

TRATTORIA LISINA

“Le stelle di notte sono grandi e luminose nel cuore profondo del Texas.”

EATING ITALIAN STYLE FROM YOUR HOST, DAMIAN MANDOLA

Cari Amici,

Let me introduce you to the way of eating in the Italian manner. A meal usually consists of four courses, although I have been involved in feasts in Italy that easily bested this number.

The Antipasto or appetizer (anti-before; pasto-meal) is a small taste of salumi (cured meats) and/or marinated vegetables, olives and seafood eaten to get the gastronomic juices flowing.

The Primo, or first course, is usually pasta, rice, risotto or soup. The Secondo or second course, consists of fish, meat, poultry or game. Eaten along with the Secondo, one usually orders a Contorno or side dish of a vegetable or salad.

The Italian meal is then ended with Frutta e Formaggio, fresh fruit and cheese. Not a part of the four courses discussed above, dolci and caffè, dessert and coffee, if desired, are normally taken at a Caffé or Gelateria after a passeggiata (stroll) to the nearest piazza (town square). Because there is no Caffé or Gelateria in Driftwood, we invite you to enjoy our delicious coffee and dessert here at Lisina.

By this time, I bet you are wondering where Pizze fits in to the lineup. Even though pizza is in a category by itself and not really a part of the traditional succession of courses in a classic Italian meal, you can share a pizza as an appetizer or you can have a whole pizza for yourself as an entree. Heck, I've had pizza for breakfast!

Benvenuti e Buon Appetito! ~ Damian

→ ANTIPASTI E INSALATE APPETIZERS & SALAD

Fettunta \$5.

slices of rustic bread, toasted on the grill, rubbed with garlic & drizzled with extra virgin olive oil

Antipasto Misto \$12. Enough for two.

a selection of marinated vegetables & relishes from the antipasti table, with Prosciutto di Parma & various salumi

Cozze in Umido \$12.

PEI mussels steamed with white wine, tomatoes, extra virgin olive oil, garlic & herbs

Frittelle ai Carciofi \$9.

artichoke & Parmigiano fritters

Pancia di Maiale \$12.

pork belly confit, with “crackling” skin & sweet sherry onion sauce

Calamari Fritti \$10.

calamari dusted with flour, semolina & spices, fried & served with a peperoncini aioli & spicy tomato sauce

Insalata di Asparagi \$12.

grilled asparagus salad with tomato-basil pesto, goat cheese, baby salad greens & balsamic vinaigrette

Insalata Mista \$8.

mixed Italian salad with extra virgin olive oil & vinegar

→ PRIMI PASTA

Lasagne Bolognese \$14.

classic lasagne with Bolognese meat sauce, besciamella sauce & Parmigiano-Reggiano cheese

Linguine allo Scoglio \$20.

pasta with shrimp, mussels & scallops, extra virgin olive oil, white wine, garlic & fresh tomato

Ravioli del Giorno A.Q.

our chef prepares a different ravioli daily; your server will inform you of today's offering

Gnocchi al Ragù di Cinghiale \$16.

homemade potato gnocchi in a wild boar ragu

Fettuccine con Prosciutto e Funghi \$14.

homemade egg pasta tossed with cream, Parmigiano, prosciutto, mushrooms, garlic & scallions

Risotto del Giorno A.Q.

Chef John creates a wonderful risotto daily; your server will inform you of today's offering

→ PIZZE PIZZAS

Margherita \$12.

tomato sauce, fresh mozzarella, fresh basil & olive oil

Pizza con Melanzane \$13.

eggplant, roasted tomatoes, marinara sauce, grana, fresh mozzarella & basil

Prosciutto & Ruchetta \$14.

prosciutto, arugula, fontina & Parmigiano cheeses

Mangiameli \$13.

sausage, spicy capicola, roasted peppers, red onion, tomato sauce & mozzarella

TRATTORIA LISINA

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→ **SECONDI** MAIN DISHES

Osso Buco \$25.

veal shanks braised with aromatic vegetables, herbs, white wine & tomato, served over Parmigiano garlic mashed potatoes

Pesce del Giorno. A.Q.

Chef procures the freshest fish on the market daily & works his magic. Your server will inform you of today's selection.

Quaglie al Fichi. \$22.

quail stuffed with figs & pancetta, roasted & served with fig sauce over polenta

Bistecca al Gorgonzola. \$32.

ribeye (16 oz.) with Gorgonzola butter, served with grilled asparagus & Parmigiano garlic mashed potatoes

Veal Milanese. \$22.

veal scaloppine, breaded, sauteed & topped with arugula, tomatoes, red onion & fresh mozzarella in a lemon-olive oil vinaigrette

Costolette di Agnello alla Griglia \$28.

Texas grass fed lamb chops, grilled over oak & pecan, with a reduced balsamic glaze, peperonata & Parmigiano garlic mashed potatoes

Pollo al Mattone \$18.

chicken cooked "under a brick" ~ marinated with extra virgin olive oil, rosemary & garlic, cooked in our wood burning oven, under a weight, served with roasted potatoes & a cucumber salad

Coniglio all' Ischitana \$22.

Texas grown rabbit in the style of Ischia ~ braised with white wine, tomato & peperoncino, served with a raisin & pine nut farrotto

Lombata di Maiale Ripieno \$24.

pork loin stuffed with apples, spinach & onions with an apple cider sauce

→ **CONTORNI** SIDE DISHES

Patate Pureé \$6.

Parmigiano & garlic mashed potatoes

Ciambotta \$8.

an Italian vegetable roast with eggplant, zucchini, red bell peppers, onions, herbs & extra virgin olive oil

Melanzane Parmigiana \$9.

classic baked eggplant layered with Parmigiano & mozzarella in a light tomato sauce

Creamy Polenta \$6.

→ **DOLCI** DESSERT

Sfinici \$7.

Sicilian style "drop" doughnuts, dusted with cinnamon sugar & served with honey & pastry cream

Gelati & Sorbetti \$7.

homemade Italian style ice cream or sorbet served with biscotti. ask your server for today's selection or take a look in the dipping cabinet

Tiramisu \$8.

a Venetian trifle, made with ladyfingers, sweetened mascarpone cheese, espresso, rum, shaved chocolate & cocoa powder

Gianduja Mousse Cake \$8.

a decadently rich, flourless mousse cake made with dark chocolate, milk chocolate, Nutella® & hazelnuts

Mascarpone Cheesecake \$8.

a classic rich & creamy cheesecake with an Italian twist, using Mascarpone cheese

Dessert Feature A.Q.

we proudly offer a gluten-free selection from the Better Bites Bakery

Affogato \$5.

a scoop of vanilla gelato doused with a shot of hot espresso

→ **CAFFÉ** COFFEE

Espresso \$2.50

Cappuccino \$3.50

Caffé Latte \$3.50

a shot of espresso combined with hot milk

Caffé Macchiato \$2.75

a shot of espresso with a touch of hot foamed milk

American Coffee \$3.

All coffee comes regular or decaf

An 18% gratuity will be added to parties of 8 or more.
There is a 5% charge on To go orders.
There is a \$3.00 fee to split an entrée.
Thank you for not smoking and for silencing your cell phone ringer.