

divino

Small Bites / Bocconcini

Spinach & Ricotta Dumplings / Strozzapreti al Pomodoro 12
Spinach & ricotta dumplings, tomato sauce, parmigiano

Grilled Shrimp with White & Green Beans / Gamberi Grigliati con Fagioli 10
Gulf shrimp, green beans, cannellini beans, pancetta vinaigrette, gremolata

Italian & Local Artisanal Cheeses / Formaggi Italiani e Locali 12
With local honey & walnuts

Traditional Antipasto / Antipasto Misto 16
Traditional Italian cured meats, grilled polenta, fresh mozzarella (fior di latte), parmigiano, Gaeta olives, baby artichoke, cipolline onions (**\$18 w/ bufala mozzarella**)

Olives & Caperberries / Olive Miste 7
Castelvetrano, Cerignola, Gaeta Olives & Sicilian caperberries

Bruschetta Trio / Tris di Bruschetta 12
Grilled house bread, extra virgin olive oil, olive tapenade, tomatoes with garlic & basil, cannellini bean puree

Crostini with Tuscan Style Chicken Livers / Crostini alla Toscana 12
Crostini with Tuscan chicken liver pate, caperberries, sea salt

Mixed Seafood Fry / Fritto Misto di Mare 16
Calamari, scallops, shrimp, zucchini, citrus fruits, sugo alla puttanesca, salsa verde

Salads & Seasonal Soup / Insalate e Zuppa alla Stagione

Summer Squash Soup with Lemon Zest & Parmigiano / Vellutata di Zucchine 9

Radicchio, Apple & Gorgonzola Salad / Insalata di Radicchio, Mele e Gorgonzola 9
Radicchio, romaine, granny smith apple, crispy prosciutto, pinenuts, gorgonzola

Mixed Green Salad / Insalata Mista 7
Field greens, cherry tomatoes, red wine vinaigrette

Heart of Romaine Caesar Salad / Insalata da Cesare 8
Heart of romaine, house caesar dressing*, shaved parmigiano

Caprese Salad / Insalata Caprese 10
Fresh mozzarella (fior di latte), oven-dried tomatoes, basil, extra virgin olive oil
w/mozzarella di bufala 12

Spinach & Pear Salad / Insalata di Spinaci e Pere 9
Spinach, pears, walnuts, shaved Pecorino Romano, port vinaigrette

Arugula & Mushroom Salad / Insalata di Rucola e Funghi "da Gregorio" 9
Arugula, cremini mushrooms, shaved parmigiano, lemon juice, extra virgin olive oil

Pasta & Risotto / Pasta e Risotto

Orecchiette with Lamb & Sweet Pepper Ragù / Orecchiette al Ragù di Agnello 21
Orecchiette (little ears), lamb ragù with sweet peppers, red chile, pecorino

Parma Style Risotto / Risotto ai Funghi, Prosciutto e Piselli 21
Risotto with prosciutto, mushrooms, sweet peas, parmigiano

Fettuccine with Shrimp & Scallop Sauce / Fettuccine al Sugo di Gamberi e Capesante 24
Egg fettuccine, shrimp, scallops, tomato, saffron, zucchini, herbed breadcrumbs

Spinach Tagliatelle Bologna Style / Tagliatelle di Spinaci col Ragù 21
Marcozzi artisanal spinach & egg noodles, Bolognese ragù, parmigiano

Merlin's Pappardelle / Pappardelle al Merlino 21
Wide egg noodles, porcini & cremini mushrooms, spinach, cream, parmigiano

Housemade Pasta / Pasta della Casa

Bologna Style Lasagna / Lasagne alla Bolognese al Forno	22
Housemade spinach pasta, béchamel, Bolognese ragu', parmigiano	
Mushroom Ravioli in Truffled Broth / Ravioli ai Funghi in Brodo	21
Porcini & cremini ravioli, mushroom broth, truffle oil, fried parsley, parmigiano	
Emily's Goat Cheese Ravioli / Ravioli di Caprino	21
Goat cheese and chive ravioli, sage butter, toasted pinenuts, parmigiano	
Lump Crab & Spinach Ravioli / Ravioli di Granchio e Spinaci	24
Lump crab & spinach ravioli, brown butter with thyme, asparagus, herbed breadcrumbs	

Entrée / Piatti Forti

Cornish Hen "all'Agro" / Polletto all'Agro	25
Cornish hen, savory vinegar sauce with pancetta, spinach risotto	
Tuscan Style Pork Tenderloin ("Pork & Beans") / Lombatina di Maiale alla Toscana	25
Roasted pork tenderloin, cannellini beans, kale, cherry tomatoes, sage	
Grilled Texas Quail with Morello Cherries / Quaglie alla Griglia	26
Natural Texas quail, grilled polenta, tart cherry sauce, roasted broccolini	
Double-cut Lamb Chops / Costole d'Agnello	34
Lamb chops, roasted asparagus, "smashed" red potatoes with artichokes & pecorino	
Parmigiano Crusted Veal Scaloppine / Scaloppine di Vitello	28
Parmigiano crusted veal scaloppine, baby arugula, roasted cherry tomatoes, Roman style artichoke, red potatoes, lemon vinaigrette	
Spinach & Field Greens with Beef Tenderloin / Insalatone con Filetto di Manzo	24
Grilled beef tenderloin*, fresh spinach, field greens, Gorgonzola dolce, fig mostarda, walnuts, red wine vinaigrette	
Filet Mignon / Filetto di Manzo	36
Hereford Filet Mignon*, red wine & mushroom demi-glace reduction, parmigiano mashed potatoes, sauteed rapini	

Seafood / Mare

Seasonal Fish of the Day / Pesce alla Stagione	Market Price
Pan Seared Diver Scallops / Capesante con Risotto Nero	28
Seared scallops, cuttlefish ink risotto with sweet peas, salsa verde	
Seared Salmon with Lentils & Broccolini / Salmone con Lenticchie e Broccolini	26
Seared salmon, sweet pepper/almond pesto, stewed lentils, roasted broccolini	

Sides / Contorni

6

Roasted Broccolini	Grilled Polenta
Sauteed Rapini	Cannellini Beans
Red Potatoes "alla Puttanesca"	Cauliflower, Sultanas & Olive Pesto
Roasted Brussels Sprouts	

Kitchen

Patrick McCray, Executive Chef
Roberto Castillo
Arturo Silva
Arturo Romero
Alejandro Moya

Purveyors

Texas Quail Company
Captain Mark & Frixos the Greek
Houston Dairymaids
Euromid
Certified Hereford Beef

Split plate charge \$4 / Substitution Charge \$2
Gratuity of 20% added to parties of 6 or more
No Separate Checks

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.