



LUNCH SELECTIONS

ANTIPASTI

CANNELLINI WHITE BEANS Gremolata	6
ROASTED GOLDEN BEETS Orange Segments	7
CACIO Y PEPE "DEVILED EGGS" White Truffle Oil Kewpie Parmigiano-Reggiano	6
CHILLED WHOLE ARTICHOKE Lemon-Caper Aioli	8
TUSCAN FARRO SALAD Fresh Mint Walnut Vinaigrette Parmigiano-Reggiano	6

DRINKS

FEUDI DI SAN GREGORIO	12
Rosé of Aglianico	
RUFFINO PROSECCO	10
ITALIAN MOJITO	10
Mount Gay Rum, Sweet Fresh Basil, Lime & Floral Bitters	
ITALIAN SPRITZ	9
A Classic Aperitif of Prosecco, Aperol or Campari & a Splash of Soda	

ITALIAN SODAS	3.25
Almond Peach Vanilla Lemon	

ORGANIC ICED TEA	3
ILLY DARK ROAST COFFEE	4
ILLY ITALIAN ESPRESSO	3
CAPPUCCINO	4.50

WE'RE OPEN

TUESDAY — SATURDAY	11 a.m. to 10 p.m.
SUNDAY	11 a.m. to 8 p.m.

MUSEUM MEMBERS SAVE 10%
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CATERING & EVENTS

*Let Us Create Your
Most Memorable Event Yet!*

Private Dining, Corporate Celebrations,
Elegant Galas and Casual Get-Togethers

Inquiries:

Liza Hill
Liza@jasondady.com
210.289.4955

We can accommodate
allergy or dietary restrictions.
Please ask your server.

EXECUTIVE CHEF/OWNER: Jason Dady
OWNER: Jake Dady
GENERAL MANAGER: Ashley Rabin
SOUS CHEF: Frank Hernandez III, Mark Flores
DIRECTOR OF SALES: Liza Hill



FORMAGGIO & SALUMI

HAND-PULLED FRESH MOZZARELLA Garlic Toast Sea Salt	12.50
SLOW-ROASTED TOMATO CAPRESE Fresh Mozzarella Basil Oil	9
SEASONAL CHEESE AND SALUMI BOARD Chef's Accompaniments	26

INSALATE

TRE'S MARKET SALAD	MP
SIGNATURE CAESAR SALAD House Croutons Black Pepper Parmigiano-Reggiano	8
HOUSE ITALIAN SALAD Artichoke Hearts of Palm Olive Italian Dressing	9
CHEF'S SEASONAL BISQUE	9

HOUSE-MADE PASTA AND ENTRATA

Add A Small Caesar Salad or Cup of Bisque \$5

"ITALIAN SAMMY"	12
Prosciutto Soppressata Pesto Arugula Oven Dried Tomato Mayo	
SWEET CORN RISOTTO	12
Basil Cherry Tomato Parmigiano-Reggiano	
CAMPANELLE BOLOGNESE	13
PAN SEARED POTATO GNOCCHI	15
Mushroom Bisque Fresh Thyme Parmigiano-Reggiano	
SMOKED GOUDA WHITE TRUFFLE RADIATORE	12
Brown Butter Cauliflower Chive Charred Lemon Hazelnuts	
BRAISED TEXAS WILD BOAR RAGU	17
Casarecce Piquillo Peppers Arugula Parmigiano-Reggiano	
CRISPY SKIN RAINBOW TROUT	18
Salsa Verde	
LEMON AND OREGANO ROASTED CHICKEN	17
Celery Green Olive Cucumber	

Gluten Free Pasta Available ~ \$3 Supplement

CAST IRON PIZZA

Pizzas are served when ready; please allow up to 25 minutes.

SOPPRESETTA PIZZA San Marzano Tomato Spicy Pepperoncini	15
PROSCIUTTO DE PARMA PIZZA Burrata Arugula Calabrese Pepper	17
GOAT CHEESE PIZZA Balsamic Onion Pistachio Saba	16

DOLCE

MILK CHOCOLATE BUDINO	9
Salted Carmel Mascarpone Mousse Candied Peanuts Vanilla Bean Chantilly	
NUTELLA X 3	7
HOUSE-MADE LEMON RICOTTA CAKE	8
Strawberry Jam Amaretto Vanilla Bean Chantilly	