

Austin Dinner Menu

Appetizers

Calamari Fritti – 10

Grilled Shrimp – 12
with lime honey mustard sauce

Smoked Salmon – 11
served with onions and horseradish cream

Carpaccio – 11
served with Parmigiano, lemon and virgin olive oil

Black Mussels and Clams – 11
served with your choice of marinara, Fra Diavolo or white wine sauce

Escargot Mauro – 9
sautéed in garlic and fresh herbs

Avocado with Seafood – 13
avocado served with a medley of shrimp, crab meat and scallops

Fried Oysters in Champagne Sauce – 11

Bruschetta with Smoked Salmon – 9

Soft Shell Crab – 13
topped with super lump crab meat

Portobello Mushroom – 12
topped with fresh spinach and Gorgonzola

Blackened Jumbo Shrimp – 13
blue cheese and honey roasted walnuts

Bocconcino – 10
fresh Buffalo Mozzarella, breaded and sautéed, touch of tomato sauce

Soups

Lobster Bisque – 8

Minestrone with Chickpea Gnocchi – 6

Seafood Gumbo – 7

Side Orders

Capelli d'Angelo alla Genovese – 5
angel hair pasta with ham, peas, cream and Parmesan cheese

Fettuccine Alfredo – 5

Spaghetti – 4
with tomato sauce and fresh basil

Fresh Spinach – 5
with garlic and Mozzarella cheese

Salads

Torre Di Pisa – 6
as tantalizing as the tower!
A base of tomatoes followed by avocado, onions, artichokes, with a vinaigrette caper dressing

Caesar Salad – 6

Summer Salad – 7
Fresh torn lettuce, apples, strawberries, pears, Blue Cheese and honey spiced pecans with a citrus honey dressing and olive oil

Asparagus Salad – 8
white asparagus mousse, fresh Buffalo Mozzarella and micro-greens with a balsamic and olive oil dressing

Tomato Caprese – 8
tomatoes topped with fresh Buffalo Mozzarella, olive oil and fresh basil

Dinner Salad – 5
lettuce, tomatoes, cucumbers and radishes in a vinaigrette dressing

Pasta

Caribbean Lobster Filled Ravioli – 22

Risotto Luisa – 22
risotto with crab meat, clams and shrimp, in garlic, cream and a hint of Orvieto Secco

Rigatoni con Pollo – 19
pasta with chicken breast, mushrooms, white wine and garlic, in a light spicy tomato sauce

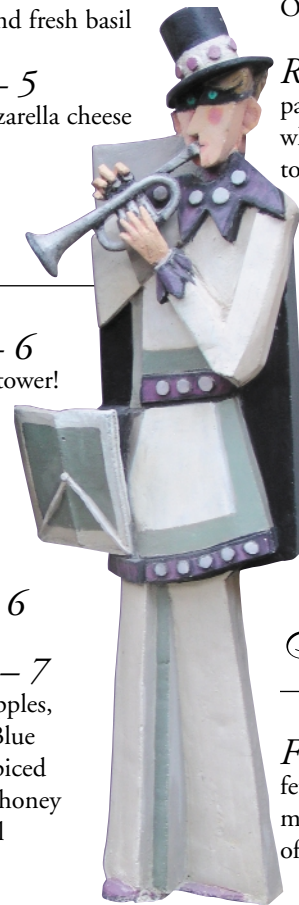
Penne Pasta – 20
penne with broccoli rapini, pancetta, shrimp, garlic, extra virgin olive oil

Fettuccine Alfredo – 20
with roasted spring chicken

Combo Pasta Sampler – 22
combination of Lobster Ravioli, Risotto Luisa and Rigatoni con Pollo

Tablesides

Fettuccine Carbonara – 19
fettuccine lightly tossed with pancetta, mushrooms, Parmesan, pepper and a dash of cream



Flambé

Steak Diane – 33

Filet Mignon sautéed lightly in garlic butter, mushrooms, diced tomatoes, onions and brandy, served with Fettuccine Alfredo

Beef Stroganoff – 33

cubed Filet Mignon, sautéed in garlic butter, mushrooms, onions and cream, served over a bed of fettuccine

Grill & Sauté

Rib Eye 12 oz – 29

served with mashed potatoes and grappa sauce

Grilled Veal Tenderloin – 29

served with mushrooms, marsala wine sauce and fusilli pasta

Veal Piccata – 21

tender Scaloppine, sautéed with capers and fresh lemon juice served with Mediterranean vegetables

Veal Marsala – 21

tender Scaloppine, lightly sautéed with sweet Florio Marsala, topped with mushrooms and accompanied with fresh seasonal vegetables

Pork Chop 12 oz – 22

topped with figs and Gorgonzola cheese, served with mixed greens and white asparagus

Costoletta di Vitello – 35

12 oz veal chop filled with lobster meat and accompanied by Farro

Grilled Double

Lamb Chops – 32

marinated in balsamic vinegar, garlic and fresh rosemary, accompanied by a white bean garlic flan, and fennel mashed potatoes

Grilled Filetto of Beef – 29

(8 oz) topped with garlic and tomatoes or Béarnaise Sauce

Combination of Veal

Scaloppine – 26

served with a topping of Marsala sauce, spinach and Mozzarella, crab meat with Béarnaise sauce, and complemented with fresh seasonal vegetables

Italian Mixed Grill – 29

lamb chop, Italian sausage, filet of beef, served with roast potatoes and sweet peas

Seafood

Halibut – 26

poached and sprinkled with extra virgin olive oil, lemon and fresh basil, served with steamed Mediterranean vegetables

Gamberi Ripieni – 26

grilled shrimp filled with crab meat, accompanied by wild rice, asparagus and a red bell pepper sauce

Red Snapper Mango – 27

“a Taste of the Tropics” – Grilled Red Snapper over a risotto pancake, served with asparagus and a dry Vermouth Mango Sauce

Salmon Fresco – 25

King Salmon filet, accompanied by saffron risotto and tomato duxell, over a citrus sauce

Combination of Caribbean

Lobster and Filet of Beef – 35

served with garlic potato croquettes

Jumbo Shrimp

Parmigiana – 26

served with Fettuccine Alfredo

Seafood Platter with

Asparagus Mousse – 25

as showcased in Houston Restaurant Association's cookbook “Culinary Capital”

Poultry

Pollo Carmelo – 21

lightly breaded chicken sautéed and topped with mushrooms, black olives and garlic herbs, served with fresh vegetables and olive mashed potatoes

Roasted Breast of Duck – 25

figs, Chambord, crocchetta di zucchini, roast potatoes

Pollo Ricotta Marsala – 21

chicken breast filled with Ricotta and Prosciutto, breaded and sautéed, served over a bed of fusilli

Pollo Parmigiana – 20

breaded chicken breast, topped with tomato sauce and cheese, served with spaghetti

Roasted Half Spring

Chicken – 20

with honey mustard sauce, served with a walnut, raisin and green pea risotto

A Touch of Sweetness

Selection from

the Pastry Cart – 6.50

Flambé – 10

(Per person, minimum 2 people) Prepared tableside
Bananas Foster, Crêpes Suzette, Fresh Berries

