

First Course Small Plates

Marcona Almonds and Warm Greek Olives \$8

Minestrone Soup Traditional House-Made, Fresh Pesto Garni \$8	Bruschetta Daily Feature \$9
Mussels Prince Edward Island Mussels, Chorizo Soffritto, White Wine Saffron Broth One-Pound \$16 Half Pound \$10	Meatballs en Casserole House-Made Meatballs & Marinara Sauce, Mozzarella Cheese, Shaved Pecorino Romano Cheese, Fresh Basil \$10
Eggplant Josephine Fried Eggplant, Texas Gulf Shrimp, Sauce Diablo, Mozzarella Cheese, Hollandaise Sauce \$12	Fritto Misto Fried Calamari, Shrimp, Artichoke Heart Quarters, Onion Petals & Lemon \$12
Spanish Octopus Slow Poached Octopus, Lemon Butter Sauce, Black Squid Ink \$15	Carpaccio Shaved Beef Tenderloin, Truffle Oil, Smoked Sea Salt, Dijon Aioli, Hearts of Palm & Cucumber Salad \$12

Second Course Salads

Italian
Mixed Greens, Radicchio, Cherry Tomatoes, Red Onions,
Chopped Egg, Olives & Italian Peppers, Italian Dressing \$10
Add Prosciutto \$4 | Add Cheese \$4

Greek
Traditional Country Greek Salad
Tomato, Cucumber, Red & Green Bell Peppers, Red Onions,
Greek Olives, Feta Cheese, Red Wine Vinaigrette \$10

Warm Caprese Salad
Warm Heirloom Tomatoes & Fresh Mozzarella, Arugula,
Olive Oil & Balsamic Drizzle \$12

Antipasto \$18

Meats

San Daniele Prosciutto
House-Cured Duck Breast

Cheeses

Smoked San Simon
Tom Boy [Goat Cheddar]

Greek Olives, Italian Peppers, House-made Pickled Onion & Cucumber
House-made Mustard & Apricot Purée

*You're Welcome to Share any Item
but Please No Splits. Thanks!*

Main Course Entrees

Seafood Paella for 2
Texas Gulf Shrimp, Fresh Clams & Mussels, Saffron Rice with Chicken & Chorizo Soffritto \$48
Individual Paella \$32

Beef Tenderloin Filet
Grilled Beef Tenderloin Filet, Garlic Demi-Glaze,
Gorgonzola Butter, Pommes Frites 12oz - \$58 | 6oz - \$36

Pasta Bella
House-made Fettuccine, Shrimp, Fresh Clams & Mussels,
Artichoke Quarters, Asparagus, Mushrooms, Peas,
Pancetta Cream Sauce, Shaved Pecorino Romano \$32

Lamb Chops [2/3 Rack]
Pan-Roasted New Zealand Lamb Chops, Italian White Beans,
Sun-Dried Tomatoes, Mint Pesto, Fresh Arugula \$38

Pasta ala Norma
Penne Pasta, Rich Tomato Sauce, Spicy Italian Sausage,
Sautéed Eggplant, Shaved Pecorino Romano, Fresh Basil \$24

Red Fish

Texas Redfish Seared on a Flat Griddle {A la Plancha-Style}, Sauce Livornese,
{a Light Tomato Sauce Finished with White Wine}, Zucchini Pappardelle, Capers, Black Olive Oil \$28

Bronzini
Fried Bronzini Fillets {Fresh Mediterranean Sea Bass}, Lemon Caper Butter
Sauce, Pickled Cucumber & Onion \$26

Souvlaki
"Souvlaki-Marinated" Pork Tenderloin w/Green Bell
Peppers & Red Onions, Fresh Tomatoes,
Tzatziki & Harissa Sauce \$26

White Bolognese
Linguini, **White** Bolognese Sauce w/ Veal & Pork, Fresh Spinach,
Shaved Pecorino Romano \$24

Diver Scallops
Atlantic Diver Scallops Seared on a Flat Griddle {A la Plancha-Style},
Corn Pudding, Winter Harvest Succotash \$38

Duck Breast
Duck Breast Seared on a Flat Griddle {A la Plancha-Style},
Sherry Wine Demi-Glaze, Crispy Onions, Sherry-Soaked
Saltanas, Polenta \$28

Vegetarian Eggplant Marinara
Fried Eggplant, Marinara Sauce, Artichokes Quarters, Mushrooms,
Asparagus, Mozzarella, Shaved Pecorino Romano, Fresh Basil \$24

Sides

Share \$12 Individual \$8
Italian White Beans | Polenta | Poutine ala Bella | Seasonal Fresh Vegetables | Sautéed Portabellas
Penne Pasta w/ Cream, Marinara or Al Limone Sauce
Add Sautéed Shrimp to Any Salad or Entrée \$12

Desserts

Virginia's Pistachio Cake
Pistachios, Caramel, Shaved Chocolate \$8

Salted Caramel Ice Cream
Brown Sugar Almond Toffee \$7

Mini Cannolis
Chocolate Mascarpone Mousse \$6 | 5 for \$10

White Chocolate Bread Pudding
Madeira Caramel Sauce, Candied Walnuts \$10

Dolce Finale

Dark Swiss Chocolate (71%), Quebec Almond Nougat, Walnuts \$9

Gracious Tipping is Encouraged | 20% Gratuity Added on Parties of 6 or More

Menu Disclaimers: Olives may have pits; Fish may have bones; Meats are prepared to your desired doneness;
Undercooked and/or raw Meats may be Harmful to your Health (per the Health Dept). Clams and Mussels are in Shells.
Hot Plates, Hot Coffee, & Hot Tea are Hot. Water & Paper Straws Served Upon Request.

William (Billy) Kittleman - Chef

Aperitifs

Sangria \$8	Sangria Pitcher \$28 (Serves 4)
Harry's Bar Bellini \$12	Piper Heidsieck Champagne Cocktail \$16
Port Blossom: Croft Pink Port and Prosecco \$10	Bella Blush: Red Moscato and Prosecco \$10
Dry Sherry Los Infantes Orleans, Manzanilla, Spain \$8	Yzaguirre Spanish Vermouth Spritzer 'with a Twist' \$8
Carpano Antica Italian Vermouth 'On the Rocks' \$8	Saint Raphael 'Dore' French Vermouth 'Straight Up' \$8
White Port and Tonic \$8	Croft Pink Port Lemonade \$8
Saint Raphael Negroni \$8	

Champagnes & Sparkling Wines

Prosecco, Extra Dry, Rive della Chiesa, Italy \$10 | \$48
Piper Heidsieck, Brut NV, Reims, France \$16 | \$78
Moet & Chandon Imperial Brut NV, Reims, France \$98
Red Moscato, Sanguine di Giuda, Dell'Oltrepo, Pavese, Italy \$12 | \$58

White Wines

Chardonnay, Ferrari Carano 'Tre Terre' 2017, Russian River Valley, CA \$12 | \$58
Chardonnay, Chateau de La Greffiere 2017, Macon de La Rocha Vineuse, France \$15 | \$68
Chardonnay, Rombauer 2016, Carneros, Napa Valley, CA \$78
Chablis, Henri Costal 2017, Grands Vins de Chablis, Les Truffières Burgundy, France \$68
Sauvignon Blanc, Hess Collection, Shirtail Ranches 2018 Napa Valley, CA \$10 | \$48
Sauvignon Blanc (Blend), Chateau Goudichaud Blanc 2018, Bordeaux, France \$58
Muscadet, Clos de la Butte 2018, Cotes de Grand Lieu, France \$58
White Pinot Noir, Left Coast Cellars Estate 2018, Willamette Valley, Oregon \$58
Riesling, Willamette Valley Vineyards 2018, Oregon \$10 | \$48
Pinot Grigio, Italo Cescon 2016, Friuli & Veneto, Italy \$10 | \$48
Rose, Arcades de Fontainebleau 2018, Cotes de Provence, France \$10 | \$48
Rose, Domaine Les Pallières 2017, Gigondas, Rhone Valley, France \$12 | \$58

Beer & Cider [Bottles/Cans]

Imports \$6

Pilsner Urquell | Heineken | Heinken Zero
Peroni | Guinness Draft
Dos Equis Lager | Dos Equis Amber

Texas Craft \$6

Alamo Golden Ale
Ranger Creek San Antonio Lager
Community Mosaic IPA
Busted Sandal Brewing Co El Robusto Porter
Revolver Full-Tang IPA
Austin Eastciders Pineapple

Domestic \$5

Shiner Bock | Shiner Wicked Juicy IPA
Shiner Blonde Light

Bottled Waters, Soft Drinks & Iced Tea

Pellegrino & Acqua Panna \$8
Topo Chico \$3 | Soft Drinks | Ice Tea \$4

Red Wines

Cabernet Sauvignon, Rodney Strong 2016, Alexander Valley, Sonoma, CA \$12 | \$58
Cabernet Sauvignon, Caravan by Darioush 2016, Napa Valley, CA \$78
Cabernet Sauvignon, Pine Ridge 2016, Napa Valley, CA \$88
Merlot, Becker Vineyards 2017, Fredericksburg/Stonewall, Texas \$10 | \$48
Merlot, Trefethen Family Estate Vineyards 2016, Oak Knoll District, Napa Valley, CA \$58
Pinot Noir, Founders Reserve 2017, Willamette Valley Vineyards, Oregon \$12 | \$58
Pinot Noir, Rex Hill 2016, Willamette Valley, Oregon \$68
Pinot Noir, Flowers 2017, Sonoma Coast, CA \$78
Pinot Noir, Mardikian Estate 2016, MacPhail Family Wines, Sonoma Coast, CA \$98
Côtes du Rhône Villages, Famille Perrin 2017, Grenache, Syrah, Mourvèdre, Rhône Valley, France \$12 | \$58
Bordeaux, Château Vieux Cardinal Lafauire 2014, Lalanda de Pomerol, Bordeaux, France \$68
Chianti Classico Riserva, Tenuta Ormanni "Borro del Diabolo" 2015, [DOCG] Tuscany, Italy \$12 | \$58
BIG ITALIANS: Amarone della Valpolicella, Degani 2015, [DOCG] Veneto, Italy \$78
Barolo, Cordero di Montezemolo 2015, [DOCG] Piedmont, Italy \$88
Brunello di Montalcino, La Fiorita Brunello di Montalcino 2013 [DOCG], Montalcino, Italy \$98
Brunello di Montalcino, Donatella Cinelli Colombini 2014 [DOCG] Tuscany, Italy \$125
Brunello di Montalcino Riserva, Donatella Cinelli Colombini 2012 [DOCG] Tuscany, Italy \$195
Toscana Il Drago e Le Sette Colombe 2015, Donatella Cinelli Colombini, Fattoria del Colle, [DOCG] Tuscany, Italy \$95
Monastrell/Syrah, Barahonda "Barrica" 2015, Yecla, Spain \$10 | \$48
Tempranillo/Granacha, La Vendimia 2016, Rioja, Spain \$12 | \$58
Tempranillo, Faustino I Gran Reserva 2006, Rioja, Spain \$68
Malbec, Tapiz Altra Collection 2015, San Pablo Estate, Uco Valley, Mendoza, Argentina \$12 | \$58
Zinfandel, Old Vines, Turley 2017, Napa Valley, CA \$68
Note: *Vintage Dates Often Change Before we can Update the Wine List.*

**Bottles to Go! Really Liked That Wine Tonight!?
Take a Bottle To Go for 20% off the List Price.**