DINNER MENU

ANTIPASTI

Rosemary & Garlic Confit Focaccia 10
Wood-Fired Focaccia, Aged Balsamic, Extra Virgin Olive Oil

Tortellini en Brodo 14
Prosciutto di Parma, Mortadella, Parmigiano Reggiano, Nutmeg

The Meatballs 18
Pork, Beef and Veal, slow simmered in a pomodoro sauce

Boudin Arancini 15
Rice Croquette, Braised Pork Shoulder, Chicken Liver, Mozzarella, Calabrian Chile Aioli

Winter Caesar Salad 14
True Harvest Farms Baby Gem, Smoked Caesar Dressing, Pangrattato, Parmesan

Roasted Beet Salad 18
Salt-Roasted Beets, Burrata, Pistachio, Rosé Vinaigrette, Mint

Fried Calamari 17
Lightly Battered Calamari, Lemon, Rosemary, Sun-dried Tomato Pesto

Italy meets Texas - Ciao y'all!

PASTA *all made in house*

Roasted Wild Mushroom 28
Goat cheese ravioli, thyme, Borettane onions, brown butter

Oxtail Pappardelle 27
Braised Oxtail, Demi, Carrots, Thyme, Parmigiano Reggiano

Italian Chicken Sausage 25
Mezze rigatoni, Windy Meadow Chicken, Tuscan Kale, Garlic Confit, Pecorino Romano, Calabrian Chile

Lasagna Bianca 28
White Bolognese, Sage, Spinach, Pasta, Parmigiano Reggiano, Nutmeg

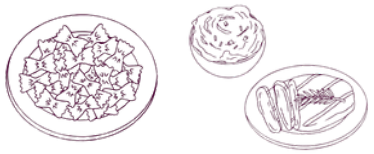
The Bolognese 26
Mafaldine Pasta, 6 Hour Braised Beef, Veal, Pork, and Parmesan

ACCOMPANIMENTS

Charred Broccolini 13
Bagna Cauda, Parmigiano Reggiano, Pangrattato

Olive Oil–Braised White Beans 10
Cannellini Beans, Cherry Tomato Confit, Sage, Parmesan

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



Grilled Swordfish 35
Orzo "Jambalaya," Zummo's Sausage, Shrimp, Eggplant, Salsa Verde

Wagyu Steak Frites 75
Mishima Coulotte Steak, Crispy Sweet Potato, Wild Mushroom Peppercorn Sauce

Wood-Grilled Lamb Chops 44
Olive Oil–Braised Cannellini Beans, Cherry Tomatoes, Mint, Capers

The Pork Ribs 32
Wood Fired Pork Ribs, Pomegranate BBQ Sauce

Sicilian Eggplant Parmesan 26
Grilled Eggplant, Pomodoro, Mozzarella, Parmesan, Basil

Whole Woodfired Branzino MKT
Coulotte Cut, Italian Salsa Verde, Garlic Confit, Borettane Onions

RADICI WOOD FIRED GRILL

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

Classic Tiramisu 16
Espresso-Soaked Ladyfingers, Mascarpone, Cocoa

Pistachio Olive Oil Cake 12
Whipped Creme Fraiche

Connect With Us Online

GLOSSARY

INGREDIENTS WE USE

True Harvest Lettuce

True Harvest Farms - Belton, Tx

True Harvest Farms is a hydroponic leafy greens farm rooted in the heart of Central Texas.The farm is sustainable has a zero waste program and pesticide free.

Fresh Strawberries

Local Texas Peaches

Fredericksburg Farm

Local Red Snapper

Gulf of Mexico

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, hand.

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

Creme

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.

12990 Bee St, Farmers Branch, TX 75234
2979 S State Hwy 161, Grand Prairie, TX 75052
https://www.radiciwoodfiredgrill.com