antipasti / to share

**GRILLED GARLIC BREAD** 5.95
marinara sauce

**CALAMARI FRITTI** 12.25
marinara sauce, grilled lemon, fresh basil

**PROSCIUTTO E MELONE** 15.95
thinly sliced cured Italian ham, cantaloupe

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**insalate**

**HEIRLOOM TOMATO** 12.75
smoked pecan shell mozzarella, extra virgin olive oil, fresh basil

**CLASSIC CAESAR** 10.25
crisp romaine lettuce, grated parmesan cheese, grilled garlic bread

**FARMERS MARKET** 11.50
mixed greens, baby kale, fresh berries, lady apple, house-made bellini vinaigrette

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**wood-fired pizza**

**MARGHERITA** 14.50
house-made tomato sauce, fresh mozzarella & tomatoes, basil, roasted garlic oil

**CARNE** 18.50
sweet Italian pork sausage, pepporoni, prosciutto, tomato sauce

**DIAVOLA** 16.75
spicy marinara sauce, trio cheese blend, italian sausage, red peppers

**POLLO** 16.25
grilled chicken, ricotta, baby bellas, pine nuts, fig balsamic reduction

**PROSCIUTTO** 17.25
cured Italian ham, arugula, garlic presto, asiago cheese

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**mains**

**CHICKEN PARMIGIANA** 22.25
baked breaded chicken breast, tomato sauce, provolone, spaghetti pasta, parmesan

**PAN SEARED SEA BASS** 28.50
lemon-butter sauce, capers, farro

**14 OZ. GRASS FED USDA PRIME ANGUS RIBEYE** 42.00
44 farms texas, broccolini, garlic-lemon potatoes

**GAMBERONI** 20.50
grilled shrimp, pappardelle, charred lemon, extra virgin olive oil, grilled bread

**LINGUINI CACIO E PEPE** 15.75
finely grated pecorino cheese, black pepper

**CHICKEN ALFREDO** 22.00
fettucine pasta, butter cream sauce, shaved parmesan

**GRILLED EGGPLANT** 16.00
zucchini squash noodles, tomato sauce, fresh basil

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**dolci**

**HOUSE-MADE TIRAMISU** 5.50
vanilla sauce

**SPUMONI ICE CREAM** 5.50
almond crostini

**WARM CHOCOLATE CAKE** 5.50
raspberry sauce

**STRAWBERRY BUTTERMILK PANNA COTTA** 5.50
sea salted pistachio

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**wine**

**SPARKLING, WHITE & ROSÉ** 5 oz btl

- Michael Mondavi, Canvas, *Blanc de Blanc*, Sparkling Brut, Italy 12.00 48
- Castello Banfi, *Cortese*, Principessa Gavia, Piedmont, Italy 9.35 41
- Emmolo, *Sauvignon Blanc*, Napa Valley, California, 2014 76
- Toressella, *Pinot Grigio*, Venezia DOC, Veneto, Italy 12.00 48
- Four Graces, *Pinot Gris*, Willamette Valley, Oregon 2016 72
- Rodney Strong, *Chardonnay*, Sonoma County, California 12.75 54
- Grgh Hills, *Chardonnay*, Napa Valley, California 2014 91
- Chateau Montelena, *Chardonnay*, Napa Valley, California 2014 125
- Allegre, *Moscatto*, California, United States 10.00 42

**RED** 5 oz btl

- Melini Chianti DOCG, *Chianti*, Tuscany, Italy 9.25 37
- Stemmari, *Pinot Noir*, Sicilia DOC, Agrigento, Italy 10.75 42
- Belle Glos, *Las Alturas*, *Pinot Noir*, Santa Lucia, California 2014 84
- Petra Zingari, *Cabernet-Merlot Blend*, Tuscany, Italy 10.50 42
- Brancaia Tre, *Super Tuscan*, Tuscany, Italy 13.50 60
- Montepeloso, *A Quo*, Tuscany, Italy 2014 76
- Smi, *Cabernet Sauvignon*, Alexander Valley, California 15.00 70
- Quilt, *Cabernet Sauvignon*, Napa Valley, California 2016 80
- Michael Mondavi, *Canvas, Merlot*, California 11.00 44
- Fess Parker, *Syrah*, Santa Barbara County, California 2014 115

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Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. You must be at least 21 years old to purchase alcoholic beverages. Hyatt Regency Dallas will strictly adhere to all Alcoholic Beverage Commission laws and regulations.