



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

## SIGNATURE COCKTAILS

PAPER PLANE <i>OM</i> <b>16</b>	LA JEFA  <b>15</b>	MARGARITA CLASSICA <b>14</b>
Bulleit Bourbon, Aperol, Amaro Nonino, Fresh Lemon	Illegal Joven Mezcal, Ancho Reyes Chile Liqueur Hibiscus, Passionfruit, Fresh lime, Tajin Rim	Socorro Blanco Tequila, Cointreau, Fresh Lime, Agave, Salted Rim
EL PEPINO <b>15</b>	SOUTHERN PLEASURE <b>16</b>	PURPLE RAIN <i>OM</i> <b>14</b>
Socorro Reposado, Thatcher's Cucumber Liqueur, Fresh Lime, Agave, Tajin 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 <b>15</b>	PASSION FRUIT MARTINI <b>16</b>	LIMONCELLO MULE <b>14</b>
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> <b>15</b>	MAPLE OLD FASHIONED <b>15</b>	BEES KNEES <b>15</b>
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

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## BEER

### DRAFT

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

### BOTTLE

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

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*OM* MIO NONNO FAVORITES

 VEGETARIAN

 SPICY



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## ANTIPASTI

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

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## INSALATE

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

all above additions can be paired with salad only

caesar dressing contains anchovies


# PASTA

MAMA'S RIGATONI ALLA VODKA <i>M</i>  	22
spicy tomato vodka sauce served with handmade rigatoni pasta, chili flakes & pecorino cheese	
SHRIMP & SQUID INK LINGUINI	26
handmade 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	
ALLA CREMA <i>M</i>	26
grilled chicken, sun dried tomatoes, wild mushrooms, gorgonzola cream sauce with fettuccine pasta	
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
four lobster stuffed raviolis, asparagus, cherry tomatoes, lobster brandy sauce	
GNOCCHI PESTO 	22
fresh potato gnocchi with basil pesto sauce	
100 LAYER LASAGNA <i>M</i> 	26
beef & veal bolognese, béchamel & fontina cheese over spicy vodka sauce finished with fresh parmigiano and fresh basil	
RIGATONI DI SALSICCIA 	26
spicy Italian sausage, calabrian chili, broccolini, sun dried tomatoes with handmade 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

# MAIN

LEMON ROSEMARY HALF CHICKEN <i>M</i>	<b>29</b>
marinated half chicken served with roasted potatoes, crispy pancetta, garlic confit, finished with pan drippings gravy	
BRANZINO	<b>28</b>
pan seared branzino filet served with roasted potatoes, broccolini, capers, lemon butter sauce topped with sun dried tomato gremolata	
VITELLO DEL NONNO	<b>28</b>
veal scallopini, marsala wine sauce, wild mushrooms over creamy rosemary polenta	
BRAISED SHORT RIB	<b>32</b>
12 hour braised short rib served over rosemary polenta, braising reduction topped with gremolata	
BLACKENED SHRIMP RISOTTO	<b>28</b>
served with asparagus, cherry tomatoes and shellfish cream sauce	
SALMON	<b>29</b>
7oz. skin on salmon filet served with beet purée, sautéed broccolini and lemon butter sauce	
MELANZANE PARMIGIANA <i>M</i> 	<b>24</b>
fried eggplant stuffed with mozzarella, served with angel hair pasta, finished with marinara and balsamic reduction	
CHICKEN PARMIGIANA	<b>26</b>
fried chicken breast covered with marinara & mozzarella	
+ angel hair pasta with marinara sauce	<b>9</b>

+ ROASTED POTATOES	<b>7</b>	+ CREAMY ROSEMARY POLENTA	<b>7</b>
+ BROCCOLINI	<b>6</b>	+ ANGEL HAIR AGLIO E OLIO	<b>7</b>
+ GARLIC MASH POTATOES	<b>7</b>	+ SAUTÉED WILD MUSHROOMS	<b>7</b>

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.

Gratuity 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.

# PIZZA

our pizza is made using Caputo wheat flour, cooked in our custom oak wood fire oven

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

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## DESSERT

<b>CRÈME BRÛLÉE</b> <b>9</b> served with fresh berries
<b>AFFOGATO</b> <b>10</b> fresh espresso by Lavazza served with your choice of vanilla bean or amaretto gelato
<b>CANNOLIS</b> <b>12</b> orange infused ricotta with chocolate chips, fresh fruit, maraschino cherries, chocolate sauce and pistachio crumble
<b>TIRAMISU</b> <i>M</i> <b>10</b> made with Frangelico and fresh espresso
<b>GELATO</b> <b>6</b> your choice of vanilla bean or amaretto

## AFTER DINNER

<b>ESPRESSO MARTINI</b> <i>M</i> <b>17</b> Grey Goose, Mr. Black Cold Brew Coffee, Licor 43 Citrus, Fresh Pulled Espresso by Lavazza
<b>CHOCOLATE MARTINI</b> <i>M</i> <b>17</b> Grey Goose, Licor 43 Milk Chocolate, Black Irish White Chocolate, Baileys Irish Cream
<b>CARAJILLO</b> <b>15</b> Licor 43 Citrus, Fresh Pulled Espresso by Lavazza, Fresh Cinnamon
<b>AMARETTO SOUR</b> <b>15</b> Luxardo Amaretto, Fresh Lemon, Agave, Egg White, Shaved Nutmeg
<b>TAYLOR FLADGATE 20 YEAR PORT</b> <b>16</b> Douro, Portugal
<b>GRAHAM'S SIX GRAPES PORT</b> <b>10</b> Douro, Portugal

## CORDIALS

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

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## TEQUILA

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

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## WHISKEY

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