



Starters

FRIED CALAMARI... 14

Rock shrimp and baby zucchini, tarragon chive aioli

LITTLE NECK CLAMS... 12

Sautéed pancetta, fresh thyme, garlic, white wine

BEEF CARPACCIO... 12

Arugula, Parmigiano-Reggiano cheese, balsamic Meyer lemon drizzle

JUMBO LUMP CRAB CAKES... 13

Mixed pepper vinaigrette, endive, olive & artichoke compote

BAKED FONTINA CHEESE... 10

Portobello mushroom pesto, roasted garlic

BURATTA CHEESE... 13

Golden tomato Carpaccio, extra virgin olive oil, black pepper

SAN DANIELE PROSCIUTTO... 14

Buffalo mozzarella from Campania, pesto vinaigrette

Pizzette

NEAPOLITAN... 10

Fresh mozzarella cheese, crushed tomatoes, basil, and cracked pepper

ITALIAN SAUSAGE ... 11

Roasted peppers, artichoke hearts, and Taleggio cheese

Salads

FRUTTI DI MARE SALAD... 16

Mussels, clams, shrimp, lobster, creamy caper tarragon dressing

TUSCAN PANZANELLA... 11

Focaccia salad, red onion, cucumber, tomato, olives, red wine vinaigrette

ZEPPOLE HOUSE SALAD... 11

Baby greens, cucumber, tomato, red onions, olives, focaccia croutons, red wine vinaigrette

CAESAR SALAD... 11

Shaved Parmigiano-Reggiano, creamy anchovy - garlic laced dressing

BABY SPINACH SALAD... 12

Sicilian blood oranges, red onions, pistachios, croutons warm pancetta vinaigrette

Gaylord Texan chefs support local farmers and use natural Texas ingredients.
Eating raw or under cooked seafood or meats may cause food-borne illness, especially for those with medical conditions.
Please inform your server of any food allergies.

Gratuity of 20% will be added for parties of 6 or more.

❧Pasta and Risotto❧

- PAPPARDELLE PASTA... 28**
Fresh Maine lobster, rock shrimp, saffron, tomato lobster sauce
- RIGATONI PASTA... 24**
Braised short ribs, carrots, celery, and crimini mushrooms, Barolo red wine sauce, shaved pecorino cheese
- LINGUINI PASTA... 23**
Clams, garlic, fresh thyme, and pancetta red or white clam sauce
- PENNE PASTA FLUTES... 22**
Wood grilled lemon chicken, fresh artichoke hearts, basil cream with grana padano cheese
- FETTUCINI PASTA... 24**
Wood grilled shrimp, peas, and sweet Italian sausage, spicy tomato sauce
- HOUSE-CUT SPAGHETTI "ALLA CHITARRA" ... 19**
House-made Buffalo, pork and beef meatballs, tomato gravy
- CAVATAPPI PASTA... 23**
Grilled peppers, sweet Italian sausage, mushrooms, peas, rich tomato gravy
- LOBSTER RISOTTO... 29**
Lobster, shrimp, Porcini mushrooms, asparagus, Lobster truffle broth

❧Fish and Seafood❧

ALL FRESH SEAFOOD SERVED WITH CHEF'S SAUTÉED SEASONAL VEGETABLES & STARCH

- PAN SEARED CHILEAN SEA BASS... 34**
Roast garlic, fresh oregano, red chili, capers, calamata olive, and anchovy "puttanesca sauce"
- SESAME AND PISTACHIO CRUSTED YELLOW FIN TUNA... 32**
Served with Meyer lemon infused extra virgin olive oil
- SEAFOOD PESCATORE... 31**
White fish, little neck clams, mussels and vegetables, shrimp Pernod broth
- ATLANTIC SWORDFISH PICCATA STYLE... 28**
Lemon, capers, white wine, and butter
- SHRIMP AND SCALLOP SCAMPI... 31**
Scallops, jumbo shrimp, linguini with garlic, tomato butter sauce
- GRILLED ATLANTIC SALMON... 28**
Wood grilled with fresh asparagus, creamy polenta, garlic herb butter

❧Primo Cuts/Secondi❧

- TUSCAN WOOD GRILLED PORK CHOP... 29**
Lemon, extra virgin olive oil, garlic sage jus
- TAGLIATA DI MANZO... 28**
Hanger steak with wild mushroom ragout, Barolo demi sauce, roast shallots
- LOMBARDY STYLE PARMESAN & HERB CRUSTED CHICKEN... 26**
Calamata olives, capers, pomodorina sauce, fresh mozzarella
- VEAL ALLA MILANESE... 30**
Veal medallion, breaded and baked with pomodorina, Fontina cheese, arugula & cherry tomato salad
- BRAISED LAMB SHANK... 29**
Roasted garlic mashed potatoes, root vegetables, mint demi
- AGED BLACK ANGUS NEW YORK STRIP... 35**
Balsamic marinated crimini mushrooms, onions, oregano, extra virgin olive oil, Barolo wine sauce