOO & HOUSE-MADE CROUTONS ...18
- PAN ROASTED SALMON MIXED FIELD GREENS SALAD

GRANNY SMITH APPLE, GOAT CHEESE, CANDIED PECANS
& CHAMPAGNE VINAIGRETTE ...22
- STEAK MEDALLION PANZANELLA SALAD

GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS,
ENGLISH CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO
& RED WINE VINAIGRETTE ...22
- 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 ...15

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

LUNCH ENTRÉES

- HERB-CRUSTED ORA KING SALMON | BLISTERED GREEN BEANS, RADICCHIO, RED ONION,
LEMON & PIQUILLO-RED BELL PEPPER COULIS ...33
- 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 57
- ✕ GRILLED TUSCAN-MARINATED RIBEYE ...68

Please inform your server of any dietary restrictions or allergies & we will do our best to accommodate your needs. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness. Enjoy these dishes responsibly & at your own discretion.

A gratuity of 20% will be added to parties of 8 or more

Dady Family of Fare



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DRIPPING SPRINGS MARTINI

TRES AGAVES MARGARITA

“CUCUMBER-ROSA COLLINS”
WITH GUNPOWDER GIN

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- FULL COCKTAIL, BEER & WINE LIST AVAILABLE

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STRAWBERRY PUREE, VANILLA SYRUP
& HEAVY CREAM & SODA WATER

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BLUEBERRY SPARKLER
LEMON JUICE, BLUEBERRY SYRUP,
SIMPLE SYRUP, ORANGE JUICE & SODA WATER

PINEAPPLE HONEY CATCHER
PINEAPPLE JUICE, LEMON JUICE,
HONEY SYRUP & MINT

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 ...28

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

*Gluten Free Pasta ...5 Supplement

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



ANTIPASTI & APPETIZERS

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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

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“ASPEN FRIES”
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DUE POMODORI BRUSCHETTA & FRESH BASIL ...13

FORMAGGIO

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

SLOW-ROASTED TOMATO CAPRESE
FRESH MOZZARELLA, PISTACHIO PESTO & BASIL OIL ...15

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

STEAK ✕ SEAFOOD ✕ FIELD

Certified Black Angus Steaks

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

- ✕ CAST IRON BEEF FILET MIGNON ...57

✕ GRILLED TUSCAN-MARINATED RIBEYE ...68

✕ BONE-IN TOMAHAWK ...MP

SLICED AND SERVED TABLESIDE WITH EVOO AND SEA SALT

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 VINAIGRETTE ...33

CAST IRON PIZZA THIN & CRISPY

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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



INSALATE & ZUPPA

- SIGNATURE CAESAR SALAD
HEN EGG, WHITE ANCHOVY,
PARMIGIANO-REGGIANO, EVOO
& HOUSE-MADE CROUTONS ...15

MIXED FIELD GREENS
WITH GRANNY SMITH APPLE
GOAT CHEESE, CANDIED PECANS
& CHAMPAGNE VINAIGRETTE ...14

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

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Dady Family of Fare

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

MANAGERS: Ripley Campos
EXECUTIVE SOUS CHEF: Karl Bayman

