



## menu

### STARTERS

- P.E.I. MUSSELS** garlic, pinot grigio, lemon, parsley, black pepper, grilled bread ◇ 18
- MOZZARELLA IN CARROZZA** crispy, fresh mozzarella sandwich, marinara sauce 12
- CHARCUTERIE BOARD** chef selection of imported cured meats and cheeses, candied walnuts, olives, assorted breads and crackers ◇ 28
- FRITTO MISTO** calamari, baby shrimp, artichokes, jalapeños, salsa verde aioli, lemon ◇ 18
- CRAB CAKES** garden herbs, salad, lemon caper aioli 18
- SHISHITO PEPPERS** blistered shishito peppers, smoked sea salt, dipping sauce Δ 14
- CRISPY BRUSSELS SPROUTS** crispy smoked ham, agro dolce chili vinaigrette, parmesan Δ 14
- CRISPY FINGERLINGS** garlic, rosemary, parmigiano Δ 8

### SOUP & SALAD

- LOBSTER BISQUE** new england style bisque, poached maine lobster, chives, crème fraîche 16
- CLAM CHOWDER** potatoes, crispy bacon, chives 14
- GARDEN CAESAR** baby romaine, fresh herbs, classic caesar dressing, pecorino romano, croutons ◇ 9/13
- GEM SALAD** crispy pork belly, cherry tomato, olives, goat cheese, sherry shallot vinaigrette Δ 11/16
- SEASONAL SALAD** strawberries, mixed greens, candied walnuts, gorgonzola, white balsamic vinaigrette Δ 9/13

side of grilled bread +3

### SANDWICHES

- LOBSTER ROLL** whole maine lobster served either "The Garden" or Connecticut style ◇ MKT
- BLACKENED SALMON** lettuce, tomato, onion, caper aioli on a toasted brioche bun ◇ 18
- CAPRESE** heirloom tomato, house mozzarella, garden basil, balsamic, primus novello evoo on house made puccia bread ◇ 14
- THE SICILIANO** prosciutto, salami, mortadella, pepperoni, fontina cheese, olives, arugula, and pepperoncini on house made puccia bread ◇ 16

gluten free bread on request +2

### PASTA

- PAPPARDELLE ALLA MEDICI** fresh pappardelle, beef bolognese, parmigiano reggiano, chile flakes ◇ 23
- LOBSTER FETTUCCINE** fresh fettuccine, lobster, tomatoes, marscarpone ◇ MKT
- RIGATONI CAPICOLA E PISELLI** capicola, spring peas, garlic, cream, parmigiano reggiano ◇ 22
- PENNE ALLA VODKA** creamy tomato sauce, chili flakes, parmigiano reggiano ◇ 22

gluten free penne on request +2

grilled chicken +5 | shrimp +9 | salmon +9

### chef's special

**CRISPY SKIN TROUT** crispy fingerling potatoes, asparagus, dijonnaise MKT

### PIZZA crispy roman style

- MARGHERITA** tomato sauce, housemade mozzarella, basil ◇ 17
- PATATE** mozzarella, fontina, potatoes, pancetta, housemade calabrian chile sauce ◇ 19
- VERDINA** provolone, fontina, mozzarella, 'nduja, arugula, truffle oil ◇ 18
- TRASTEVERINA** italian sausage, mozzarella, blistered broccoli, provolone, chile flakes, parmesan ◇ 19
- CAPRICCIOSA** tomato sauce, mozzarella, olives, artichokes, prosciutto, mushrooms ◇ 19
- DIAVOLA** tomato sauce, mozzarella, chile flakes, salami ◇ 18
- PADRINO** tomato sauce, mozzarella, salami, pancetta, italian sausage, capicola, pepperoncini ◇ 20

gluten-free crust +5

Δ gluten free friendly ◇ gluten free friendly upon request

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. a 20% gratuity will be added to parties of 6 or more.



## SIGNATURE COCKTAILS

<b>THE GARDEN</b>	14
Gin, Velvet Falernum, cucumber, mint, basil, cracked black pepper-corns, & celery bitters	
<b>LAVENDER LEMON COOLER</b>	14
Vodka, Lavender, fresh lemon, Italian Soda	
<b>SAN REMO</b>	15
Bourbon, St Germain, Campari, Carpano Antica, lemon, & orange	
<b>GRAPEFRUIT COLLINS</b>	14
Gin, grapefruit, lemon, Peychaud's bitters, & Italian soda	
<b>ESPRESSO MARTINEZ</b>	16
Vodka, Tequila, Cold Brew Liqueur, Borghetti Espresso, Liquor 43, & chocolate mole bitters	
<b>ITALIAN SAZERAC</b>	16
Rye Whiskey, Lazzaroni Amaretto, Absinthe, & Peychaud's bitters	
<b>NORTH END</b>	15
8 year aged rum, fresh lime, mint, angostura, & champagne	
<b>NEGRONI BIANCO</b>	15
Gin, Dolin Blanc Vermouth, Suze saveur d'autrefois & Orange twist	
<b>PINEAPPLE EXPRESS</b>	14
Tequila, Pineapple, Pablano, lime, & ancho chile salt	
<b>FROZEN ROTATING</b>	10
Ask your server for current selections	

## BOTTLED BEER

<b>LONE STAR</b>	5
lager / milton, de / 4.65% abv	
<b>MICHELOB ULTRA</b>	6
light lager / saint louis, mo / 4.2% abv	
<b>SAM ADAMS OKTOBER FEST</b>	7
märzen / boston, ma / 5.3% abv	
<b>NOT YOUR FATHER'S ROOTBEER</b>	7
hard soda / chicago, il / 5.9% abv	
<b>PERONI</b>	7
italian lager / roma, italy / 5.1% abv	
<b>HOEGAARDEN</b>	8
witbier / belgium / 4.9% abv	
<b>AUSTIN EASTCIDERS</b>	7
Ask your server for current selections / austin, tx / 5% abv	
<b>512 IPA</b>	8
ipa / austin, tx / 7.2% abv	
<b>JABBERWOCKY</b>	10
imperial double ipa / magnolia, tx / 8.5% abv	
<b>SAM ADAMS "JUST THE HAZE" NON-ALCOHOLIC</b>	7
ipa / boston, ma / 0.5%	

## DRAFT BEER

<b>GUINNESS</b>	8
irish stout / dublin, ireland / 4.2% abv	
<b>LONE PINT "YELLOW ROSE"</b>	8
smash ipa / magnolia, tx / 6.8% abv	
<b>BOULDER BEER "SHAKE CHOCOLATE"</b>	7
american porter / boulder, co / 5.9% abv	
<b>SEASONALLY ROTATING TAP</b>	MKT
please inquire	

## WINE

glass / bottle

<b>HOUSE RED</b>	10/28
a medium-bodied and silky blend with red fruit flavors complimented by aromas of spice and vanilla. california	
<b>BELL'AGIO</b>	14/52
chianti with earthier, drier notes of cranberry, currant, and black cherry. italy 2018	
<b>PROPHECY</b>	12/44
pinot noir with a medium bodied, velvety experience of raspberry, red cherry, spices and smooth finish. california	
<b>ZACCAGINI MONTEPULCIANO</b>	12/44
intense aromas of plum and blackberry with subtle hints of black pepper, dried herbs, and a touch of vanilla. bolognano, italy 2019	
<b>JUGGERNAUT</b>	14/52
cabernet with a deep red, full-body bursting with blackberry, marshmallow, and mocha lodi. california 2019	
<b>FORTNIGHT</b>	16/58
cabernet sauvignon with a soft entry, dense body full of dark cherry, cassis, and blackberries, spice and a long finish. hopland, california 2019	
<b>FABLEIST</b>	18/65
a magical cabernet with a vibrant black currant. cedar and vanilla hit your tongue as you're warmed by the comforts of black berries and cherries. a strong finish wraps you in a fond embrace. paso robles, california	
<b>PASQUA PRIMITIVO DESIRE LUSH AND ZIN</b>	14/52
warm aromas of plum, red fruit, spice, vanilla, cocoa and coffee. full-bodied with velvety tannins. berona, italy 2020	

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<b>HOUSE ITALIAN WHITE</b>	9/32
brisk tones of expressive white orchard fruit. abruzzo	
<b>PHANTOM</b>	12/44
chardonnay full of toasted oak and ripe pear flavors met with hints of vanilla, apple and caramel. california 2019	
<b>DIAMANDES PERLITA</b>	16/58
drier chardonnay, subtle flavors of melon, grape, and white fruits, round easy finish. valle de uco medoza, argentina	
<b>MEZZACARONA</b>	12/44
italian pinot grigio with notes of green apple and a crisp aromatic finish. italy	
<b>SUMMER IN A BOTTLE</b>	14/52
perfectly pale, aromas of tangerine, citrus, peach and floral notes lead to its lively, vibrant fruit and elegant finish. côtes de provence	
<b>IL SOFFIONE PROSECCO</b>	13 / 49
<b>RUFFINO SPARKLING ROSÉ</b>	12 / 44
<b>POEMA BRUT</b>	14 / 50
<b>LAURENT-PERRIER CHAMPAGNE</b>	150

## NONALCOHOLIC

<b>SISTER MARGARIT</b>	8
seedlip grove 42, fresh lime juice, orange juice, agave	
<b>LAVENDER AMALFI</b>	8
seedlip garden 108, fresh squeezed lemon, homemade lavender syrup, hopwater	
<b>THE LOST SCROLL</b>	8
seedlip spice 94, apple juice, lime juice, pineapple juice, whitestone tropical hopwater, cinnamon stick	
<b>MAMBO ITALIANO</b>	8
seedlip grove 42, mango puree, pineapple juice, cranberry juice, prickly pear organic soda	
<b>CARAMELTINI</b>	10
seedlip spice 94, texas pecan cold brew, vanilla chai, caramel	

## SOFT DRINKS

<b>MAINE ROOT SODAS</b> <i>made with 100% organic sugar cane</i>	4
mexicane cola, diet cola, lemon lime soda, lemonade, doppelganger maine root beer	
<b>MINERAL WATER (1 LITER)</b>	7
la smeraldina sparkling or still, bottled in italy & rated best in the world	
<b>FRESH BREWED ICED TEA</b>	4



# brunch

**SATURDAY & SUNDAY | 10AM - 2PM**

## DRINKS

**THE GARDEN MARY** vodka and our signature bloody mary mix, served with applewood-smoked bacon and a jumbo shrimp **12**

**MIMOSA** classic, pineapple-cranberry, or grapefruit-lime **7**

**MIMOSA FLIGHT** includes one bottle of champagne and a flight of various juices **30**

**CAMPARI & ORANGE JUICE** **10**

**ESPRESSO MARTINI** **15**

**THE GARDEN CORRETTO** espresso, baileys, frangelico, whip cream **12**

**FRESH-SQUEEZED ORANGE JUICE** **6**

**MOROCCINO** cocoa dusted glass, espresso, milk of choice, cocoa powder on top **6**

**LATTE FORTUNA** espresso, cocoa, peppermint, choice of milk, green and gold sprinkles **7**

**GRATEFUL EARTH COFFEE** coffee, cinnamon, coconut creamer, turmeric, black pepper, l-theanine, lion's mane, chaga, brown sugar **7**

**CAPPUCCINO** **5** | **AMERICANO** **4** | **ESPRESSO** **3**

## EATS

**PIZZA CARBONARA** mozzarella, pecorino, guanciale, two eggs, black pepper \* **18**

**CORNED BEEF HASH & EGGS** house corned beef, potatoes, fresno chile, jalapeño, onion, pancetta, poached eggs \* **19**

**SAUSAGE AND PEPPERS** Local artisanal sausage, polenta, tomato sauce, roasted peppers, 2 sunny side up eggs \* **16**

**CRAB CAKE EGGS BENEDICT** house crab cakes, poached eggs, béarnaise \* **19**

**PANE PERDUE** italian style french toast with caramelized honeycrisp apples, brown butter meringue, and smoked maple syrup **16**

**BANANA ZEPPOLE** mini italian donuts, cinnamon anglaise, powdered sugar **8**

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