

BREAKFAST

SERVED DAILY 7-11 AM

HOUSE MADE JUICE BLENDS 7   

Cleanse
Orange, Pineapple, Beet

Sunrise
Mango, Grapefruit, Orange

Wake Me Up
Carrot, Orange, Ginger, Lime

COLAZIONE

All Butter or Daily Croissant 6 

Jam, Butter

Daily Muffin 6 

Steel Cut Gristmill Oats 12  

Granola, Berries, Walnuts

Heirloom Tomatoes 8   


Olive Oil, Sea Salt, Arugula

Lemon Yogurt and Berries 12  

Add Granola +3 

Granola 8 

Choice of Milk


Breakfast Potatoes 6  

Seasonal Berries 9  

Side of Bacon or Pork Sausage 7 

Farmer's Omelet* 15  

Roasted Pepper, Cherry Tomato, Onion,
Spinach, Mozzarella Cheese

Ham and Cheddar Omelet* 16 

Potato, Onion, Arugula Salad

Avocado Toast* 16 

Feta, Heirloom Cherry Tomato, Pepitas,
Lemon, One Egg Any Style

Bacon and Eggs* 18

Sous Vide Slab Bacon, Gristmill Steel Cut
Polenta, Cheddar, 2 Eggs Any Style,
Tomato-Arugula Salad

Two Eggs Any Style* 14

Choice of Toast, Breakfast Potatoes,
Applewood Bacon or Pork Sausage Link

Lemon Ricotta Pancakes 14 

Roasted Blueberry Sauce, Mascarpone-Cream
Cheese, Pure Maple Syrup

Everything Sandwich 13

Everything Cream Cheese, Heirloom Tomato,
Bacon, Arugula, Ciabatta

Scrambled Egg Sandwich* 12

Scrambled Eggs, Aged Cheddar,
Chives, Bacon

Smoked Salmon Sandwich* 17

Deviled Egg Spread, Red Onions,
Pepitas, Fried Capers, Ciabatta

Two Breakfast Tacos* 9

Chorizo, Eggs, Cheddar, Flour Tortillas

COFFEE & TEA

Espresso 4.5

Americano 4.5

Latte 5.5

Cappuccino 5.5

Coffee 4.5

Early Grey Tea 4.5

Breakfast Tea 4.5

Tropical Green Tea 4.5

Orange Blossom Tea 4.5

Add Ons

Half & Half, Whole Milk,
2% Milk, Skim Milk,
Soy Milk, Almond Milk,
Oat Milk

BEVERAGES

Diet Coke 4

Coke 4

Sprite 4

Dr. Pepper 4

Iced Tea 4

Topo Chico 5

Lemonade 4

Chocolate Milk 4

Milk 4

Pineapple 4

Apple 4

Orange 4

Cranberry 4

Grapefruit 4

 **DAIRY FREE**

 **GLUTEN FREE**

 **VEGETARIAN**

 **VEGAN**

LOCAL & SUSTAINABLE

• Organic micro greens from
local Austin farm, Native Roots
• Texas Olive Ranch Olive Oil

• Painted Hills Natural Beef
hormone-free angus cattle
• Crystal Farms air-chilled chicken



\$3 service fee and 24% gratuity added to in-room dining orders. Automatic 20% gratuity is added for groups 7 and more.

*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LUNCH

ANTI PASTI

Trio of Italian Tostadas 18

Choose Up To 3 Flavors

Braised Pork with Gremolata, **Prosciutto** with Arugula and Parmesan, **Herb Charred Chicken** and Goat Cheese, **Shrimp*** alla Vodka

Tuna Crudo* 17 ^{GF}

Spiced Yogurt, Lemon-Orange Vinaigrette, Radish, Capers, Crispy Carrot

Garlic Bread 15

Crescenza Cheese, Guanciale, Gremolata, Parmesan, Garlic Butter

Add Fresh Black Truffles 35

Shishito Peppers 15 ^{VE}

Scallions, Gremolata Aioli, Lemon

Stracciatella Toast 16 ^{VE}

Charred Focaccia, Calabrian Agrodolce, Marcona Almonds, Dried Berries, Local Herbs

Nonna’s Meatballs 16

Tomato Sauce, Parmesan, Grilled Bread

Black Mussels* 19

Nduja, Garlic Butter, Chives, Grilled Bread

CHEF’S BOARD 14 / 24

serves 2 or 4 people

Prosciutto, Mortadella, Taleggio Cheese, Manchego Cheese, Roasted Peppers, Marcona Almonds, Calabrian Chili Honey, Agrodolce, Lavosh, Grilled Bread

INSALATA

Caesar* 8 / 14 ^{VE}

Gem Lettuce, Garlic Croutons, Grana Padano

Tuscan Kale 8 / 14 ^{VE}

Kale-Arugula, Radish, Marcona Almonds, Dried Blueberries, Tomato, Roasted Ricotta Salata, Pepperoncini Vinaigrette

Laurel’s Cobb* 9 / 16 ^{GF}

Mixed Greens, Bacon, Tomato, Blue Cheese, Roasted Pumpkin Seeds, Deviled Egg, Green Goddess Dressing

Side Salad 7 ^{GF} ^{VE}

Kale-Arugula, Parmesan, Pepperoncini Vinaigrette

Add Grilled Chicken +14 Branzino +16 Salmon +14 Shrimp* +13

PANINI

BLT Burger 24

Slab Bacon, Cheddar, Lettuce, Tomato, Herb Aioli, French Fries, House-Made Smoked Ketchup

Smoked Salmon Sandwich* 17

Deviled Egg Spread, Red Onions, Pepitas, Fried Capers, Mixed Green Salad, Ciabatta

Mortadella Sandwich 14

Shaved Mortadella, Heirloom Tomato, Spring Mix, Grain Mustard, Country Bread, French Fries, House-Made Smoked Ketchup

Crispy Chicken Sandwich 14

Crystal Farms Air-Chilled Chicken, Brioche Bun, Tomato Ragu, Mozzarella, Parmesan, French Fries, House-Made Smoked Ketchup

PIZZA

Margherita 16 ^{VE}

Mozzarella, Fresh Basil, Tomato, Olive Oil, Red Sauce

Verde 16 ^{VE}

Spinach, Jalapeno, Peppered Mascarpone Spread, Arugula Salad

Salumi 16

Homemade Nduja Sausage Spread, Mozzarella, Roasted Pepper, Ricotta Salata, Arugula

Pig 16

Pork Rilette, White Peppered Sauce, Mozzarella, Pickled Onions, Basil

PRIMI & SECONDI

Rigati Alla Vodka 27

Fresh Pasta Made In-House, Charred Onions, Fennel Sausage, Spicy Parmesan Crumble

Cacio E Pepe 22 ^{VE}

Handmade Fresh Pasta, Pecorino Romano, Butter, Black Pepper

Pan Roasted Branzino 29 ^{GF}

Fava Beans, Peas, Romanesco, Salsa Verde, Almond Crumble

Seared Salmon* 6oz 28 ^{GF}

White Bean Cassoulet, Squash, Broccolini, Braised Bacon Lardons

Prosciutto Wrapped Chicken 26 ^{GF}

Smoked Caponata Puree, Brussel Sprouts, Chicharrons

Quinoa Grain Bowl 18 ^{GF} ^{VE}

Roasted Peppers, Asparagus, Brussels Sprouts, Salsa Verde

Sweet Corn Risotto 18 ^{GF} ^{VE}

Toasted Pepitas, Goat Cheese, Calabrian Chili Infused Texas Olive Oil



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DINNER

ANTIPASTI

Garlic Bread 15

Crescenza Cheese, Guanciale, Gremolata, Parmesan, Garlic Butter
Add Fresh Black Truffles 35

Charred Octopus* 18

Scallion White Gazpacho, Salami Braised Beans, Crispy Shishito Peppers

Tuna Crudo* 17 GF

Spiced Yogurt, Lemon-Orange Vinaigrette, Radish, Capers, Crispy Carrot

Trio of Italian Tostadas 18

Choose Up To 3 Flavors

Braised Pork with Gremolata, **Prosciutto** with Arugula and Parmesan, **Herb Charred Chicken** and Goat Cheese, **Shrimp*** alla Vodka

Stracciatella Toast 16

Charred Focaccia, Calabrian Agrodolce, Marcona Almonds, Dried Berries, Local Herbs

Crispy Brussel Sprouts 14 GF

Guanciale, Raisins, Roasted Ricotta Salata

Nonna’s Meatballs 16

Tomato Sauce, Parmesan, Grilled Bread

Shishito Peppers 15

Scallions, Gremolata Aioli, Lemon

CHEF’S BOARD 14 / 24

serves 2 or 4 people

Prosciutto, Mortadella, Taleggio Cheese, Manchego Cheese, Roasted Peppers, Marcona Almonds, Calabrian Chili Honey, Agrodolce, Lavosh, Grilled Bread

INSALATA

Caesar* 8 / 14

Gem Lettuce, Garlic Croutons, Grana Padano

Tuscan Kale 8 / 14

Kale-Arugula, Radish, Marcona Almonds, Dried Blueberries, Tomato, Roasted Ricotta Salata, Pepperoncini Vinaigrette

Laurel’s Cobb* 9 / 16 GF

Mixed Greens, Bacon, Tomato, Blue Cheese, Roasted Pumpkin Seeds, Deviled Egg, Green Goddess Dressing

Side Salad 7 GF

Kale-Arugula, Parmesan, Pepperoncini Vinaigrette

Add Grilled Chicken +14 Branzino +16 Salmon +14 Shrimp +13*

PIZZA

Margherita 16

Mozzarella, Fresh Basil, Tomato, Olive Oil, Red Sauce

Verde 16

Spinach, Jalapeno, Peppered Mascarpone Spread, Arugula Salad

Salumi 16

Homemade Nduja Sausage Spread, Mozzarella, Roasted Pepper, Ricotta Salata, Arugula

Pig 16

Pork Rilette, White Peppered Sauce, Mozzarella, Pickled Onions, Basil

PRIMI & SECONDI

Rigati Alla Vodka 27

Fresh Pasta Made In-House, Charred Onions, Fennel Sausage, Spicy Parmesan Crumble

Cacio E Pepe 22

Handmade Fresh Pasta, Pecorino Romano, Butter, Black Pepper

BLT Burger 24

Slab Bacon, Cheddar, Lettuce, Tomato, Herb Aioli, French Fries, House-Made Smoked Ketchup

Pan Roasted Branzino 29 GF

Fava Beans, Peas, Romanesco, Salsa Verde, Almond Crumble

Seared Salmon* 6oz 28 GF

White Bean Cassoulet, Squash, Broccolini, Braised Bacon Lardons

Cioppino Alla Chartreuse 29

Shrimp, Mussels, Salmon, Fennel, Tomato-Fish Broth, Grilled Bread

Prosciutto Wrapped Chicken 26 GF

Smoked Caponata Puree, Brussel Sprouts, Chicharrons

Painted Hills New York Strip* 14oz 49 GF

Roasted Campari Tomatoes, Asparagus, Demi Glace, Black Garlic Salt

Pork Shoulder Steak 29 GF

Smoked Carrots, Spicy Parmesan Broth

Quinoa Grain Bowl 18 GF

Roasted Peppers, Asparagus, Brussels Sprouts, Salsa Verde

Sweet Corn Risotto 18 GF

Toasted Pepitas, Goat Cheese, Calabrian Chili Infused Texas Olive Oil

DF

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DOLCE

Nonna's Tart 12 🌿

Pastry Cream, Lemon, Pine Nuts, Almonds

Ricotta Cake 12 🌿

Sponge Cake, Ricotta, Pistachio Cream

Bomboloni 12 🌿

Cream Filled Italian Donuts, Caramel
Chocolate Glaze

Gelato 9 (GF) 🌿

Vanilla, Chocolate, Seasonal

Affogato 11 🌿

Hazelnut Espresso, Waffle Cone, Vanilla Gelato
Roasted Hazelnuts



GLUTEN FREE VEGETARIAN

Visconti

— RISTORANTE & BAR —