

R DINNER MENU

ANTIPASTI

- Rosemary & Garlic Confit Focaccia**

10

Wood-Fired Focaccia, Aged Balsamic, Extra Virgin Olive Oil
- Crawfish Arancini**

15

Crawfish Rice Croquette, Mozzarella, Crawfish Bisque
- Bruschetta**

13

Wood-Fired Focaccia, Fresh Grated Tomato, Shaved Parmigiano Reggiano, Crispy Basil
- Summer Garden Salad**

15

True Harvest Farms Lettuces, Green Beans, Summer Tomatoes, Texas Goat Cheese, Sunflower Seeds, Lemon Vin
- Watermelon & Peach Panzanella**

16

Texas Watermelon, Summer Peaches, Charred Jimmy Nardello Peppers, Feta, Crispy Focaccia, Shallot, Basil, Fresh Lemon
- The Meatballs**

18

Made of Pork, Beef and Veal, slow simmered in a pomodoro sauce

- PASTA** *all made in house*

Oxtail Pappardelle

26

Braised Oxtail, Demi, Carrots, Thyme, Parmigiano Reggiano

Seafood di Mare

30

Crawfish, Gulf Shrimp, Snapper, Chitarra, Tomato-Seafood Sugo

Lasagna Bianca

28

White Bolognese, Sage, Spinach, Pasta, Parmigiano Reggiano, Nutmeg

The Bolognese

25

Mafaldine Pasta, 6 Hour Braised Beef, Veal, Pork, and Parmesan

Sweet Corn Agnolotti

27

Crab, Charred Corn, Brown Butter, Chives, Parmesan

ACCOMPANIMENTS

Wood Fired Zucchini

12

Whipped Ricotta, Calabrian Chile, Pistachio, Mint, Lemon

Creamed Corn

10

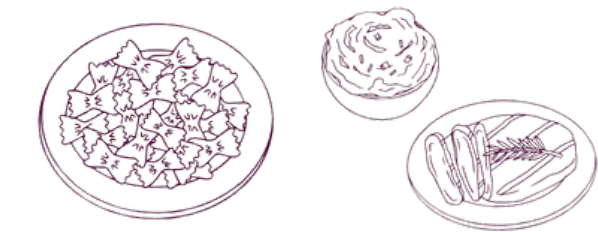
Texas Corn, Mascarpone, Basil, Parmesan

Sicilian Potato Salad

9

Artichoke, Yukon Potatoes, Red Onions, Green Beans, Olives, Red Wine Vinaigrette

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



- Wood-Fired Gulf Snapper**

42

Fire-Roasted Zucchini, Tomato-Garlic Sugo, Salsa Verde, Charred Lemon
- Ember-Grilled Chicken**

28

Chorizo, Tomato, Roasted Jimmy Nardello Pepper, Orange, Dill
- New Zealand Lamb Chops**

40

Rosemary and Lemon Jus, Fennel, Dates, Gorgonzola, Walnuts
- Wood-Fired Wagyu Steak**

58

Coulotte Cut, Italian Salsa Verde, Garlic Confit, Borettane Onions
- The Pork Ribs**

32

Wood Fired Pork Ribs, Pomegranate BBQ Sauce, Sicilian Potato Salad

Italy meets Texas -
Ciao y'all!

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

- Strawberry Tiramisu**

16

Macerated Strawberries, Mascarpone, Vin Santo Soaked Cookie, Lady Fingers, Crispies
- Pistachio Olive Oil Cake**

12

Peaches, Whipped Creme Fraiche

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Us Online

