



*A family-oriented restaurant and artisanal pizza and pasta factory*



## SALADS AND STARTERS

**SIDE SALAD:** Romaine lettuce, grape tomatoes and spring mix.   \$5

**SPINACH:** Fresh spinach, crumbled gorgonzola, spicy caramelized pecans, dried cranberries and raspberry Dijon dressing.  \$11 Add grilled chicken \$5

**ANTIPASTO:** Romaine lettuce, spring mix, pepperoni, salami, ham, feta and Kalamata olives. \$13

**MEG'S SALAD:** Romaine Lettuce, spring mix, tomatoes, roasted red peppers, spiced caramelized pecans, feta \$12  Add salami \$2 Add grilled chicken \$5

**HOUSE SALAD:** Romaine lettuce, spring mix, grape tomatoes, and red onion.   \$11  
Add chicken \$5

**CAPRESE:** Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil.  \$8

**SMALL PLATES:** Cheese, salami, or olives \$3 each. Prosciutto di Parma \$5

**LARGE APPETIZER PLATE:** Cheeses, assorted olives, salami, Italian roasted ham, prosciutto di Parma and nuts. \$17

**MEATBALLS:** House made, veal and pork, tomato basil sauce and sprinkled with parmesan cheese. 6 per order. \$7

 VEGETARIAN;

 VEGAN;

18% gratuity will be added for groups of 8 or more.

# PIZZAS AND CALZONES

Thin crust, hand tossed, artisanal pizzas referred to in the old neighborhood as "pizza a la piedra" because it was cooked directly on pizza stone. The dough is made daily in house, cheese is hand grated, and our own fennel pork sausage is prepared on-site. Our signature pizzas are very labor intensive, but we believe it results in a markedly better product.

Start with a 12" cheese pizza (sauce and mozzarella cheese) or a 12" calzone (ricotta and mozzarella cheeses) \$13

## TOPPINGS

(3 maximum)

Gorgonzola \$2	Fresh tomatoes \$2	Spinach \$2	Pepperoni \$2
Feta \$2	Hot peppers \$2	Fresh basil \$2	Salami \$2
Extra mozz \$2	Green olives \$2	Red onions \$2	Meatballs \$6
Fresh mozzarella \$4	Artichokes \$2	Pine nuts \$2	Chicken \$6
Sharp Provolone \$2	Kalamata olives \$2	Garlic \$1	Fennel sausage \$2
Ricotta \$2	Mushrooms \$2	Roasted red	Ham \$2
Prosciutto \$6		peppers \$2	

Small calzone (ricotta, mozzarella) or flatbread pizza (tomato sauce, mozzarella) \$10, toppings (2max) priced above.

# BAKED PASTAS AND OTHER

*ALL OF OUR STUFFED PASTA IS MADE IN HOUSE*

**LASAGNE BOLOGNESE:** House made semolina pasta sheets, layered with ragu and ricotta. Topped with cheese and gratineed. \$16








✓ **CANNELLONI:** House made semolina pasta tubes, filled with ricotta and spinach topped with cheese and gratineed. \$12

**CHICKEN PARMESAN WITH ITALIAN HAM:** Breaded chicken breast, Italian roasted ham, tomato basil sauce, seasonings topped with cheese. Includes a side of small spaghetti. \$16 substitute side with fettuccini alfredo \$18 (ask for availability)

# PASTA SHAPES

ALL OUR PASTA IS MADE IN HOUSE.

PICK YOUR PASTA AND SELECT YOUR SAUCE TO CREATE YOUR OWN PERSONALIZED DISH.


<p><b><u>SPAGHETTI</u></b>: MADE WITH SEMOLINA AND WATER. SIMPLE HEARTY FLAVOR.</p>	
<p><b><u>FETTUCCINNE</u></b>: FLAT NOODLES, MEDIUM WIDTH (6 MM), MADE WITH FLOUR AND EGGS. RICH AND SILKY FLAVOR.</p>	
<p><b><u>TAGLIERINI</u></b>: FLAT NOODLES, NARROW WIDTH (2 MM), MADE WITH FLOUR AND EGGS. DELICATE SILKY FLAVOR.</p>	
<p><b><u>FUSILLI</u></b>: SCREW SHAPED PASTA, MADE WITH SEMOLINA AND WATER. RUSTIC, HEARTY FLAVOR.</p>	
<p><b><u>RIGATONI</u></b>: SHORT HOLLOW FLUTED TUBES, MADE FROM SEMOLINA AND WATER. HEARTY TEXTURE AND FLAVOR.</p>	
<p><b><u>BUCATINI</u></b>: LONG THIN, HOLLOW SPAGHETTI, MADE FROM SEMOLINA AND WATER. HEARTY FLAVOR.</p>	
<p><b><u>RAVIOLI</u></b>: SQUARES OF PASTA MADE FROM SEMOLINA AND WATER, STUFFED (FILLINGS VARY, PLEASE ASK).</p>	



Our spaghetti, fusilli, rigatoni, and bucatini are vegan.

# CREAM SAUCES


The specialty pasta and sauces are also made fresh daily, in house, from the finest ingredients available. A variety of pasta shapes and fillings are produced and rotated. Should we run out of a certain shape, please accept our apologies, only enough is made for daily consumption. Because pasta is not meant to be served "naked" feel free to experiment on your own.

 <p><b>ALFREDO</b> Regular pasta:\$13 Ravioli:\$15</p>	<p>Cream, butter, parmesan, seasonings. Add Meatballs: \$5</p>
<p><b>CHICKEN ALFREDO</b> Regular pasta:\$17 Ravioli:\$19</p>	<p>Cream, butter, parmesan, grilled marinated chicken, seasonings. Add Meatballs: \$5</p>
 <p><b>GORGONZOLA</b> Regular pasta:\$13 Ravioli:\$15</p>	<p>Cream, gorgonzola, seasonings. Add chicken: \$5 Add Meatballs: \$5</p>
<p><b>PALERMO</b> Regular pasta:\$18 Ravioli:\$20</p>	<p>Cream, roasted red peppers, gorgonzola, grilled marinated chicken, seasonings. Add Meatballs: \$5</p>
<p><b>CHICKEN ARTICHOKE</b> Regular pasta:\$18 Ravioli:\$20</p>	<p>Cream, grilled marinated chicken, artichoke hearts, seasonings. Add Meatballs: \$5</p>
 <p><b>MUSHROOM CREAM</b> Regular pasta:\$15 Ravioli:\$17</p>	<p>Cream, butter, garlic, crimini (brown) mushrooms, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5</p>
 <p><b>SPINACH CREAM</b> Regular pasta:\$15 Ravioli:\$17</p>	<p>Cream, butter, garlic, spinach, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5</p>
 <p><b>MARSALA MUSHROOM CREAM</b> Regular pasta:\$16 Ravioli:\$18</p>	<p>Cream, butter, garlic, crimini (brown) mushrooms, marsala wine, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5</p>
 <p><b>CAPRESE CREAM</b> Regular pasta:\$15 Ravioli:\$17</p>	<p>Cream, garlic, grape tomatoes, fresh basil, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5</p>






 VEGETARIAN;

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<b>SAUSAGE AND PEPPERS</b> Regular pasta:\$17 Ravioli:\$19	Cream, garlic, <u>house-made</u> fennel sausage, roasted red peppers, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5
<b>ITALIAN HAM &amp; MUSHROOMS</b> Regular pasta:\$17 Ravioli:\$19	Cream, butter, garlic, Italian roasted ham, crimini (brown) mushrooms parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5
<b>PROSCIUTTO, MUSHROOMS AND PEPPERS</b> Regular pasta:\$18 Ravioli:\$20	Cream, garlic, prosciutto di parma, crimini (brown) mushrooms, roasted red peppers, seasonings. Add chicken: \$5 Add Meatballs: \$5
<b>CARBONARA*</b> Regular pasta:\$15	Egg, cream, parmesan, pancetta (Italian bacon), seasonings. Add chicken: \$5 Add Meatballs: \$5
 <b>PESTO CREAM</b> Regular pasta:\$15 Ravioli:\$17	Cream, pine nuts, garlic, fresh basil, olive oil, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5

## PINK AND OTHER SAUCES

 <b>PINK TOMATO BASIL</b> Regular pasta:\$13 Ravioli:\$15	Tomato basil, cream, seasonings. Add chicken: \$5 Add Meatballs: \$5
 <b>PINK MUSHROOM</b> Regular pasta:\$14 Ravioli:\$16	Tomato basil, cream, crimini (brown) mushrooms, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5
<b>RAGU BOLOGNESE</b> Regular pasta:\$16 Ravioli:\$18	Beef and pork, aromatic vegetables, tomato, cream, seasonings.
   <b>AGLIO, OLIO, AND PEPPERONCINI</b> Regular pasta:\$12 Ravioli:\$14	Extra virgin olive oil, garlic and crushed red pepper. Add chicken: \$5 Add Meatballs: \$5
 <b>SCARPARO</b> Regular pasta:\$15 Ravioli:\$17	Pesto, tomato basil, cream, sharp provolone, seasonings. Add chicken: \$5 Add Meatballs: \$5
 <b>BUTTER &amp; PARMESAN</b> Regular pasta: \$12 Ravioli:\$14	Sweet cream butter, parmesan, seasonings. Add chicken: \$5 Add Meatballs: \$5

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\*The carbonara contains fresh eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# RED SAUCES

Our tomato sauces are light and fresh. Meant to taste the tomato, not pungent and acrid flavorings. We only use peeled plum tomatoes packed in juice with fresh basil. Never tomato paste or reconstituted tomato product.

 <b>TOMATO BASIL</b> Regular pasta:\$12 Ravioli:\$14	Vine ripened plum tomatoes, aromatic vegetables and herbs. Add Meatballs: \$5 Add chicken: \$5
<b>SUGO</b> Regular pasta:\$14 Ravioli:\$16	Braising juices from veal short ribs: tomato juice, aromatic vegetables, white wine, herbs and seasonings. Add Meatballs: \$5 Add chicken: \$5
 <b>RED MUSHROOM</b> Regular pasta:\$15 Ravioli:\$17	Tomato basil sauce with crimini (brown) mushrooms. Add Meatballs: \$5 Add chicken: \$5
  <b>PUTTANESCA</b> Regular pasta:\$15 Ravioli:\$17	Tomato basil, Kalamata olives, capers, crushed red pepper, seasonings. Add Meatballs: \$5 Add chicken: \$5
<b>MEAT SAUCE</b> Regular pasta:\$16 Ravioli:\$18	Tomato basil, beef and pork.
  <b>ARRABIATA</b> Regular pasta:\$13 Ravioli:\$15	Tomato basil, crushed red pepper, seasonings. Add Meatballs: \$5 Add chicken: \$5
  <b>PIZZAIOLA</b> Regular pasta:\$15 Ravioli:\$17	Tomatoes, garlic, roasted red peppers, hot cherry peppers, seasonings. Add Meatballs: \$5 Add chicken: \$5
 <b>AMATRICIANA</b> Regular pasta:\$15 Ravioli:\$17	Tomato basil, pancetta (Italian bacon), crushed red pepper, seasonings. Add Meatballs: \$5 Add chicken: \$5

 VEGETARIAN;  VEGAN  SPICY

18% gratuity will be added for groups of 8 or more.

## SMALLER PORTIONS AND SIDES

**Small spaghetti, fettuccini, or taglierini** with tomato basil, alfredo, sugo or butter-parmesan \$8

**Small spaghetti (or other regular pasta) and 6 meatballs**, tomato basil sauce \$13

**Small calzone** (ricotta, mozzarella) or **flatbread pizza** (tomato sauce, mozzarella) \$10, toppings additional, see pizza page

Side of **meatballs** (6) \$7

Side of **grilled chicken** \$6

## DESSERTS

HOUSE MADE TRADITIONAL CANOLI \$4

DULCE DE LECHE CANOLI \$4

ADDITIONAL HOUSE MADE DESSERTS OFFERED SEASONALLY

## SOFT DRINKS

COCA-COLA, DIET COKE 500 ML BOTTLE \$2.75

SAN PELLEGRINO FLAVORED WATERS, VARIOUS FLAVORS \$2.75

SAN PELLEGRINO CARBONATED MINERAL WATER \$4

COFFEE, ICED TEA \$2.50

MINUTE MAID LEMONADE \$2

APPLE JUICE \$2

18% gratuity will be added for groups of 8 or more.

## WHITE

MASI MASIANCO PINOT GRIGIO, Venezia Italy

\$7.50 glass    \$30.00 bottle

PIGHIN SAUVIGNON BLANC, Friuli Italy

\$8.50 glass    \$34.00 bottle

TRAMIN CHARDONNAY, Alto Adige Italy

\$8.00 glass    \$32.00 bottle

MAXIMIN RIESLING, Germany

\$7.50 glass    \$30.00 bottle

JEIO PROSECCO, Treviso Italy

\$8.00 glass

## RED

CATENA MALBEC, Argentina

\$8.50 glass    \$34.00 bottle

PASCUAL TOSO CABERNET SAUVIGNON, Argentina

\$9.50 glass    \$38.00 bottle

BOTTEGA VINAIA PINOT NOIR, Trentino Italy

\$8.00 glass    \$32.00 bottle

LAMURI NERO D'AVOLA, Sicilia Italy

\$8.50 glass    \$34.00 bottle

Z ALEXANDER BROWN RED BLEND, California

\$8.00 glass    \$32.00 bottle

ZENATO VALPOLICELLA RIPASSO, Verona

\$14.00 glass    \$50.00 bottle

## BEER AND CIDER

MICHELOB ULTRA \$5.00

ALTSTADT LAGER, Fredericksburg \$5.00

EASTCIDERS ORIGINAL DRY, Austin \$5.00

CELIS WHITE, Austin \$5.00

512 Pecan Porter \$5.00

TWISTED X McConau-haze \$5.00

INDEPENDENCE Convict Hill Stout \$5.00

## ROSE

Wild Miss Rose, Demi-Sec, France

\$8.00 glass    \$32.00 bottle

G.H. MUMM Brut Cordon Rose, Reims France

\$80.00 bottle

PEPPOLI CHIANTI CLASSICO, Italy

\$9.50 glass    \$36.00 bottle

BERARDO CHIANTI CLASSICO RISERVA, Italy

\$14.00 glass    \$55 bottle

PASCUAL TOSO MALBEC, Argentina

\$68 bottle

## SOFT DRINKS

COCA-COLA, DIET COKE 500 ML BOTTLE \$2.75

SAN PELLEGRINO FLAVORED WATERS, VARIOUS FLAVORS  
\$2.75

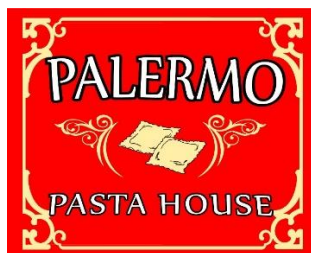
SAN PELLEGRINO CARBONATED MINERAL WATER \$4

COFFEE, ICED TEA \$2.50

MINUTE MAID LEMONADE \$2



APPLE JUICE \$2





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## FAMILY STYLE MENU

**HOUSE SALAD:** Romaine lettuce, spring mix, grape tomatoes, and red onion.    
Choice of vinaigrette, raspberry Dijon, or gorgonzola dressings.

- ❖ Full Pan has 25 portions \$50
- ❖  $\frac{1}{2}$  Pan has 12 portions \$25

**CAPRESE:** Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil. 

- ❖ Full Pan has 20 portions \$100
- ❖  $\frac{1}{2}$  Pan has 10 portions \$50

**MEATBALLS:** House made with veal and pork, tomato basil sauce and sprinkled with parmesan cheese.

- ❖ Full Pan has 60 meatballs \$100
- ❖  $\frac{1}{2}$  Pan has 30 meatballs \$50

**LASAGNE BOLOGNESE:** House made with semolina pasta sheets, layered with ragu bolognese and ricotta. Topped with cheese and gratineed.

- ❖ Full Pan has 24 portions (approximately 14 lbs) \$140
- ❖  $\frac{1}{2}$  Pan has 12 portions (approximately 7 lbs) \$70

**CANNELLONI:** House made semolina pasta tubes, filled with ricotta and spinach topped with cheese and gratineed. 

- ❖ Full Pan has 20 cannelloni \$70
- ❖  $\frac{1}{2}$  Pan has 10 cannelloni \$35

**BAGUETTE:** Only if ordering from this menu. \$3

Please call us, preferably, two (2) days in advance to allow us time to prepare your order.  
Prepayment required.

