



DINNER SELECTIONS

Antipasti

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

Formaggio & Salumi

PULLED-TO-ORDER FRESH MOZZARELLA	Garlic Toast and Sea Salt	12.50
BURRATA DI BUFALA	Basil-Pistachio Pesto, Local Tomato and Stonefruit	14
SLOW-ROASTED TOMATO CAPRESE	Fresh Mozzarella and 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 and Parmigiano-Reggiano	8
HOUSE ITALIAN SALAD	Artichoke, Hearts of Palm, Olive and Italian Dressing	9
CHEF'S SEASONAL BISQUE		9

House-Made Pasta

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

CAMPANELLE BOLOGNESE		16
PAN SEARED POTATO GNOCCHI	"Alfredo Sauce," Blue Cheese, Lemon Zest, Spicy Honey and Pecan Pangrattato	19
SMOKED GOUDA WHITE TRUFFLE RADIATORE	Brown Butter Cauliflower, Chive, Charred Lemon and Hazelnuts	17
BEEF TENDERLOIN RAGU	Fusilli, Baby Arugula, Saffron Cauliflower Pickles and Pecorino-Romano	20
CASARECCE WITH MUSHROOM BISQUE	Cremini Mushroom, Baby Spinach, Thyme, Garlic and Goat Cheese	18
SWEET CORN RISOTTO	Basil, Cherry Tomato and Parmigiano-Reggiano	14

Gluten Free Pasta Available ~ \$3 Supplement

Cast Iron Pizza

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

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

Entrada

SLOW-BRAISED BEEF SHORT RIB	Horseradish Gremolata and Black Truffle Jus	37
"CRISPY SKIN" RAINBOW TROUT	Salsa Verde	22
HERB-ROASTED HALF CHICKEN	Italian Salsa Fresca	24

Contorni

Shareable Sides

TEXAS SUMMER SQUASH	San Marzano, Red Chile and Mint	11
DAILY FARMERS MARKET SELECTION		MP

Drinks

FEUDI DI SAN GREGORIO	12
Rosé of Aglianico	
RUFFINO PROSECCO	10
ITALIAN MOJITO	10
Mount Gay Rum, Sweet Fresh Basil, Lime & Floral Bitters	
TRE MARTINI	10
Three Olives in Pomegranate Vodka, Pomegranate Juice, Soda & Thyme-Infused Simple Syrup	
ITALIAN SPRITZ	9
A Classic Aperitif of Prosecco, Aperol or Campari & a Splash of Soda	
BASIL GREYHOUND	10
Absolut Elyx Vodka, Sweet Fresh Basil, Grapefruit Juice & Fee Brothers Grapefruit Bitters	

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.

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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

Dolce

PISTACHIO PANNA COTTA	Bitter Chocolate Ganache, Orange Zest and Sea Salt	9
NUTELLA X 3		7
HOUSE-MADE LEMON RICOTTA CAKE	Strawberry Jam, Amaretto and Vanilla Chantilly	8

