

CALABRESIE

Southlake

ANTIPASTI

SAN DANIELE 24 MESI, FICHI DOTTATI 30

prosciutto san daniele 24 months, marinated figs casa barbieri, buffalo mozzarella, walnut crostini

☒ COZZE IN PADELLA 17

prince edward island mussels, garlic, olive oil, iron skillet

CALAMARI FRITTI 18

basil aioli, marinara

🌿 BRUSCHETTA 9

grilled italian bread, tomatoes, parmesan, olive oil, garlic, fresh basil

🌿 FOCACCIA CALABRESE 15

rosemary, garlic, parmesan, calabrian peppers, marinated pomodoraccio tomatoes

CRAB CAKES 25

jumbo lump crab cakes, baby greens, diced olives, tomatoes, spicy remoulade, basil aioli

CARPACCIO DI TONNO 32

thinly sliced bluefin tuna carpaccio, marinated baby vegetables, frisee lettuce, lemon olive oil dressing, sardinian music bread

POLPETTE E PARMIGGIANO 18

traditional beef meatballs, tomato sauce, parmesan and mozzarella cheese melted au gratin, garlic crostini

INSALATE E ZUPPE

🌿 HOUSE SALAD 13

mixed greens, tomatoes, carrots, beets, cucumbers, kalamata olives, parmesan, croutons

🌿☒ VEGETABLE

MINISTRONE 12

(old country recipe)

🌿 CAESAR SALAD 15

crisp romaine lettuce, parmesan, croutons, luciano's caesar dressing

GRILLED CHICKEN SALAD 19

mixed lettuce, artichokes, bacon, almonds, basil pesto

ZUPPE DEL

GIORNO 13

soup of the day

🌿 SPINACH & BEETS SALAD 18

baby spinach, roasted beets, pistachios, blue cheese crumble, balsamic dressing, focaccia croutons

🌿☒ TOMATO MOZZARELLA 15

heirloom tomatoes, fresh mozzarella cheese, fresh basil, basil pesto

☒ STEAK SALAD 25

grilled 6 oz. ny strip, field greens, mushrooms, sun dried tomatoes, spring onions, kalamata olives, gorgonzola

☒ INSALATA DI MARE 22

seafood salad, marinated tomatoes, calabrian peppers, cannellini beans, mixed greens, lemon juice, olive oil

POWER LUNCH

lighter fare with an italian twist

STRAWBERRY SALAD 18

spring mix, strawberry, orange, almond, chilled chicken, croutons, balsamic dressing

🌿 TAGLIERINI BUTTERA 20

pepper taglierini, sweet pea, shiitakes, fresh basil, creamed truffle sauce

🌿☒ ZUCCHINI SPAGHETTI 18

shaved zucchini, calabrian pepper, arrabbiata, fresh basil, shaved parmesan

CASERECCIE

ALL'AMATRICIANA 19

homemade casereccie pasta, shaved chicken, caramelized red onions, calabrian peppers, light marinara

TONNO LEGGERO 29

pan seared 6 oz bluefin tuna steak, baby arugula, kalamata olives, cherry tomatoes, saba reduction

POLLO ALLA PIZZAIOLA 21

grilled chicken breast topped with fresh tomato, basil, capers sauce, served with angel hair pasta and marinara sauce

SOGLIOLA ALLA MUGNAIA 21

filet of flounder lightly floured and pan fried, lemon capers sauce, sauteed julienne vegetable, roasted pomodoraccio tomatoes

TORTA RUSTICA 16

savory puff quiche with asparagus, sauteed onions, sweet calabrian peppers, and mozzarella cheese served with bell pepper salsa and seasonal fruit

ADD-ON

CHICKEN \$8

SHRIMP \$10

SALMON \$18

BRANZINO \$21

Chef Luciano Salvatore

while we take steps to minimize risk and safely handle the foods containing potential allergens, please be advised that cross contamination may occur consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness

A 20% gratuity will be added to checks for parties of 7 or more

PIZZE

from our neapolitan brick wood burning oven

QUATTRO FORMAGGI CON
POMODORI ARROSTO,
SALSICCIA E PINOLI 24

four cheeses, roasted tomatoes,
italian sausage, pine nuts

PEPERONCINI SALSICCIA E
CIPOLLOTTO 25

tomato sauce, mozzarella cheese,
crumbled sweet italian sausage,
braised leeks, spicy calabrian peppers

 MARGHERITA CON
MOZZARELLA DI BUFALA 22

fresh san marzano tomatoes, buffalo
mozzarella, fresh basil

CAPRICCIOSA CILASSICA 25

tomato sauce, mozzarella, pepperoni, mushrooms,
artichokes, black olives, smoked ham

POLLO AL PESTO E POMODORACCIO 25

mozzarella, chicken marinated in basil pesto,
pomodoraccio tomatoes, calabrian peppers

PRIMI

all of our pasta is freshly made in-house with imported italian molino pasini organic flour

TAGLIERINI PEPATI CON
GAMBERI 28

black pepper linguine, sautéed shrimp,
sun dried tomatoes, arugula,
mascarpone, white wine

 FETTUCCINE CON
ASPARAGI 22

fettuccine, asparagus, sun
dried tomatoes, fresh basil,
lemon butter

ORECCHIETTE ALLA
CALABRESE 25

ear shaped pasta, broccolini, crumbled
italian sausage, calabrian peppers,
touch of marinara

RAVIOLO APERTO
AL SALMONE 29

folded pasta sheet, sautéed salmon,
julienne vegetables, tomatoes, olive
oil, roasted garlic, basil pesto

LASAGNA
BOLOGNESE 23

family recipe

RIGATONI CON
POLLO 25

rigatoni, shaved chicken, corn,
peas, tomatoes, white wine sauce,
parmesan cheese, gratin

FETTUCCINE VERDI AL
GRANCHIO 39

spinach fettuccini pasta, jumbo
lump crab meat, red bell peppers,
basil, creamed saffron sauce

CIOPPINO
DI MARE 39

seafood stew, shrimp, scallops, white
fish, mussels, crab claws, clams,
toasted garlic crostini

BUCATINI ALLO
SCOGLIO 40

hollow spaghetti, sea scallops, mussels,
shrimp, clams, calabrian peppers,
tomatoes, basil, touch of marinara

CACIO E PEPE ALLA
GRICIA 28

hollow spaghetti, guanciale cured
pork cheeks, aged sardinian
pecorino cheese, craked
black pepper

TAGLIERINI NERI
ALL’ARAGOSTA 50

squid ink infused linguine, 2 sautéed
lobster tail halves, fresh tomato, basil,
olive oil, garlic, calabrian pepper,
vodka sauce

CANNELLONI DI POLLO E
SALSICCIA 26

rolled sheet pasta stuffed with
ground chicken breast, spicy sausage
and fontina, roasted red pepper
alfredo, basil pesto

SECONDI

CHICKEN PARMIGIANA 25

breaded chicken breast,
tomato sauce, mozzarella,
angel hair, marinara

 EGGPLANT PARMESAN 23

crispy layers of golden eggplant,
ricotta, mozzarella, fontina

 SALMONE ALL’ANETO 32

grilled salmon, green beans,
calabrian peppers, fingerling
potatoes and dill sauce

CERNIA IN CROSTA DI
AGRUMI 46

rosemary, lemon zest crusted chilean
sea bass, cauliflower mousse, grilled
asparagus, spicy orange sauce

 BRANZINO CON SPINACI 42

grilled mediterranean sea bass, white
wine, lemon, diced tomatoes, jumbo
lump crab meat, sautéed spinach,
cherry tomatoes

SCALOPPINE ALLA
PARMIGGIANA 38

veal scaloppini lightly breaded,
tomato sauce, fettuccine creamed
truffle sauce

OSSOBUCO DI MAIALE CON SCALOGNO
ARROSTO E POLENTA 40

bourbon braised pork shank, sautéed shallots, mushrooms, gorgonzola polenta

 Vegetarian

 Gluten Free

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