

ANTIPASTI

ZUPPA | 8

cucumber gazpacho, fresh mint, chevre

BURRATA | 18

fresh mozzarella filled w/ basil ricotta,
heirloom donna tomatoes, arugula, ciabatta

CALAMARI FRITTE | 19

crispy calamari, arrabbiata

PESCE CRUDO* | 24

chopped bigeye tuna, dijon mustard, endive,
kalamata olive tapenade, grilled ciabatta, red onion, chili oil

PEELER RANCH WAGYU BEEF CARPACCIO | 26

thinly sliced raw wagyu beef, horseradish dijon, arugula,
reggiano cheese, crispy capers

COZZE ALLA POSILLIPO | 24

p.e.i. mussels, white wine tomato brodetto, capers,
garlic rubbed focaccia

SUPPLI | 17

crispy risotto balls filled w/ fontina cheese,
arrabbiata, pecorino cheese

SOURDOUGH BRUSCHETTA | 18

wagyu beef bresaola, casatica di bufala cheese,
cured egg yolk white truffle oil, macerated asparagus

FREDERICKSBURG CRISPY OKRA, OYSTER MUSHROOMS | 16

calabrian chili aioli, pickled onion

INSALATE

MISTICANZA | 15

field greens, kalamata olives, radish, meyer lemon citronette

CAESAR | 16

romaine, focaccia croutons, reggiano cheese

CHOPPED ICEBERG LETTUCE | 18

donna tomatoes, pork bacon, red onion, pickled carrots,
balsamic vinaigrette, pt reyes blue cheese

PIZZE

TOSCANO | 25

house pork sausage, caramelized onion, roasted garlic,
grana padano, cambozola, spinach, rosemary

PROSCIUTTO | 27

fontina, grana padano, arugula, garlic, prosciutto,
white truffled sunny side up eggs

WAYMART | 24

arrabbiata, coopers cheese, grana padano, crispy rosemary

PRIMI

MAINE LOBSTER FILLED MEZZALUNA | 20 / 39

herbed lobster ridurre, arugula, crispy potato, saffron aioli

RAVIOLI FILLED W/ LAMB BRISKET,

RICOTTA & THYME | 19 / 38

shishito pepper puree, shiitake mushrooms,
pecorino pepato cheese

TAGLIATELLE CON FUNGHI** | 19 / 37

caramelized button mushrooms, truffled crema,
spinach, reggiano cheese

SPAGHETTI CON SUGO ROSA ** | 17 / 33

vodka tomato cream sauce, yellow squash, ricotta salata, basil

SPAGHETTI CACIO E PEPE** | 15 / 29

black pepper, pecorino pepato cheese

PAPPARDELLE BOLOGNESE | 18 / 35

wagyu beef and pork bolognese, reggiano cheese

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEA.
..FOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY
YOUR SERVER IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE AND WE WILL DO OUR BEST TO
ACCOMMODATE **MAY SUBSTITUTEWITH GLUTEN FREE RICE SPAGHETTI

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

SECONDI

CIOPPINO (LIVORNO STYLE SEAFOOD STEW) | 45

littleneck clams, mussels, snapper, tuna,
gulf shrimp, herbed tomato brodetto, garlic focaccia

RISOTTO DEL GIORNO* | 43

crispy maryland soft shell crab,
risotto made w/ arugula, mascarpone cheese

SPAGHETTI ALLA CARBONARA** | 37

spaghettini pasta, pancetta, cream, scallions,
locatelli pecorino romano, parmesan frico, poached egg

BUCATINI CON VONGOLE | 42

countneck clams, white wine butter, fresh basil, lemon

BISTECCA TAGLIATA CON PATATINE FRITTE* | 44

grilled beef hanger steak, french fries, spinach,
house ketchup, aioli

LASAGNE ALLA BOLOGNESE | 38

sheets of spinach pasta w/ wagyu beef & pork bolognese,
besciamella, pork sausage link, fresh mozzarella

GULF SHRIMP SCAMPI ** | 43

tagliatelle pasta, calabrian chile aioli,
zucchini, herbed bread crumbs

GRILLED PETIE WAGYU BEEF NY STRIP | 47

soft polenta w/ roasted garlic, grilled asparagus,
green peppercorn zabaione, crispy shallots

WOOD OVEN ROASTED YELLOWTAIL SNAPPER | 43

seared carrot potato gnocchi, yellow zucchini,
salsa romesco, grilled corn

CONTORNI | 8

- grilled asparagus, green peppercorn zabaione
- soft polenta
- crispy el faro olives, lemon aioli
- roasted zucchini, pecorino

SPECIALTY COCKTAILS

TAKING TIGER MOUNTAIN | 16

MEZCAL, AMARO NONINO, APERATIF CONTRATTO,
LEMON

GEPPETTO | 16

GIN, LILLET BLANC, CAPPALETTI
VINO APERITIVO, CAMPARI, ORANGE BITTERS,
LEMON

HEAVEN OR LAS VEGAS | 16

SCOTCH, MONTENEGRO, COGNAC, ORANGE BITTERS,
PASTIS RINSE

LUX LISBON | 16

RUM, AMARETTO, LIME, BITTERS

VESPA | 16

REPOSADO, JALAPEÑO HONEY, LEMON
BRUT ROSE

BILLY RAY VALENTINE, CAPRICORN | 16

BOURBON, AVERNA,
ANGOSTURA BITTERS

RICHARD PARKER | 16

GRAPPA, LIMONCELLO, MARASCHINO LIQUEUR,
LEMON, CHOCOLATE MOLE, ORANGE BITTERS

SOUTH AUSTIN SPEED BALL | 16

ESPRESSO, VANILLA VODKA, KAHLUA

ANTIPASTI

SMALL ANTI \$6.00

MEDIUM ANTI \$13.00

LARGE ANTI \$16.00

HOUSE GIARDINIERA

CASTELVETRANO OLIVES

MIXED ITALIAN OLIVES

MARINATED BUTTON MUSHROOMS

CHERRY PEPPER, PROSCIUTTO, PROVOLONE \$1.75ea

Vespaio
R I S T O R A N T E

