

Appetizers

Crispy Calamari & Shrimp – Zucchini, green onions, fried lemon, fried basil, marinara, green beans & aglio e olio	17
Texas Quail – Chipotle maple glazed fresh quail, served with mixed greens	24
Portabella Crepe – Rolled with mushrooms & ricotta in gorgonzola sauce	12
Shrimp & Crab Marquis – Tossed with tomato, basil and cilantro over avocado, remoulade and cocktail vinaigrette	17
Roasted Crab Cake & Corn Pudding – With green peppercorn & creamy chili vinaigrette	17
Truffle Pasta - Cappellini pasta, white truffle butter, with parmesan cheese & seasonal truffle shavings	28

Soups

Cioppino (Italian American Fisherman's Stew) – Seafood including shellfish in a white wine tomato sauce & seafood stock	15
Minestrone Fratelli – Seasoned vegetables & legumes with penne pasta in chicken broth	10
Truffled Mushroom Soup	12

Salads

Roquefort Beef Steak Tomatoes – Topped with roquefort, basil, balsamic & shaved red onion	13
Cesar Salad – Romaine hearts, ciabatta crostini & anchovy parmesan dressing	12
Heirloom Beet Salad – Strawberries, citrus, arugula & goat cheese	12
Poached Pear Salad – Scarlet pears & melted gorgonzola in a sherry vinaigrette	11
Wedge Salad - Crispy apple wood bacon, blue cheese crumbles, shaved red onion, tomatoes with our house-made blue cheese dressing	12
Bibb Salad - hydroponic bibb lettuce, pears, apples, citrus, avocado, toasted almonds homemade vinaigrette dressing	13

Neapolitan Stone Oven Pizza

Pizza Fratelli – Italian sausage, prosciutto, olives, bell peppers, mushrooms with mozzarella & tomato sauce	15
Pizza Americana – Salami and Italian sausage, bell peppers, spinach, onions with parmesan, mozzarella & tomato sauce	15
Pepperoni Pizza – Classic pepperoni pizza with mozzarella & tomato sauce	13
Margherita – Fresh tomatoes, mozzarella, fresh basil	13

Pastas

Black Linguini – <i>Jumbo lump crab meat, tomatoes, celery leaf in a preserved lemon butter sauce</i>	22
Lasagna – <i>Pasta layered with bolognese sauce, ricotta, basil, mozzarella & tomato sauce</i>	17
Pasta Primavera – <i>Garden peas, wild mushrooms, snow peas, asparagus, green onion, tomatoes, yellow squash, basil, parmesan</i>	14
Linguine Pescatore Bianca – <i>Clams, mussels, shrimp, calamari, in a white wine butter sauce, Castelvetro olives</i>	19
Pasta Carbonara – <i>Bucatini, black pepper, pancetta, parmesan & grated pecorino</i>	16
Spaghetti & Meatball Bolognese – <i>With house-made tomato meat sauce</i>	15
Kathy Ruiz's Pasta – <i>Penne pasta tossed with 1330 sausage, grilled chicken, tomatoes, roasted jalapeno peppers & creme rosa</i>	17
Chicken Cannelloni – <i>Pasta sheets filled with chicken & spinach, served with creme rosa</i>	16

Specialità della Casa

Pecan Chicken – <i>Roasted breast of chicken, smoked mozzarella, sun dried tomatoes, spinach, calamarata pasta</i>	19
Pollo Piccata – <i>Sautéed chicken, artichokes, capers, lemon butter sauce, spinach flan, with spaghetti aglio e olio</i>	20
Eggplant Parmigiana – <i>Fried eggplant with layers of provolone, parmesan, tomato sauce, basil, sautéed spinach & polenta</i>	18
Veal Marsala – <i>Scallopini of veal, roasted mushrooms, corn pudding, broccoli & marsala reduction</i>	26
Roasted Rosemary Chicken - <i>Served with seasonal vegetables, garlic whipped potatoes topped with a natural sauce</i>	19
Salmon Mostarda – <i>Grilled with seasonal vegetables, topped with a sun dried tomatoes spinach whole grain mustard sauce with spaghetti aglio e olio</i>	26
Weldon's Beef Tenderloin – <i>Grilled filet accompanied with gold yukon potatoes, seasonal vegetables in a Madeira reduction sauce</i>	39
Redfish – <i>Grilled redfish topped with jumbo lump crab meat, served with sautéed spinach & garlic, parmesan risotto, in a white wine lemon butter sauce</i>	31
Chilean Sea Bass - <i>Pan roasted with shrimp & crab risotto, seasonal vegetables in a lemon Buerre Blanc</i>	42
Short Ribs – <i>Seasonal vegetables, garlic whipped mashed potatoes, natural sauce</i>	38