



DRINKS

- FEUDI DI SAN GREGORIO 12
Rosé of Aglianico
- RUFFINO PROSECCO 10
- ITALIAN MOJITO 10
Mount Gay Rum, Sweet Fresh Basil,
Lime & Floral Bitters
- ITALIAN SPRITZ 9
A Classic Aperitif of Prosecco,
Aperol or Campari & a Splash of Soda

- ITALIAN SODAS 3.25
Almond
Peach
Vanilla
Lemon
- ORGANIC ICED TEA 3
- ILLY DARK ROAST COFFEE 4
- ILLY ITALIAN ESPRESSO 3
- CAPPUCCINO 4.50

WE'RE OPEN

- TUESDAY — SATURDAY
11 a.m. to 10 p.m.
- SUNDAY
11 a.m. to 8 p.m.

MUSEUM MEMBERS SAVE 10%
Become a Member Today. Ask How.

CATERING & EVENTS

LET US CREATE YOUR
MOST MEMORABLE EVENT YET!
Private Dining, Corporate Celebrations,
Elegant Galas and Casual Get-Togethers

Inquiries:
Liza Hill
Liza@JasonDady.com
210.289.4955

We can accommodate
allergy or dietary restrictions.
Please ask your server.

EXECUTIVE CHEF/OWNER: Jason Dady
OWNER: Jake Dady
GENERAL MANAGER: Ashley Rabin



LUNCH SELECTIONS

ANTIPASTI

- CANNELLINI WHITE BEANS Gremolata 6
- ROASTED GOLDEN BEETS Orange Segments 7
- CACIO Y PEPE “DEVILED EGGS” White Truffle Oil, Kewpie and Parmigiano-Reggiano 6
- CHILLED WHOLE ARTICHOKE Lemon-Caper Aioli 8
- TUSCAN FARRO SALAD Fresh Mint, Walnut Vinaigrette and Parmigiano-Reggiano 6

FORMAGGIO & SALUMI

- PULLED-TO-ORDER FRESH MOZZARELLA Garlic Toast and Sea Salt 12.50
- SLOW-ROASTED TOMATO CAPRESE Fresh Mozzarella and Basil Oil 9
- SEASONAL CHEESE AND SALUMI BOARD Chef’s Accompaniments 26

INSALATE

- TRE’S MARKET SALAD MP
- SIGNATURE CAESAR SALAD House Croutons, Black Pepper and Parmigiano-Reggiano 8
- HOUSE ITALIAN SALAD Artichoke, Hearts of Palm, Olive and Italian Dressing 9
- CHEF’S SEASONAL BISQUE 9

HOUSE-MADE PASTA AND ENTRATA

Add A Small Caesar Salad or Cup of Bisque \$5

- “ITALIAN SAMMY” 12
Prosciutto, Soppressata, Pesto, Arugula, Oven Dried Tomato and Mayo
- SWEET CORN RISOTTO 13
Basil, Cherry Tomato and Parmigiano-Reggiano
- CAMPANELLE BOLOGNESE 14
- PAN SEARED POTATO GNOCCHI 16
“Alfredo Sauce,” Blue Cheese, Lemon Zest, Spicy Honey and Pecan Pangrattato
- SMOKED GOUDA WHITE TRUFFLE RADIATORE 14
Brown Butter Cauliflower, Chive, Charred Lemon and Hazelnuts
- BEEF TENDERLOIN AND FUSILLI RAGU 18
Baby Arugula, Saffron Cauliflower Pickles and Pecorino-Romano
- CASARECCE WITH MUSHROOM BISQUE 15
Cremeni Mushroom, Baby Spinach, Thyme, Garlic and Goat Cheese
- “CRISPY SKIN” RAINBOW TROUT 19
Salsa Verde
- HERB-ROASTED CHICKEN 18
Italian Salsa Fresca

Gluten Free Pasta Available ~ \$3 Supplement

CAST IRON PIZZA

Pizzas are served when ready; please allow up to 25 minutes.

- SOPPRESSATA PIZZA San Marzano Tomato and Spicy Pepperoncini 15
- PROSCIUTTO DE PARMA PIZZA Burrata, Arugula and Calabrese Pepper 17
- GOAT CHEESE PIZZA Balsamic Onion, Pistachio and Saba 16



DOLCE

- PISTACHIO PANNA COTTA Bitter Chocolate Ganache, Orange Zest and Sea Salt 9
- NUTELLA X 3 7
- HOUSE-MADE LEMON RICOTTA CAKE Strawberry Jam, Amaretto and Vanilla Chantilly 8



DRINKS

- FEUDI DI SAN GREGORIO 12
Rosé of Aglianico
- RUFFINO PROSECCO 10
- ITALIAN MOJITO 10
Mount Gay Rum, Sweet Fresh Basil,
Lime & Floral Bitters
- TRE MARTINI 10
Three Olives in Pomegranate Vodka,
Pomegranate Juice, Soda &
Thyme-Infused Simple Syrup
- ITALIAN SPRITZ 9
A Classic Aperitif of Prosecco,
Aperol or Campari & a Splash of Soda
- BASIL GREYHOUND 10
Absolut Elyx Vodka, Sweet Fresh Basil,
Grapefruit Juice & Fee Brothers Grapefruit Bitters

ITALIAN SODAS 3.25

Almond
Peach
Vanilla
Lemon

ORGANIC ICED TEA 3

ILLY DARK ROAST COFFEE 4

ILLY ITALIAN ESPRESSO 3

CAPPUCCINO 4.50

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DINNER SELECTIONS

ANTIPASTI

- CANNELLINI WHITE BEANS Gremolata 6
- ROASTED GOLDEN BEETS Orange Segments 7
- CACIO Y PEPE “DEVILED EGGS” White Truffle Oil, Kewpie and Parmigiano-Reggiano 6
- CHILLED WHOLE ARTICHOKE Lemon-Caper Aioli 8
- TUSCAN FARRO SALAD Fresh Mint, Walnut Vinaigrette and Parmigiano-Reggiano 6

FORMAGGIO & SALUMI

- PULLED-TO-ORDER FRESH MOZZARELLA Garlic Toast and Sea Salt 12.50
- BURRATA DI BUFALA Basil-Pistachio Pesto, Local Tomato and Stonefruit 14
- SLOW-ROASTED TOMATO CAPRESE Fresh Mozzarella and Basil Oil 9
- SEASONAL CHEESE AND SALUMI BOARD Chef’s Accompaniments 26

INSALATE

- TRE’S MARKET SALAD MP
- SIGNATURE CAESAR SALAD House Croutons, Black Pepper and Parmigiano-Reggiano 8
- HOUSE ITALIAN SALAD Artichoke, Hearts of Palm, Olive and Italian Dressing 9
- CHEF’S SEASONAL BISQUE 9

HOUSE-MADE PASTA

Add A Small Caesar Salad or Cup of Bisque \$5

- CAMPANELLE BOLOGNESE 16
- PAN SEARED POTATO GNOCCHI 19
“Alfredo Sauce,” Blue Cheese, Lemon Zest, Spicy Honey and Pecan Pangrattato
- SMOKED GOUDA WHITE TRUFFLE RADIATORE 17
Brown Butter Cauliflower, Chive, Charred Lemon and Hazelnuts
- BEEF TENDERLOIN AND FUSILLI RAGU 20
Baby Arugula, Saffron Cauliflower Pickles and Pecorino-Romano
- CASARECCE WITH MUSHROOM BISQUE 18
Cremini Mushroom, Baby Spinach, Thyme, Garlic and Goat Cheese
- SWEET CORN RISOTTO 14
Basil, Cherry Tomato and Parmigiano-Reggiano

Gluten Free Pasta Available ~ \$3 Supplement

CAST IRON PIZZA

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- PROSCIUTTO DE PARMA PIZZA Burrata, Arugula and Calabrese Pepper 17
- GOAT CHEESE PIZZA Balsamic Onion, Pistachio and Saba 16

ENTRADA

- SLOW-BRAISED BEEF SHORT RIB Horseradish Gremolata and Black Truffle Jus 37
- “CRISPY SKIN” RAINBOW TROUT Salsa Verde 22
- HERB-ROASTED HALF CHICKEN Italian Salsa Fresca 24

CONTORNI

Shareable Sides

- TEXAS SUMMER SQUASH San Marzano, Red Chile and Mint 11
- DAILY FARMERS MARKET SELECTION MP



DOLCE

- PISTACHIO PANNA COTTA Bitter Chocolate Ganache, Orange Zest and Sea Salt 9
- NUTELLA X 3 7
- HOUSE-MADE LEMON RICOTTA CAKE Strawberry Jam, Amaretto and Vanilla Chantilly 8