



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

SIGNATURE COCKTAILS

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

NON-ALCOHOLIC

ATHLETIC BREWING GOLDEN PILSNER	5
ATHLETIC BREWING IPA	5

SPECIALTY IMPORTS

BALADIN NORA	10
herb and spice / pizzato, italy / 6.8% abv	
BALADIN NAZIONALE	10
heirloom wheat / pizzato, italy / 6.5% abv	
MENABREA BIONDA	10
Premium Lager / biella, italy / 4.8% abv	
MENABREA AMBRATA	10
Premium Lager / biella, italy / 4.8% abv	

SOFT DRINKS & CAFE

MINERAL WATER (1 LITER)	7
la smeraldina sparkling or still, bottled in italy & rated best in the world	
SODAS	4
coke, diet coke, sprite, ginger ale	
SAN PELLEGRINO	4
rotating / seasonal	
ESPRESSO	3
AMERICANO CAPPUCCINO LATTE	4
nondairy milk options: oat, soy, almond - add \$1	
FRESH BREWED ICED TEA	4

DOLCI housemade italian desserts

TIRAMISU ladyfingers, egg mascarpone cream, coffee, cocoa powder 9
GELATI nutella, vanilla, chef's selection Δ 6
CHEESECAKE pecans, caramel, chocolate sauce, strawberries 11
AFFOGATO housemade vanilla bean gelato, espresso Δ 8

DRAFT BEER

SAM ADAMS	7
rotating seasonal / boston, ma / varies	
FAMILY BUSINESS COSMIC COWBOY	7
india pale ale / dripping springs, tx / 7% abv	
KARBACH	7
light circus hazy IPA / houston, tx / 6% abv	
LONE PINT YELLOW ROSE	7
india pale ale / austin, tx / 6.8% abv	
HEFEWEIZEN	7
altstadt hefe / fredericksburg, tx / 5.1% abv	
CIDER	6
austin eastciders original cider / austin, tx / 5% abv	
DOS EQUIS	6
pale lager / mexico / 4.2% abv	
PINTHOUSE	8
magic pilsner / austin, tx / 5.3% abv	
THIRSTY PLANET	7
thirsty goat amber / austin, tx / 6.8% abv	

BOTTLES & CANS

MICHELOB ULTRA	6
LONESTAR	6
PERONI	6
ABW PEACEMAKER	6
ABW BLOOD WORK ORANGE	6
ABW PEARL SNAP PILSNER	6

WINE BY THE GLASS

* subject to change due to shortages

PROSECCO	10
benvolio, veneto - italy, nv	
CHAMPAGNE	23
taittinger, champagne - france, nv	
ROSE PROVENCE	13
château minuty, provence - france, 2019	
ROSE SPARKLING	16
jansz, tasmania-australia, nv	
GRECHETTO ARNALDO CAPRAI	12
grecante, umbria - italy, 2018	
CHARDONNAY	15
hartford court "rrv", sonoma-california, 2018	
PINOT GRIGIO	15
kettmeir, alto adige - italy, 2021	
SAUVIGNON BLANC	15
esk valley - new zealand, 2020	
ALBARINO	14
pazo das bruxas, pontevedia sp, 2018	
CHIANTI CLASSICO	14
tenuta di arceno, tuscany - italy, 2017	
PINOT NOIR	18
willamette valley - oregon, 2018	
BARBERA	12
pico maccario, piedmont - italy, 2016	
CANNONAU	11
argiolas, sardegna - italy, 2017	
MALBEC	13
lunta, mendoza argentina, 2018	
CABERNET	16
silver palm - california, 2019	



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**

BLOODY MARY **9**

MIMOSA classic, pomegranate, or strawberry **9**

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

CAPPUCCINO 5 | LATTE 5 | ESPRESSO 3

EATS

PIZZA CARBONARA mozzarella, pecorino, pancetta, two eggs, black pepper * **18**

PASTRAMI HASH & EGGS house pastrami, 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**

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.