



469 - 804 - 7472
2450 LAKESIDE PKWY STE 100
FLOWER MOUND, TX 75022

SIGNATURE COCKTAILS

PAPER PLANE <i>OM</i> 16	LA JEFA  15	MARGARITA CLASSICA 14
Bulleit Bourbon, Aperol, Amaro Nonino, Fresh Lemon	Illegal Joven Mezcal, Ancho Reyes Chile Liqueur Hibiscus, Passionfruit, Fresh lime, Tajín Rim	Socorro Blanco Tequila, Cointreau, Fresh Lime, Agave, Salted Rim
EL PEPINO 15	SOUTHERN PLEASURE 16	PURPLE RAIN <i>OM</i> 14
Socorro Reposado, Thatcher's Cucumber Liqueur, Fresh Lime, Agave, Tajín Rim	Zephyr Gin, Fresh Lime, St-Germain Elderflower, Agave, Fresh Mint, Saline Solution	Tito's Handmade Vodka, Butterfly Flower Infusion, Fresh Lemon, Sugar Rim
ITALIAN GENTLEMAN 15	PASSION FRUIT MARTINI 16	LIMONCELLO MULE 14
Bulleit Bourbon, Campari, Fresh Lemon, Agave, Bitters	Tito's Handmade Vodka, Passion Fruit Purée, Fresh Lime, Agave	Tito's Handmade Vodka, Luxardo Limoncello, Fresh Lemon Fever Tree Ginger Beer
APEROL SPRITZ <i>OM</i> 15	MAPLE OLD FASHIONED 15	BEES KNEES 15
A Classic - Aperol & Soda Topped with Prosecco DOC	Bulleit Bourbon, Pure Canadian Maple Syrup, Fee Brothers Black Walnut Bitters	Zephyr Gin, Bärenjäger Honey Liqueur, Fresh Lemon, Agave

BEER

DRAFT

PERONI NASTRO AZZURO Italy	8
SHINER BOCK Texas	8
DEEP ELLUM IPA Texas	8
KINGSVILLE BARREL AGED STOUT Canada	8

OM MIO NONNO FAVORITES



VEGETARIAN







SPICY



BOTTLE

KINGSVILLE LIGHT EH! LAGER Canada	8
KINGSVILLE CZECH LAGER Canada	8
DOS EQUIS LAGER Mexico	6
MODELO ESPECIAL Mexico	6
REVOLVER BLOOD & HONEY Texas	7
LAGUNITAS IPA California	7
BIRRA MORETTI LAGER Mexico	7
STELLA ARTOIS LAGER Belgium	7

ANTIPASTI

WOOD FIRE FLAT BREAD <i>M</i> 	7
house made flat bread, rosemary, pecorino, served with oil and balsamic	
CALAMARI 	16
crispy fried, fresh lemon, served with spicy marinara & spicy ranch	
BURRATA CAPRESE 	18
thinly sliced heirloom tomatoes, basil pesto, balsamic, served with toasted ciabatta	
ZUPPA DI FAGIOLI	13
cannellini bean soup in chicken broth with basil, tomatoes, onions, finished with truffle oil	
GRILLED OCTOPUS	22
charred octopus served with carrots purée, roasted potatoes, kalamata olives and lemon gremolata	
CARAMELIZED BRIE & PROSCIUTTO <i>M</i>	25
caramelized warm brie cheese seared with sliced prosciutto and toasted ciabatta	
BRUSCHETTA 	16
toasted ciabatta served with burrata cheese, marinated cherry tomatoes & arugula finished with extra virgin olive oil	
CARPACCIO*	24
thinly sliced beef tenderloin, anchovy dressing, arugula salad, red onion finished with fresh parmesan	
POLPETTE <i>M</i>	17
Mio Nonno's meatball recipe. 1/2 pound beef, veal & pork served with marinara and fresh ricotta cheese	
SAUSAGE & PEPPERS <i>M</i>	25
rope Italian sausage, caramelized onions, red bell peppers, cherry peppers, served with toasted ciabatta, honey dijon & cornichons	

INSALATE

BEET CARPACCIO 	14	DELLA CASA 	10
thinly sliced roasted beets, arugula salad, honey lemon vinaigrette, candied walnuts		Mio Nonno's house salad with mixed greens, cherry tomatoes	
goat cheese & balsamic reduction		cucumbers & red onions	
+ GRILLED SHRIMP	8	CAESAR*	12
+ GRILLED CHICKEN	8	little gem lettuce served with caesar dressing	
+ BURRATA CHEESE	7	toasted bread crumbs and shaved parmigiano	
+ 7oz. SALMON FILET	13		

all above additions can be paired with salad only

caesar dressing contains anchovies

PASTA


SHRIMP & SQUID INK LINGUINI	26
squid ink infused linguine pasta, shrimp ragù, shellfish bisque, toasted bread crumbs	
FETTUCCINE BOLOGNESE	24
beef & veal bolognese topped with fresh ricotta served over fettuccine pasta	
MAMA'S RIGATONI ALLA VODKA <i>M</i>  	22
spicy tomato vodka sauce served with fresh made rigatoni pasta, chili flakes & pecorino cheese	
SPAGHETTI POLPETTE	24
our 1/2 pound beef, veal & pork meatball served with spaghetti and marinara	
SHORT RIB PAPPARDELLE	26
braised short rib ragù, caramelized onions, parmigiano reggiano served over pappardelle pasta	
ARAGOSTA <i>M</i>	28
lobster stuffed raviolis, asparagus, cherry tomatoes, lobster brandy sauce	
GNOCCHI CACCIO E PEPE 	21
truffle pecorino, fresh black pepper, potato gnocchi	
100 LAYER LASAGNA <i>M</i> 	26
beef & veal bolognese, béchamel, fontina cheese, over spicy vodka sauce finished with fresh parmiginio and fresh basil	
RIGATONI DI SALSICCIA 	24
spicy Italian sausage, calabrian chili, broccolini, sun dried tomatoes with rigatoni pasta	

+ GRILLED SHRIMP	8	+ BURRATA CHEESE	7
+ GRILLED CHICKEN	8	+ SPICY ITALIAN SAUSAGE CRUMBLE	6

all above additions can be paired with pasta only
some pasta dishes may be substituted with gluten free pasta

PIZZA

all pizzas are made using Caputo wheat flour, cooked in our custom oak wood fire oven

DIAVOLA  20 san marzano tomato sauce, fresh mozzarella, basil, goat cheese, spicy Italian sausage crumble, calabrian chili	SWEET BACON <i>M</i> 18 pancetta and onion jam served with fresh mozzarella tomato confit, fresh argula & parmigiano	MARGHERITA  15 san marzano tomato sauce, fresh mozzarella, basil, pecorino
PROSCIUTTO E RUCOLA san marzano tomato sauce, fresh mozzarella, cherry tomatoes, arugula, prosciutto di parma, & parmigiano reggiano	19	HOT HONEY  18 fresh mozzarella , spicy soppressata, calabrian chili, honey & fresh basil
		+ PEPPERONI 3

MAIN

LEMON ROSEMARY HALF CHICKEN <i>OM</i>	29
marinated half chicken served with roasted potatoes, crispy pancetta, garlic confit, finished with pan drippings gravy	
BRANZINO	28
pan seared branzino filet served with roasted potatoes, broccolini and sun dried tomato piccata	
DUCK CONFIT	34
duck leg confit with garlic mash potatoes, orange thyme sauce and baby carrots	
BRAISED SHORT RIB	32
12 hour braised short rib served over rosemary polenta, braising reduction and gremolata	
BLACKENED SHRIMP RISOTTO	28
served with asparagus, cherry tomatoes and shellfish cream sauce	
SALMON	29
7oz. skin on salmon filet served with beet purée, sautéed broccolini and lemon butter sauce	
MELANZANE PARMIGIANA <i>OM</i> 	24
fried eggplant stuffed with mozzarella, served with angel hair pasta and finished with marinara and balsamic reduction	
CHICKEN PARMIGIANA	26
fried chicken breast covered with marinara & mozzarella	
VITELLO DEL NONNO	28
veal scallopini, marsala wine sauce, wild mushrooms over creamy rosemary polenta	

+ MARBLE POTATOES	7	+ CREAMY POLENTA	7
+ BROCCOLINI	6	+ ANGEL HAIR AGLIO E OLIO	7
+ GARLIC MASH POTATOES	7	+ BABY CARROTS	7

All additions or modifications to menu items may be subject to charge

Outside beverages or food are not permitted.


Outside liquor or wine are not permitted.


Not all ingredients listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

Gratuuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of blood born illness. Our Caesar dressing contains raw eggs.
Our Carpaccio contains raw beef.

KIDS

BUTTER PASTA  7
choose between penne, rigatoni or
spaghetti pasta with butter sauce

SPAGHETTI MARINARA  9
spaghetti pasta, savory marinara sauce

MOZZARELLA PIZZA  10
san marzano tomato sauce, fresh
mozzarella cheese

BOLOGNESE 10
beef bolognese, spaghetti
pasta

ALFREDO  9
fettuccine pasta, house
made alfredo sauce

DESSERT

CRÈME BRÛLÉE 9
served with fresh berries

AFFOGATO 10
fresh espresso by Lavazza served
with your choice of vanilla bean
or amaretto gelato


CANNOLIS 10
orange infused ricotta with
chocolate chips, chocolate
sauce and pistachio crumble

TIRAMISU  10
made with Frangelico and
fresh espresso

GELATO 6
your choice of vanilla bean or
amaretto

AFTER DINNER

ESPRESSO MARTINI  17
Grey Goose, Mr. Black Cold Brew
Coffee, Licor 43 Citrus, Fresh
Pulled Espresso by Lavazza

CHOCOLATE MARTINI  17
Grey Goose, Licor 43 Milk
Chocolate, Black Irish White
Chocolate, Baileys Irish Cream

CARAJILLO 15
Licor 43 Citrus, Fresh Pulled
Espresso by Lavazza, Fresh
Cinnamon

AMARETTO SOUR 15
Luxardo Amaretto, Fresh
Lemon, Agave, Egg White,
Shaved Nutmeg

TAYLOR FLADGATE 20 YEAR 16
PORT
Douro, Portugal

GRAHAM'S SIX GRAPES PORT 10
Douro, Portugal

CORDIALS

LUXARDO AMARETTO	10	FERNET BRANCA	10
LUXARDO LIMONCELLO	10	SAMBUCA BLACK	9
CARAVELLO LIMONCELLO	9	SAMBUCA WHITE	9
MAROLO 'MILA'	14	BAILEYS IRISH CREAM	10
CHAMOMILE GRAPPA		DISARONNO AMARETTO	10
AMARULA	9	MONTENEGRO AMARO	9
AVERNA AMARO	9		

TEQUILA

CASAMIGOS REPOSADO	16	PATRON REPOSADO	14
CASAMIGOS AÑEJO	18	DON JULIO REPOSADO	14
CINCO REPOSADO	28	HERRADURA AÑEJO	14
DON JULIO "1942" AÑEJO	40	HERRADURA "LEGEND" AÑEJO	37
CLASE AZUL REPOSADO	40	CLASE AZUL AÑEJO	120

WHISKEY

WHISTLE PIG RYE 10 YEAR	22	BUFFALO TRACE BOURBON	12
REDBREAST 12 YEAR IRISH WHISKEY	20	BASIL HAYDEN BOURBON	12
ANGEL'S ENVY RYE	25	MICHTER'S SMALL BATCH BOURBON	15
ANGEL'S ENVY BOURBON	13	BOOKER'S SMALL BATCH BOURBON	40
WOODFORD RESERVE BOURBON	11	OLD FORESTER 1920 PROHIBITION STYLE WHISKEY	17
YAMAZAKI 12 YEAR JAPANESE WHISKEY	46		