



LA CENA

ANTIPASTI e INSALATE

VITEL TONNÉ	54°C Cooked Veal Tenderloin Yellow Fin Tuna Authentic Tonnata Sauce	23
INSALATA DI POLPO	Mediterranean Octopus Salad Pickled Giardiniera Crispy White and Purple Potato Taggia Black Olives Texas Citrus Dressing Red Pepper Coulis	21
BARBABIETOLA	Beets and Turnips Variation Arugula Piedmontese Hazelnut Spread Local Goat Cheese	16
INSALATA VEGANA	Houston Verdegreens Urban Farm Salad Snow Peas Spelt Shaved Vegetables Grilled Artichoke Mustard Citronette Pumpernickel Crunch Avocado	18
CREMA CAVOLFIORE	Cream-less Cauliflower Soup <i>add Italian Venezia Sasanian Sturgeon Caviar</i>	10 28
BURRATA E PAPPÀ	Burrata Cheese Tuscan Pappa al Pomodoro IGP Entimio Olive Oil Fresh Basil	18

PRIMI

GIGLI TOSCANI	Tuscan Style Gigli Pasta Basil and Tomato Stracciatella Cheese	24
RAVIOLI AI GAMBERI	Gulf Shrimp and Spinach Ravioli Heirloom Cherry Tomato Fermented Garlic Saffron Sauce	29
RAVIOLI DI MAIS	Summer Corn and Onion Ravioli Brown Butter and Sage Parmigiano Fondue <i>add Summer Black Truffle</i>	22 36
ACQUERELLO RISOTTO <i>Tenuta La Colombara</i>	One Year Aged Carnaroli Risotto Forest and Porcini Mushrooms Robiola Cheese	28

SECONDI

CAPELANTE	Seared Scallops Cauliflower and Romanesco Broccoli Amedei 70% Artisan Chocolate 20 months Galloni Prosciutto	42
FILETTO DI SALMONE	Sixty South Salmon Filet Saffron Risotto "Al Salto" Zucchini Green Asparagus Red Bell Pepper Garden Dreams Houston Drunken Tomato Jam	35
BRANZINO for 2	Table Side Carved Baked Mediterranean Branzino Verdegreens Urban Farm Salad Entimio IGP Organic Toscano Olive Oil	MP
VITELLO MILANESE	Milk-Fed Limousin Breed Veal Chop Milanese Arugula- Tomato Salad Parmigiano Shaving	52
BRASATO DI MANZO	Barolo Braised Wagyu Beef Short Ribs, Strube Ranch Pittsburg, Tx Fingerling Mashed Potatoes Heirloom Carrots Charred Cipollini Onion	46
COWBOY COSTATA for 2	Cowboy Cut Prime Rib Eye 32oz Rosemary Sauce Entimio Olive Oil <i>table side</i>	118
COSTATA	Prime Rib Eye 12oz Rosemary Sauce Entimio Olive Oil	40
FILETTO	Prime Beef Filet 8oz Rosemary Sauce Entimio Olive Oil	43
Choose a side	<i>Fingerling Mashed Potatoes Heirloom Carrots Sautee Spinach Sautee Mushrooms Green Asparagus Verdegreens Salad French Fries</i>	6 each

29 aprile 1859, dopo avere respinto l'ultimatum dell' Austria e proclamato la guerra, il Conte di Cavour disse:
«*Alea iacta est (oggi abbiamo fatto la storia) e adesso andiamo a mangiare*» - Camillo Benso Conte Di Cavour -

**April 29 1859, after rejecting the ultimatum of Austria and proclaiming war, the Count of Cavour said:
"Alea iacta est (Today We Made History) and now let's go to eat" - Camillo Benso Count of Cavour -**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.