



TRATTORIA LISINA

“Le stelle di notte sono grandi e luminose nel cuore profondo del Texas.”

ANTIPASTI E INSALATE

ANTIPASTI e SALUMI MISTI // 18

A selection of cured meats & cheeses, served with traditional Italian style marinated vegetables. **GS**

FRITTELLE ai CARCIOFI // 12

Artichoke fritters. Pepperoncini maionese, spicy marinara.

MAMMA'S GRACE'S MEATBALLS // 16

Veal, beef, pork, herbs, spices, Grana Padano. Served with marinara & garlic bread.

TORTA di GRANCHIO // 18

Jumbo lump crab cake. Roasted red & green bell peppers, seasoned breadcrumbs, ravigote sauce.

CALAMARI FRITTI // 14

Fried calamari, Pepperoncini maionese, spicy marinara.

Add shrimp // 8

FETT' UNTA // 5

Rustic bread, grilled then rubbed with garlic. Drizzled with Mandola Brothers extra virgin olive oil.

INSALATA di ASPARAGI // 14

Grilled asparagus, mixed lettuce, sun dried tomato & basil pesto, goat cheese & balsamic vinaigrette. **GS**

CAPRESE // 14

Seasonal tomatoes, burrata & fresh basil drizzled with Mandola Brothers extra virgin olive oil & a balsamic reduction. **GS**

INSALATA MISTA // 9

Mixed greens with fresh vegetables, tossed with balsamic vinaigrette. **GS**

INSALATA CESARE // 9

Caesar salad with focaccia croutons.

Add grilled chicken to any salad // 5

Add grilled shrimp or scallops // 8

PIZZE

Gluten Sensitive Pizza // 3

MARGHERITA // 14

Marinara, fresh mozzarella, basil & Mandola Brothers extra virgin olive oil.

MANGIAMELI // 17

Mozzarella, capocollo, Sicilian fennel sausage, roasted red bell peppers & red onion.

PROSCIUTTO e RUCHETTA // 16

Fontina, prosciutto, arugula with lemon vinaigrette & shaved Grana Padano.

FUNGHETTO // 16

Baby portobella mushrooms, caramelized onions & goat cheese.

PRIMI

Gluten Sensitive Pasta // 2

TAGLIERINI alla PORTOFINO // 24

Thin, homemade pasta with sautéed scallops, shrimp & spinach, tossed in lemon butter.

PASTA alla NINO // 16

Tito's Handmade Vodka, San Marzano tomatoes, extra virgin olive oil, garlic, cream, butter & Grana Padano.

LASAGNE alla BOLOGNESE // 18

Homemade pasta, layered with Bolognese ragu & balsamella.

FETTUCINE con PROSCIUTTO e FUNGHI // 16

Homemade egg pasta tossed with cream, prosciutto, mushrooms, peas, scallions & Grana Padano.

Add grilled chicken // 5

Add grilled shrimp or scallops // 8

SECONDI

OSSO BUCO // 29

Veal shank braised with aromatic vegetables, white wine & tomato, served with Grana Padano mashed potatoes. **GS**

POLLO ARROSTO // 24

Pan roasted chicken, white wine lemon butter sauce served with roasted zucchini & carrots. **GS**

BISTECCA alla FIORENTINA // 38

16oz Prime Angus ribeye, wood fire grilled, served with Grana Padano mashed potatoes. **GS**

COSTATA di MAIALE // 30

Grilled pork chop, cherry mostarda, served with mascarpone polenta & crispy Brussels sprouts.

FILETTO al MARSALA con FUNGHI // 40

8oz. beef filet, wood fire grilled with a Marsala wine & mushroom sauce, served grilled asparagus. **GS**

PETTO D'ANATRA ARROSTO // 28

Crispy duck breast over mascarpone polenta cakes with a cranberry salsa. **GS**

CONTORNI

CAVOLETTI // 10

Crispy Brussels sprouts with pancetta & chili flakes.

ZUCCHINI e CAROTE ARROSTO // 9

Roasted zucchini & carrots. **GS**

PATATE PUREE // 9

Grana Padano & garlic mashed potatoes. **GS**

MASCARPONE POLENTA // 9

Creamy polenta with mascarpone & Grana Padano. **GS**

ASPARAGI alla GRIGLIA // 10

Grilled asparagus, extra virgin olive oil. **GS**

MELANZANE alla PARMIGIANA // 12

Baked eggplant with marinara, Italian breadcrumbs, Grana Padano & fresh mozzarella.

DOLCI

TIRAMISÙ // 10

Venetian trifle, made with ladyfingers, sweetened mascarpone cheese, espresso, rum, shaved chocolate & cocoa powder

TORTA CIOCCOLATO con

CARAMELLO // 10

Sicilian sea salted caramel draped between layers of decadent chocolate cake

VIN SANTO e CANTUCCI // 14

A traditional Tuscan dessert wine, served with almond biscotti for dipping.

AFFOGATO // 8

A scoop of vanilla gelato doused with a shot of hot espresso

SFINCI // 8

Sicilian style “drop” doughnuts, dusted with cinnamon sugar & served with honey & Nutella.

GELATI e SORBETTI // 8

Homemade Italian style ice cream or sorbet. Ask your server for today's selection or take a look in the dipping cabinet.

CAFFÉ

CAFFÉ MACCHIATO // 3.5

A shot of espresso “stained” with a touch of hot foamed milk

CAPPUCCINO // 4.5

A shot of espresso combined with steamed & frothed milk

ESPRESSO // 3

Mandola's house blend

CAFFÉ LATTE // 4.5

A shot of espresso combined with hot milk

HOUSE COFFEE // 3.5

HOT TEA // 4