



BREAKFAST

SERVED UNTIL 10 A.M.

YOGURT PARFAIT
WITH SEASONAL FRUIT,
HONEY AND HOUSE GRANOLA
\$5

BAKERY LORRAINE
ASSORTED PASTRIES
\$7

SOFT BOILED EGGS
WITH NUTS AND FRESH FRUIT
\$8

"CAPRESE" AVOCADO TOAST
WITH HOUSE-PULLED MOZZARELLA,
OVEN DRIED TOMATOES AND FRESH BASIL
\$10

MASCARPONE-RASPBERRY
STUFFED FRENCH TOAST
WITH MAPLE SYRUP AND VANILLA CHANTILLY
\$12

"NUTELLA X3" PANCAKES
\$10

SOFT SCRAMBLED EGGS PLATE
WITH AVOCADO, TOMATO, PESTO, OLIVE OIL
AND BUTTERED TOAST
\$11

HOUSE-MADE GNOCCHI
WITH WILD MUSHROOMS AND A FRIED EGG
\$15

PULLED TO ORDER FRESH MOZZARELLA
WITH BUTTERED TOAST
\$12

Thank you for joining us!

Jason Dady
RESTAURANTS



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Jason Dady
RESTAURANTS



REFRESHMENTS

ITALIAN SODAS

ALMOND, PEACH, VANILLA OR LEMON

\$3.25

ORGANIC ICED TEA

\$3

ILLY DARK ROAST COFFEE

\$4

ILLY ESPRESSO

\$3

CAPPUCCINO

\$4.50



RUFFINO PROSECCO

\$8

ITALIAN SPRITZ

CLASSIC APERITIF OF PROSECCO,
APEROL OR CAMPARI AND SPLASH OF SODA

\$9

FEUDI DI SAN GREGORIO

ROSÈ OF ANGLIANICO

\$7.50



COCKTAIL, BEER & WINE
SELECTIONS AVAILABLE

We're Open

Tuesday—Saturday

8 a.m. to 10 p.m.

Sunday

8 a.m. to 8 p.m.

Museum Members Save 10%
Become a Member Today. Ask How.

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



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LUNCH SELECTIONS



DRINKS

ITALIAN SODAS \$3.25

ALMOND
PEACH
VANILLA
LEMON

ORGANIC ICED TEA \$3

ILLY DARK ROAST COFFEE \$4

ILLY ITALIAN ESPRESSO \$3

CAPPUCCINO \$4.50

RUFFINO PROSECCO \$8

ITALIAN SPRITZ \$9
CLASSIC APERITIF OF PROSECCO,
APEROL OR CAMPARI
& SPLASH OF SODA

FEUDI DI SAN GREGORIO
ROSÉ OF ANGLIANICO \$7.50

COCKTAIL, BEER & WINE
SELECTIONS AVAILABLE

ANTIPASTI

CANNELLINI WHITE BEANS WITH GREMOLATA \$6

ROASTED GOLDEN BEETS WITH ORANGE \$7

“DEVILED EGGS” WITH KEWPIE,
CACIO Y PEPE AND WHITE TRUFFLE OIL \$6

CHILLED WHOLE ARTICHOKE
WITH LEMON-CAPER AIOLI \$8

TUSCAN FARRO SALAD WITH FRESH MINT,
PARMIGIANO-REGGIANO AND
WALNUT VINAIGRETTE \$6

INSALATE

TRE’S MARKET SALAD M/P

CLASSIC CAESAR SALAD
WITH CROUTONS, BLACK PEPPER
AND PARMIGIANO-REGGIANO \$8

HOUSE ITALIAN SALAD
WITH HEARTS OF PALM, ARTICHOKE, OLIVE
AND ITALIAN DRESSING \$9

SPANISH GAZPACHO
WITH BLOOD ORANGE CREMA
AND OLIVE OIL \$9

FORMAGGIO & SALUMI

HAND-PULLED FRESH MOZZARELLA
WITH BUTTERED TOAST \$12.50

SLOW ROASTED TOMATO CAPRESE WITH
FRESH MOZZARELLA AND BASIL OIL \$9

SEASONAL CHEESE AND SALUMI BOARD \$26

CAST IRON PIZZA

SOPPRESETTA, SAN MARZANO TOMATO
AND SPICY PEPPERONCINI \$15

PROSCIUTTO DE PARMA, BURRATA,
ARUGULA AND CALABRESE PEPPER \$17

“PIZZA BIANCA”
MOZZARELLA, RICOTTA,
RED ONION AND OREGANO \$15

*PIZZAS ARE SERVED WHEN READY;
PLEASE ALLOW UP TO 25 MINUTES.*

PASTA AND ENTRÉE

ADD A SMALL CAESAR SALAD OR CUP OF BISQUE \$5

“ITALIAN SAMMY”
PROSCIUTTO, SOPPRESETTA, PESTO,
ARUGULA, OVEN DRIED TOMATOES AND MAYO \$12

“CRISPY SKIN” RAINBOW TROUT
WITH SALSA VERDE \$18

SWEET CORN AND BASIL RISOTTO
WITH PARMIGIANO-REGGIANO \$12

LEMON AND OREGANO ROASTED CHICKEN
WITH CELERY, GREEN OLIVE AND CUCUMBER \$17

CAMPANELLE BOLOGNESE \$13

PAN SEARED POTATO GNOCCHI WITH MUSHROOM BISQUE,
FRESH THYME AND PARMIGIANO-REGGIANO \$15

SMOKED GOUDA WHITE TRUFFLE RADIATORE
WITH BROWN BUTTER CAULIFLOWER,
CHARRED LEMON, CHIVE AND HAZELNUTS \$12

SPAGHETTI WITH 44 FARMS MEATBALLS,
SAN MARZANO TOMATO AND BLACK PEPPER CREMA \$13

FUSILLI WITH SUMMER CORN, HEIRLOOM TOMATO,
FRESH JALAPEÑO, GARLIC BREADCRUMBS AND BASIL \$15

GLUTEN FREE FRESH PASTA AVAILABLE ~ \$3 SUPPLEMENT

DOLCE DESSERT

NUTELLA x3 \$7

MILK CHOCOLATE BUDINO WITH
SALTED CARMEL MASCARPONE MOUSSE,
CANDIED HONEY-SALTED PEANUTS AND
VANILLA BEAN CHANTILLY \$9

LEMON RICOTTA CAKE
WITH SUMMER STRAWBERRIES, AMARETTO,
WHIPPED CREAM AND ALMOND NOUGAT \$8

MUSEUM MEMBERS SAVE 10%
BECOME A MEMBER TODAY. ASK HOW.

WE’RE OPEN
TUESDAY—SATURDAY
8 A.M. TO 10 P.M.
SUNDAY
8 A.M. TO 8 P.M.

WE CAN ACCOMMODATE ALLERGY OR DIETARY RESTRICTIONS.
PLEASE ASK YOUR SERVER.

EXECUTIVE CHEF/OWNER: JASON DADY
OWNER: JAKE DADY, CRYSTAL DADY
SOUS CHEF: ESTEBAN VALDEZ
GENERAL MANAGER: ASHLEY RABIN
DIRECTOR OF SALES: LIZA HILL



NEED CATERING? HAVING A PARTY?

BOOK YOUR NEXT OCCASION WITH US.

CONTACT LIZA....LIZA@JASONDADY.COM



DRINKS

- ITALIAN SODAS \$3.25
- ALMOND
PEACH
VANILLA
LEMON
- ORGANIC ICED TEA \$3
- ILLY DARK ROAST COFFEE \$4
-
- RUFFINO PROSECCO \$8
- ITALIAN SPRITZ \$9
CLASSIC APERITIF OF PROSECCO,
APEROL OR CAMPARI
& SPLASH OF SODA
- FEUDI DI SAN GREGORIO
ROSÉ OF ANGLIANICO \$7.50
-
- COCKTAIL, BEER & WINE
SELECTIONS AVAILABLE

PASTA
HOUSE-MADE

- CAMPANELLE BOLOGNESE \$16
- PAN SEARED POTATO GNOCCHI WITH MUSHROOM BISQUE,
FRESH THYME AND PARMIGIANO-REGGIANO \$18
- SMOKED GOUDA WHITE TRUFFLE RADIATORE
WITH BROWN BUTTER CAULIFLOWER,
CHARRED LEMON, CHIVE AND HAZELNUTS \$17
- SPAGHETTI WITH 44 FARMS MEATBALLS,
SAN MARZANO TOMATO AND BLACK PEPPER CREMA \$18
- FUSILLI WITH SUMMER CORN, HEIRLOOM TOMATO,
FRESH JALAPEÑO, GARLIC BREADCRUMBS AND BASIL \$15
- ORECCHIETTE PASTA WITH PORK BELLY AND “ARRABBIATA” SHRIMP,
TOMATO FONDUE, CITRUS BUERRE BLANC AND OREGANO OIL \$28

GLUTEN FREE FRESH PASTA AVAILABLE ~ \$3 SUPPLEMENT

CAST IRON PIZZA

- SOPPRESETTA, SAN MARZANO TOMATO
AND SPICY PEPPERONCINI \$15
- PROSCIUTTO DE PARMA, BURRATA,
ARUGULA AND CALABRESE PEPPER \$17
- “PIZZA BIANCA”
MOZZARELLA, RICOTTA,
RED ONION AND OREGANO \$15

PIZZAS ARE SERVED WHEN READY;
PLEASE ALLOW UP TO 25 MINUTES.

INSALATE

- TRE’S MARKET SALAD M/P
- CLASSIC CAESAR SALAD
WITH CROUTONS, BLACK PEPPER
AND PARMIGIANO-REGGIANO \$8
- HOUSE ITALIAN SALAD WITH ARTICHOKE,
HEARTS OF PALM, OLIVE
AND ITALIAN DRESSING \$9
- SPANISH GAZPACHO
WITH BLOOD ORANGE CREMA AND OLIVE OIL \$9

ANTIPASTI

- CANNELLINI WHITE BEANS WITH GREMOLATA \$6
- ROASTED GOLDEN BEETS WITH ORANGE \$7
- WHITE TRUFFLE OIL “DEVILED EGGS”
WITH KEWPIE AND CACIO Y PEPE \$6
- CHILLED WHOLE ARTICHOKE
WITH LEMON-CAPER AIOLI \$8
- TUSCAN FARRO SALAD WITH FRESH MINT,
PARMIGIANO-REGGIANO AND
WALNUT VINAIGRETTE \$6

FORMAGGIO & SALUMI

- HAND-PULLED FRESH MOZZARELLA
WITH BUTTERED TOAST \$12.50
- BUFALA MILK BURRATA WITH STRAWBERRY,
BASIL AND BALSAMIC REDUCTION \$14
- SLOW ROASTED TOMATO CAPRESE
WITH FRESH MOZZARELLA AND BASIL OIL \$9
- SEASONAL CHEESE AND SALUMI BOARD \$26

CONTORNI
SHAREABLE SIDES

- SUMMER SQUASH WITH MINT,
TOMATO AND RED CHILE FLAKES \$8
- SWEET CORN AND BASIL RISOTTO
WITH PARMIGIANO-REGGIANO \$11
- DAILY FARMERS MARKET SELECTION M/P
- ENTRATA
ENTRÉES
- TUSCAN MARINATED BEEF TENDERLOIN
WITH FRESH GARDEN TOMATOES,
EXTRA VIRGIN OLIVE OIL AND SEA SALT \$38
- “CRISPY SKIN” RAINBOW TROUT
WITH SALSA VERDE \$22
- LEMON AND OREGANO ROASTED CHICKEN
CELERY, GREEN OLIVE AND CUCUMBER \$24

DOLCE
DESSERT

- NUTELLA x3 \$7
- MILK CHOCOLATE BUDINO WITH SALTED CARMEL MASCARPONE MOUSSE,
CANDIED HONEY-SALTED PEANUTS AND VANILLA BEAN CHANTILLY \$9
- LEMON RICOTTA CAKE WITH SUMMER STRAWBERRIES,
AMARETTO, WHIPPED CREAM AND ALMOND NOUGAT \$8

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WINE BY THE GLASS

SPARKLING

		<u>GLASS</u>	<u>BOTTLE</u>
NV	RUFFINO, <i>PROSECCO</i>	8	32

ROSÉ

‘16	FEUDI DI SAN GREGORIO “ROS’AURA” ROSÈ OF ANGLIANICO, <i>IRPINIA, CAMPANIA</i>	9.75	30
‘17	VINO BY CHARLES SMITH ROSÈ OF SANGIOVESE, <i>WASHINGTON</i>	7	26

WHITE

‘17	ANTINORI “BRAMITO DEL CERVO” CHARDONNAY, <i>UMBRIA</i>	13	40
‘16	FERNANDO PIGHIN PINOT GRIGIO, <i>FRIULI GRAVE</i>	10.50	35
‘16	HARTFORD COURT CHARDONNAY, <i>RUSSIAN RIVER VALLEY</i>	15	45
‘16	EMMOLO SAUVIGNON BLANC, <i>NAPA VALLEY</i>	12	38

RED

‘13	JACKSON ESTATE CABERNET SAUVIGNON, <i>ALEXANDER VALLEY</i>	18	55
‘16	COLOME AUTENTICO MALBEC, <i>SALTA</i>	12	36
‘15	BOTTEGA VINAIA PINOT NOIR, <i>TRENTINO</i>	10	37
‘16	INTRINSIC RED BLEND, <i>COLUMBIA VALLEY</i>	15	47
‘15	CASTELLO DI VOLPAIA SANGIOVESE, <i>CHIANTI CLASSICO</i>	10.50	34

SPANISH WINE

NV	JUVÈ Y CAMPS RESERVA DE LA FAMILIA CAVA	10.18	40
‘17	MARQUES DE CACERES VERDEJO	6.25	32
‘16	TORRES CINCO GARNACHAS	8.25	32

COCKTAIL MENU

TRE MARTINI
Three Olives in Pomegranate Vodka,
Pomegranate Juice, Soda &
Thyme-Infused Simple Syrup 10

THE REFRESHER
Grey Goose Melon, Honeydew Melon,
English Cucumber & Lemon 12

ITALIAN MOJITO
Mount Gay Rum, Sweet Fresh Bail,
Lime & Floral Bitters 10

DADY’S G & T
Hendrick’s Gin, Rhubarb Bitters,
Fever Tree Tonic & Lime 10

BARREL AGED OLD FASHIONED
“Jason Dady” W.L. Weller Bourbon, Bitters,
Cinnamon Sticks, Star Anise,
Cloves & All Spice Berries 12

ITALIAN SPRITZ
A Classic Aperitif of Prosecco,
Aperol or Campari and a Splash of Soda 9

ANTICO
Avion Silver Tequila, St. Germain,
Demarura Sugar, Fresh Grapefruit & Mint 12

TRE MULO
Absolut Citron, Limoncello,
Rosemary, Lavender Bitters, &
Fever Tree Ginger Beer 12

BEER SELECTIONS

SHINER BOCK
STELLA ARTOIS
PERONI
ALAMO GOLDEN ALE
KARBACH HOPADILLO IPA
VICTORIA
MILLER LITE
BUD LIGHT

SUMMER OF SPAIN

JUNE 23
TO
SEPTEMBER 16

THE SAN ANTONIO MUSEUM OF ART
SAMUSEUM.ORG/SPAIN



Please note, we may be “out of stock” on certain wines due to various reasons. Vintages are subject to change based on shipments available. We apologize in advance and will be happy to assist you with a comparable selection. Thank you for your patience.
- Jason , Jake & Crystal

WINE LIST

SPARKLING

	<u>BOTTLE</u>
‘11 PERRIER JOUET “BELLE EPOQUE” <i>CHAMPAGNE</i>	225
NV GH MUMM “CORDON ROUGE” <i>CHAMPAGNE</i>	60
NV ANERI <i>PROSECCO</i>	52

WHITE

	<u>BOTTLE</u>
‘17 SANTA MARGHERITA PINOT GRIGIO <i>VALDADIGE</i>	50
‘16 A TO Z PINOT GRIS <i>OREGON</i>	31
‘14 GALERIE “EQUITEM” SAUVIGNON BLANC <i>KNIGHTS VALLEY</i>	58
‘14 CAKEBREAD CHARDONNAY <i>NAPA VALLEY</i>	65
‘14 DOMAINE DUBET-MONTHELIE CHARDONNAY <i>MEURSAULT</i>	85
‘13 SIXTO “FRENCHMAN HILLS” CHARDONNAY <i>WASHINGTON</i>	77
‘16 DUCHMAN FAMILY WINERY VERMENTINO <i>TEXAS</i>	35
‘15 MAELI MOSCATO GIALLO <i>FIOR D’ARANCIO COLLI EUGANEI</i>	42

ITALIAN RED

	<u>BOTTLE</u>
‘14 ARCANUM “IL FAUNO” ITALIAN RED BLEND <i>TOSCANA</i>	55
‘15 IL POGGIONE SANGIOVESE <i>ROSSO DI MONTALCINO</i>	52
‘12 COL D’ORCIA SANGIOVESE (BRUNELLO) <i>BRUNELLO DI MONTALCINO</i>	105
‘15 RUFFINO “MODUS” ITALIAN RED BLEND <i>TOSCANA</i>	53
‘15 GAJA CA’MARCANDA “PROMIS” ITALIAN RED BLEND <i>TOSCANA</i>	90
‘14 “RISPASSA” ITALIAN RED BLEND <i>VALPOLICELLA SUPERIORE</i>	57
‘13 CERETTO NEBBIOLO <i>BAROLO</i>	115

RESERVE

‘15 CAYMUS CABERNET SAUVIGNON <i>NAPA VALLEY</i>	135
‘14 SHAFER “ONE POINT FIVE” CABERNET SAUVIGNON <i>STAG’S LEAP DISTRICT, NAPA VALLEY</i>	150
‘13 SILVER OAK CABERNET SAUVIGNON <i>ALEXANDER VALLEY</i>	110
‘14 DARIOUSH CABERNET SAUVIGNON <i>NAPA VALLEY</i>	165
‘15 MAISON VINCENT GIRARDIN “VIEILLES VIGNES” PINOT NOIR <i>VOLNAY</i>	85

ROSÈ

	<u>BOTTLE</u>
‘17 MIRAVAL ROSÈ <i>CÔTES DE PROVENCE</i>	44
‘17 HALTER RANCH ROSÈ <i>PASO ROBLES</i>	35

NEW WORLD RED

	<u>BOTTLE</u>
‘15 AUSTIN HOPE CABERNET SAUVIGNON <i>PASO ROBLES</i>	56
‘15 DECOY CABERNET SAUVIGNON <i>SONOMA</i>	51
‘13 KENWOOD “ARTIST SERIES” CABERNET SAUVIGNON <i>SONOMA</i>	100
‘16 ROUND POND “KITH AND KIN” CABERNET SAUVIGNON <i>NAPA VALLEY</i>	60
‘15 STAG’S LEAP “ARTEMIS” CABERNET SAUVIGNON <i>NAPA VALLEY</i>	125
‘15 THE PRISONER WINE COMPANY “CUTTINGS” CABERNET SAUVIGNON <i>NAPA VALLEY</i>	75
‘14 SHATTER GRENACHE <i>CÔTES CATALANES</i>	54
‘15 CLOS PEGASE “MITSUKO’S VINEYARD” MERLOT <i>CARNEROS</i>	46
‘16 NEYERS “VISTA LUNA” ZINFANDEL <i>BORDEN RANCH</i>	49
‘15 BECKER “RESERVE” TEMPRANILLO <i>TEXAS HIGH PLAINS</i>	35
‘16 BELLE GLOS “CLARK & TLEPHONE” PINOT NOIR <i>SANTA MARIA VALLEY</i>	60
‘16 DAVIS BYNUM “JANE’S VINEYARD” PINOT NOIR <i>RUSSIAN RIVER VALLEY</i>	51
‘16 SIDURI “LEMORAVO VINEYARD” PINOT NOIR <i>SANTA LUCIA HIGHLANDS</i>	56
‘14 ROWEN RED BLEND <i>SONOMA</i>	90
‘15 THE HESS COLLECTION RED BLEND <i>NAPA VALLEY</i>	90
‘15 SHAFER “TD-9” RED BLEND <i>NAPA VALLEY</i>	130
‘16 THE PRISONER RED BLEND <i>NAPA VALLEY</i>	85

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