

TRATTORIA LISINA

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TrattoriaLisina.com

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

→ ANTIPASTI APPETIZERS

Fettunta \$5.
six slices of rustic bread, toasted on the grill, rubbed with garlic & drizzled with extra virgin olive oil

Antipasto Misto \$12. Enough for two.
a selection of marinated vegetables & relishes from the antipasti table, with Prosciutto di Parma & various salumi

Frittelle ai Carciofi \$9.
artichoke and Parmigiano fritters

Salsicce e Fagioli \$8.
grilled homemade Tuscan sausage with cannellini beans

Calamari Fritti \$10.
calamari dusted with flour, semolina & spices, fried & served with a peperoncini aioli & spicy tomato sauce

Trio of Bruschette \$12.
dried cherry & pear mostarda with prosciutto, wilted arugula & Gorgonzola dolce; cannellini bean puree with pancetta & pickled shallots; sauteed mushrooms with taleggio

Insalata di Asparagi \$12.
grilled asparagus salad with tomato-basil pesto, goat cheese, baby salad greens & balsamic vinaigrette

→ PIZZE PIZZAS

Margherita \$12.
tomato sauce, fresh mozzarella, fresh basil & extra virgin olive oil

Al Funghetto \$12.
roasted mushrooms, caramelized onion & goat cheese

Prosciutto & Arugula \$15.
prosciutto, arugula, fontina & Parmigiano cheeses

Mangiameli \$15.
sausage, spicy capicola, roasted peppers, red onion, tomato sauce & mozzarella

Melanzane \$15.
fontina, mozzarella, feta & Romano cheeses, topped with roasted eggplant, tomato, black olives & onion

Lardo \$15.
fontina, mozzarella, Parmigiano & Romano finished with thin slices of house-cured pork backfat

→ PRIMI PASTA & SOUP

Minestrone \$6.
hearty vegetable soup

Spaghetti Carbonara \$12.
tossed with pancetta, egg, garlic & Romano cheese

Spaghetti al Ragù \$14.
spaghetti with classic ragu meat sauce

Lasagne Bolognese \$14.
classic lasagne with Bolognese meat sauce, besciamella sauce & Parmigiano-Reggiano cheese

Linguine allo Scoglio \$19.
pasta with shrimp, mussels & clams, extra virgin olive oil, white wine, red pepper, garlic & fresh tomato

Fedelini al Pachino \$11.
thin spaghetti with a fresh cherry tomato-basil sauce

Cannelloni Lisina \$14.
stuffed with chicken, veal, pork, aromatic vegetables & Parmigiano, baked with besciamella & tomato sauces

Ravioli del Giorno A.Q.
our chef prepares a different ravioli daily; your server will inform you of today's offering

Fettuccine con Prosciutto e Funghi . \$12.
homemade egg pasta tossed with cream, Parmigiano, prosciutto, mushrooms, garlic & scallions

Ravioli del Giorno A.Q.
Chef John creates a wonderful risotto daily; your server will inform you of today's offering

Pappardelle al Sugo di Agnello . . . \$14.
homemade wide egg noodles tossed with a sauce of braised leg of lamb, aromatic vegetables, red wine, herbs & tomato

EATING ITALIAN STYLE FROM YOUR HOST, DAMIAN MANDOLA

Cari Amici,

Let me introduce you to the way of eating in the Italian manner. A meal usually consists of four courses, although I have been involved in feasts in Italy that easily bested this number.

The Antipasto or appetizer (anti-before; pasto-meal) is a small taste of salumi (cured meats) and/or marinated vegetables, olives, and seafood eaten to get the gastronomic juices flowing.

The Primo, or first course, is usually pasta, rice, risotto, or soup. The Secondo or second course, consists of fish, meat, poultry, or game. Eaten along with the Secondo, one usually orders a Contorno or side dish of a vegetable or salad.

The Italian meal is then ended with Frutta e Formaggio, fresh fruit and cheese.

Not a part of the four courses discussed above, dolci and caffè, dessert and coffee, if desired, are normally taken at a Caffé or Gelateria after a passeggiata (stroll) to the nearest piazza (town square). Because there is no Caffé or Gelateria in Driftwood, we invite you to enjoy our delicious coffee and dessert here at Lisina.

By this time, I bet you are wondering where Pizze fits in to the lineup. Even though pizza is in a category by itself and not really a part of the traditional succession of courses in a classic Italian meal, you can share a pizza as an appetizer or you can have a whole pizza for yourself as an entree. Heck, I've had pizza for breakfast!

BENVENUTI E BUON APPETITO!

Damian

→ SECONDI MAIN DISHES

Costate di Maiale Milanese \$18.
pork chop coated with seasoned breadcrumbs, sauteed in extra virgin olive oil & garnished with a mixed salad & fresh mozzarella

Ossobuco \$22.
veal shanks braised with aromatic vegetables, herbs, white wine & tomato served over garlic mashed potatoes

Pollo al Girarrosto \$16.
rotisserie chicken perfumed with rosemary, garlic & lemon, served with roasted potatoes & a cucumber salad

Insalata di Bresaola \$12.
thinly sliced, air dried house-cured beef with a salad of arugula, watercress, Parmigiano, extra virgin olive oil & lemon

Costolette di Agnello alla Griglia . . . \$28.
Texas grass fed lamb chops grilled over oak & pecan, with a reduced balsamic glaze, peperonata & Parmigiano garlic mashed potatoes

Bistecca Fiorentina \$56. Serves two.
40 oz. porterhouse grilled over oak & pecan, served with grilled asparagus and roasted potatoes

Costate Scottadito \$18.
baby back pork ribs roasted with garlic, sage, fennel, rosemary & finished with a balsamic-honey glaze served with a warm Tuscan potato salad

Capesante al Giovanni \$25.
pan-seared sea scallops served over sauteed spinach, creamy polenta with a hickory & herb-smoked tomato puree

Involtoni di Vitello ai Funghi \$20.
veal rolls stuffed with mushrooms & Parmigiano in mushroom sauce, served with gnocchi al burro

Bistecca alla Griglia \$28
16 oz. ribeye steak, grilled over oak & pecan, served with grilled asparagus & roasted potatoes



→ CONTORNI SIDE DISHES

Cannellini all'Uccelletto \$6.
cannellini beans with sage, garlic, tomato & extra virgin olive oil

Giambotta \$8.
vegetable roast of zucchini, eggplant, red peppers, mushrooms, onions & tomatoes with extra virgin olive oil, garlic & herbs

Patate Arrosto \$6.
potatoes roasted with olive oil, garlic & rosemary

Patate Pureé \$6.
Parmigiano & garlic mashed potatoes

Insalata Mista \$8.
mixed Italian salad with extra virgin olive oil & vinegar

Asparagi Gratinati \$8.
asparagus gratinéed with Parmigiano-Reggiano & butter

Melanzane Parmigiana \$9.
classic baked eggplant layered with Parmigiano & mozzarella in a light tomato sauce

Creamy Polenta \$6.

An 18% gratuity will be added to parties of 8 or more
There is a 5% charge on all To-Go orders
There is a \$3.00 charge to split an entree
Thank you for not smoking & please turn off your cell phone ringer

→ DOLCI E FORMAGGI DESSERT & CHEESE

Formaggi \$9.
we feature three of the following on our cheese plate. please ask your server for today's selections

- Parmigiano - Reggiano, Emilia
- Taleggio, Lombardia
- Robiola, Piemonte
- Pecorino Toscano, Toscana
- Gorgonzola, Lombardia
- Castelmagno, Piemonte
- Montasio, Friuli
- Caciocavallo, Sicilia
- Fontina, Valle d' Aosta

Sfincci \$7.
Sicilian style "drop" doughnuts, dusted with cinnamon sugar & served with honey & pastry cream

Gelati & Sorbetti \$7.
homemade Italian style ice cream or sorbet served with biscotti. ask your server for today's selection or take a look in the dipping cabinet

Cannoli \$7.
famous Sicilian tube shaped crispy pastry, stuffed with sweetened ricotta, chocolate chips & candied orange peel

Panna Cotta \$7.
"cooked cream", an eggless heavy cream custard served with fresh berries & berry sauce

Tiramisu \$8.
a Venetian trifle, made with ladyfingers, sweetened mascarpone cheese, espresso, rum, shaved chocolate & cocoa powder

Gianduja Mousse Cake \$8.
a decadently rich, flourless mousse cake made with dark chocolate, milk chocolate, Nutella®, & hazelnuts

Mascarpone Cheesecake \$8.
an classic rich & creamy cheesecake with an Italian twist, using Mascarpone cheese

→ CAFFÉ COFFEE

all coffee comes regular or decaf

Espresso \$2.50

Cappuccino \$3.50

Caffé Latte \$3.50
a shot of espresso combined with hot milk

Caffé Macchiato \$2.75
a shot of espresso with a touch of hot foamed milk

Affogato \$4
a scoop of vanilla gelato doused with a shot of espresso

American Coffee \$5.