



DINNER MENU

ANTIPASTI

- Rosemary & Tomato Focaccia** **10**
Anchovy + \$3
- Fried Green Caprese** **16**
Confit Cherry Tomatoes, Mozzarella, Basil, Buttermilk Vin
- Kale Salad** **16**
Crispy Kale, Apples, Pistachio, Goat Cheese, Basil, Mint
- Strawberry Bruschetta** **14**
Strawberries, Balsamic, Burrata, Basil, Black Pepper
- The Meatballs** **18**
Meatballs made of Pork, Beef, and Veal in a Pomodoro Sauce
- Crawfish Arancini** **15**
Crawfish, Mozzarella, Parmesan, Rice Croquette, Crawfish Bisque

ACCOMPANIMENTS

- Sicilian Potato Salad** **9**
Artichoke, Yukon Potatoes, Red Onions, Marinated Olives, Red Wine Vinaigrette

PASTA *all made in house*

- Seafood di Mare** **30**
Crawfish, Shrimp, Fish, Chitarra Pasta, Tomato
- Lasagna Bianca** **28**
White Bolognese, Sage, Spinach, Pasta, Parmesan, Nutmeg
- Chicken Sausage** **24**
Windy Meadows Farms Chicken Sausage, Cassarece, Charred Broccoli, Pistachio Pesto
- The Bolognese** **25**
Mafaldine Pasta, 6 Hour Braised Beef, Veal, Pork, and Parmesan
- Sweet Corn Agnolotti** **27**
Crab, Charred Corn, Brown Butter, Chives, Parmesan
- Oxtail Pappardelle** **26**
Braised Oxtail, Demi, Carrots, Thyme, Gremolata

- Leafy Greens** **12**
Rapini, Kale, Chard, Anchovy Cream, Parmesan, Breadcrumbs, Lemon

FROM OUR WOOD FIRED GRILL *with Texas Post Oak Wood*

- Striped Bass** **32**
Grilled Bass, Charred Broccolini, Snap Peas, Salsa Verde
- New Zealand Lamb Chops** **40**
Ramp Gremolata, Fennel, Dates, Gorgonzola
- Wagyu Denver Steak** **58**
10oz. Italian Salsa Verde, Smoked Borretane Onions
- The Pork Ribs** **32**
Wood Fired Pork Ribs, Pomegranate BBQ Sauce, Sicilian Potato Salad
- Grilled Chicken** **28**
Ramps, Cherry Tomatoes, Capers, White Wine, Brown Butter
- Haddock Milanese** **27**
Lightly Fried, Fennel Tzatziki, Capers, Dill

- Wood Fired Carrots** **10**
Stracciatella Cheese, Carrot Top Gremolata, Sunflower Seeds, Honey

A NOTE FROM TOM FOLEY AND CHEF TIFFANY DERRY

Radici, meaning "roots" in Italian, reflects our commitment to sourcing ingredients straight from the land that shaped them — honoring the farmers, the regions, and the centuries-old traditions behind every bottle and bite...with of course some southern charm.

DESSERT

- Strawberry Tiramisu** **14**
Macerated Strawberries, Mascarpone, Vin Santo Soaked Cookie, Lady Fingers, Crispies
- Pistachio Olive Oil Cake** **12**
Blood Orange, Creme Fraiche
- Chocolate Tart** **12**
Chocolate Ganache, Bruleed Banana, Hazelnuts, Smoked Salt

*A Taste of Italy,
in Texas - y'all!*

connect
with us online



R GLOSSARY

INGREDIENTS WE USE

Green Tomatoes

Reeves Farms–Princeton, TX

Fried green tomatoes are a southern staple in the spring and summer. This is our take on a caprese that combines Italian culture and our Texas roots.

Fresh Strawberries

Fredericksburg Farm

Windy Meadows Chicken Sausage

Campbell , TX

Jewel of Tuscany

Italian EVOO with medium body, high density, and a light peppery finish. Ideal for sautéing, dressing, and any preparation calling for true extra virgin character.

Olive Oil

1923 Qualità Superiore, Bolgheri, Tuscany — 100% Italian cold-pressed EVOO, handpicked and shipped directly from Italy since 1923.

Tomatoes

Mr. Marzano Italian Style Tomatoes from Tempe Arizona by Sogno Tuscano

Dalla Terra

Riviera Olives (pitted) in Extra Virgin Olive Oil: Liguria, Italy

Grilled Borettane Onions, Emilia: Romagna

Hot Calabrese Long Peppers: Calabrian, Italy

Aged Balsamic Vinegar of Modena

(Aceto Balsamico Di Modena IGP) — Crafted in Modena and barrel-aged for 10 years.

Rose Wine Vinegar

Bolgheri, Tuscany—Imported and made in Italy using only the finest wine, this vinegar offers a delightful balance of sweetness, sourness, and fruity notes. Delicately light and tangy condiment with a distinctive pink hue reminiscent of rose wine.

RADICI WOOD FIRED GRILL

Our kitchens are proudly cooking with imported ingredients sourced directly from Italy.

Il Fresco Meats

Prosciutto di Parma (PDO) Aged 24 months: Marino Lazio

Nduja Terra di Siena Imported Guanciale (Dried Cured Jowl): Spilinga in Southern Calabria

Salame Napoli (Mild): Naples, Italy

Guanciale (Cured Jowl): Cioli USA

Cheeses

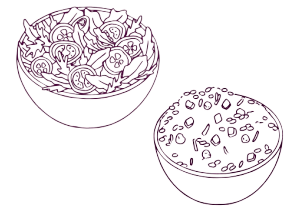
Pecorino Romano: (protected designation)

Parmigiano Reggiano (Aged 18 Months)

Crema di Pecorino Classico Sardinia, Italy

Crema

Doppia Crema al Pistacchio Reale



Flour

War Eagle Mill Whole Wheat Flour: Milled at War Eagle Mill in Roger, AR

Capers

Ginos Caper Leaves: Rovereto, Italy (Northern Italy)

Please understand that we add a 20% service charge for parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition. We add a 3.5% service charge for credit card use. We recognize that we have the flexibility to capture these fees within our menu pricing, yet we have opted to include this merchant service charge fee for transparency and fairness to our guests that opt to pay with cash.

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