

DALLAS RESTAURANT WEEK

TWO-COURSE LUNCH MENU

\$29 PER PERSON, ONE ITEM PER COURSE

ANTIPASTI + SALADS

NONNA'S GARLIC BREAD

whipped garlic herb butter + grana + e.v.o.o.

FRITTO MISTO*

calamari + fennel + shrimp + marinara + lemon

EGGPLANT & 'NDUJA CROQUETTES

smokey & spicy eggplant + potato + 'nduja + mozzarella + herb breadcrumbs + parmesan snow

RICOTTA & 'NDUJA DIP

silky ricotta + spicy 'nduja + honey + grilled ciabatta

FLORA'S SALAD

baby field greens + heirloom tomatoes + Roman artichokes + roasted peppers + Sicilian olives + parmigiano + toasted pine nuts + balsamic vinaigrette

CHOPPED SALAD

iceberg + trevisio + salami + olives + garbanzo beans + caciocavallo + pepperoncini + shaved red onion + sweet 100's + oregano vinaigrette

CAESAR SALAD

little gem hearts + creamy dressing + grana + garlic parmesan croutons + aleppo

TUSCAN KALE & APPLE SALAD

radicchio + baby heirloom tomatoes + candied walnuts + ricotta Salata + balsamic vinaigrette

ADD: STEAK \$12 | BROKEN SHRIMP \$8 | GRILLED
CHICKEN BREAST \$6 | CHICKEN MILANESE \$7 |
ANCHOVIES \$2

CONROTTI

SIDE ITEMS - ADDITIONAL COST

BROCCOLINI DI CICCIO 8

Calabrian chili + garlic + lemon + white wine

ROASTED MARBLE POTATO 8

cipollini onion + garlic + parmigiano Reggiano

BAKED RIGATONI 9

three-meat ragu + mozzarella + grana + herb breadcrumbs

BAKED GNOCCHI 'MAC N' CHEESE' 9

parmigiano cream + provola + herb breadcrumbs

DALLAS RESTAURANT WEEK

BUILD YOUR OWN PASTA

CHOOSE YOUR PASTA

MAFALDE

wide ruffled ribbon pasta

CRESTE DE GALLO

short curved & ruffled pasta

PACCHERI

large tube pasta

PAPPARDELLE

wide flat pasta

SPAGHETTI

long round pasta

CAMPANELLE

ruffled flower shaped pasta

GNOCCHI

potato dumpling, light chewing optional

STROZZAPRETI

twisted pasta

RIGATONI

wide tube pasta

GLUTEN FREE PENNE

tube shaped pasta made with rice and corn

CHOOSE YOUR SAUCE

MARINARA

San Marzano tomato + garlic + basil

PICCHIO PACCHIU

(CHEF TOMASO'S FAVORITE)

fresh chopped heirloom tomatoes + roasted garlic + basil +
butter + e.v.o.o.

PARMIGIANO CREAM

cream + parmigiano + nutmeg

BASIL PESTO

fresh basil + parmigiano sauce + e.v.o.o.

CARBONARA*

egg yolk + guanciale + black pepper + grana

BOLOGNESE

veal + beef + pork + mirepoix

VODKA

San Marzano tomato + shallots + vodka + chili flakes + cream

TRUFFLE MUSHROOM

wild mushrooms + truffle essence + cream

DALLAS RESTAURANT WEEK

THREE-COURSE DINNER MENU

\$49 PER PERSON, ONE ITEM PER COURSE

ANTIPASTI + SALADS

NONNA'S GARLIC BREAD

whipped garlic herb butter + grana + e.v.o.o.

FRITTO MISTO*

calamari + fennel + shrimp + marinara + lemon

EGGPLANT & 'NDUJA CROQUETTES

smokey & spicy eggplant + potato + 'nduja + mozzarella + herb breadcrumbs + parmesan snow

RICOTTA & 'NDUJA DIP

silky ricotta + spicy 'nduja + honey + grilled ciabatta

CURED MEAT & CHEESE BOARD

artisanal cured meats & cheeses + Roman artichokes + Sicilian olives + fig jam + grapes +
grilled ciabatta

FLORA'S SALAD

baby field greens + heirloom tomatoes + Roman artichokes + roasted peppers + Sicilian olives +
parmigiano + toasted pine nuts + balsamic vinaigrette

CHOPPED SALAD

iceberg + trevisio + salami + olives + garbanzo beans + caciocavallo + pepperoncini + shaved red
onion + sweet 100's + oregano vinaigrette

CAESAR SALAD

little gem hearts + creamy dressing + grana + garlic parmesan croutons + aleppo

TUSCAN KALE & APPLE SALAD

radicchio + baby heirloom tomatoes + candied walnuts + ricotta Salata + balsamic vinaigrette

ADD: STEAK \$12 | BROKEN SHRIMP \$8 | GRILLED
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ANCHOVIES \$2

CONROTTI

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parmigiano cream + provola + herb breadcrumbs

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CHOOSE YOUR PASTA

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PACCHERI

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PAPPARDELLE

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GNOCCHI

potato dumpling, light
chewing optional

STROZZAPRETI

twisted pasta

RIGATONI

wide tube pasta

GLUTEN FREE PENNE

tube shaped pasta made with
rice and corn

CHOOSE YOUR SAUCE

MARINARA

San Marzano tomato + garlic +
basil

PICCHIO PACCHIU

(CHEF TOMASO'S FAVORITE)

fresh chopped heirloom
tomatoes + roasted garlic +
basil + butter + e.v.o.o.

PARMIGIANO CREAM

cream + parmigiano + nutmeg

BASIL PESTO

fresh basil + parmigiano sauce
+ e.v.o.o.

CARBONARA*

egg yolk + guanciale + black
pepper + grana

BOLOGNESE

veal + beef + pork + mirepoix

VODKA

San Marzano tomato + shallots
+ vodka + chili flakes + cream

TRUFFLE MUSHROOM

wild mushrooms + truffle
essence + cream

PRINCIPALE

NONNA'S BAKED CANNELLONI

Italian sausage ragu + Bloomsdale spinach + whipped ricotta + mozzarella + grana

CHICKEN CACCIATORE*

peperonata + cipollini onions + San Marzano herb sauce

STROZZAPRETI SHRIMP ALLA VODKA*

caramelized onions + cream + Calabrian chili + San Marzano tomato + grana

CHICKEN PARMIGIANA*

baked 10oz chicken breast + lightly pounded thin + herb breaded + San Marzano herb sauce +
mozzarella

PORK PARMIGIANA*

baked 14oz bone-in pork chop + lightly pounded thin + herb breaded + San Marzano herb
sauce + mozzarella

CALAMARI STEAK PARMIGIANA*

herb breaded + San Marzano herb sauce + mozzarella

DOLCE

TRADITIONAL CANNOLI OR GELATO