

COCKTAILS

"THE RANGE"

WOODFORD RSV OLD FASHIONED

PRICKLY PEAR DAIQUIRI WITH DON Q

"THE DIRTY BLUE"

DRIPPING SPRINGS MARTINI

TRES AGAVES MARGRITA

"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"

SWEET CORN, HEIRLOOM CHERRY TOMATO,
GARDEN BASIL & ROASTED GARLIC
PANGRATTATO ...19

WAGYU BRISKET LASAGNA

WHITE TRUFFLE, SAN MARZANO, MOZZARELLA
& PARMIGIANO ...28

BEEF TENDERLOIN RAGU

RADIATORE, WILD MUSHROOM, BABY ARUGULA
& FRESH HORSERADISH SALSA VERDE ...24

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" DEVEILED EGGS | WHITE TRUFFLE OIL, KEWPIE & PARMIGIANO-REGGIANO ...13

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

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

BLACK & WHITE WAGYU MEATBALLS

WHITE TRUFFLE CREMA, TRUFFLE HONEY, PICKLED BEECH MUSHROOMS & HOUSE BATARD ...16

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

DUE POMODORI BRUSCHETTA & FRESH BASIL ...13

TUSCAN RISOTTO ARANCINI

RAGU RICE FRITTER, MOZZARELLA, BLACK TRUFFLE AIOLI & PARMIGIANO MOUSSE ...12

SOUTH TEXAS PARISA | CHEDDAR, JALAPEÑO, POBLANO, LIME & KEWPIE ...19

INSALATE & ZUPPA

GRILLED CHICKEN CAESAR SALAD

ORGANIC HEN EGG, WHITE ANCHOVY, PARMIGIANO-REGGIANO,
EVOO & HOUSE-MADE CROUTONS ...19

PAN ROASTED SALMON MIXED FIELD GREENS SALAD

GRANNY SMITH APPLE, GOAT CHEESE, CANDIED PECANS
& CHAMPAGNE VINAIGRETTE ...23

STEAK MEDALLION PANZANELLA SALAD

GRILLED CRUNCHY SOURDOUGH, ARUGULA, PEPPERONCINI, PINE NUTS,
ENGLISH CUCUMBERS, SMASHED TOMATO, PECORINO TOSCANO
& RED WINE VINAIGRETTE ...23

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 KING SALMON | BLISTERED GREEN BEANS, RADICCHIO, RED ONION, LEMON
& PIQUILLO-RED BELL PEPPER COULIS ...30

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

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

MANAGERS: Kiley Marburger
EXECUTIVE SOUS CHEF: Karl Bayman

Dady Family of Fare



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WITH GUNPOWDER GIN

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HONEY SYRUP & MINT

ITALIAN SODA

ALMOND - PEACH - VANILLA - LEMON



HOUSE-MADE PASTA

BOLOGNESE

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SHAVED RED ONION, CHILE FLAKE
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GARDEN BASIL & ROASTED GARLIC
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& PARMIGIANO ...28

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RADIATORE, WILD MUSHROOM, BABY ARUGULA
& FRESH HORSERADISH SALSA VERDE ...24

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 ...20

"CACIO E PEPE" DEVILED EGGS

WHITE TRUFFLE OIL, KEWPIE & PARMIGIANO-REGGIANO ...14

BAKED WILD MUSHROOM FONDUE

SMOKED GOUDA, CRISPY ONIONS & HOUSE BATARD ...17

TUSCAN-HERBED FRIED MOZZARELLA

ARRABIATA MARINARA & DILL RANCH ...17

BLACK & WHITE WAGYU MEATBALLS

WHITE TRUFFLE CREMA, TRUFFLE HONEY,
PICKLED BEECH MUSHROOMS & HOUSE BATARD ...17

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RAGU RICE FRITTER, MOZZARELLA, BLACK TRUFFLE AIOLI
& PARMIGIANO MOUSSE ...15

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CHEDDAR, JALAPEÑO, POBLANO, LIME & KEWPIE ...19

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DUE POMODORI BRUSCHETTA & FRESH BASIL ...14

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

ARTISAN BREAD | Toasted with Garlic Butter & Fresh Herbs ...4 per person

STEAK X SEAFOOD X FIELD

Certified Black Angus Steaks

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

X CAST IRON BEEF FILET MIGNON ...57

X GRILLED TUSCAN-MARINATED RIBEYE ...68

X BONE-IN TOMAHAWK ...MP

SLICED & SERVED TABLESIDE WITH EVOO & SEA SALT

Large Plates

HERB-CRUSTED KING SALMON | BLISTERED GREEN BEANS, RADICCHIO, RED ONION, LEMON
& PIQUILLO-RED BELL PEPPER COULIS ...40

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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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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