

# TRATTORIA LISINA

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

## Cari Amici,

Let us introduce you to the way of eating in the Italian manner. A meal usually consists of four courses, although we 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, 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.

Dolci and espresso are normally taken at a Caffé or Gelateria after a passeggiata (stroll) to the nearest piazza (town square). Since there is no Caffé or Gelateria in Driftwood, we invite you to enjoy our delicious coffee and dessert here at Lisina.

By this time, we bet you are wondering where Pizze fits in to the lineup. Even though Pizze is 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, we've had pizza for breakfast!

**Benvenuti e Buon Appetito! ~Trina & Damian Mandola**

## ANTIPASTI E INSALATE

### Antipasti e Salumi Mista . . . . . 14

Enough for two

a selection of cured meats served with traditional Italian style marinated vegetables & cheeses

### Frittelle ai Carciofi . . . . . 11

artichoke & Parmigiano fritters served with a peperoncini aioli & spicy Pachino sauce

### Calamari Fritti . . . . . 10

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

### Mamma's Meatballs . . . . . 12

veal, beef & pork meatballs in our hearty marinara, finished with Parmigiano Reggiano, served with garlic bread

### Fettunta . . . . . 5

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

### Insalata Caprese . . . . . 10

vine ripened tomatoes layered with house-made mozzarella, fresh basil and Mandola olive oil

### Insalata di Asparagi . . . . . 12

grilled asparagus salad with sun dried tomato pesto & basil pesto, Texas goat cheese, baby field greens & balsamic vinaigrette

### Insalata Mista . . . . . 8

mixed baby field greens with fresh vegetables, tossed in balsamic vinaigrette

### Insalata Cesare . . . . . 8

Damian's award winning Ceasar salad of crisp romaine lettuce, our house made Caesar dressing & focaccia croutons, with Parmigiano Reggiano

add grilled chicken . . . . . 4

add grilled shrimp . . . . . 8

## PIZZE

### Margherita . . . . . 14

tomato sauce, house-made mozzarella, fresh basil & Mandola olive oil

### Prosciutto & Ruchetta . . . . . 16

Fontina, prosciutto, arugula, balsamic vinaigrette & Parmigiano-Reggiano

### Mangiameli . . . . . 15

mozzarella, Parmigiano, capicola, fennel sausage, roasted red bell peppers & red onion

### Al Funghetto . . . . . 14

pan roasted cremini mushrooms, Texas goat cheese, caramelized onions & herbs

add an over easy egg to any pizza . . . . . 3

## PRIMI

**Tajarin** house-made thin pasta with choice of:

### Sugo di Carni . . . . . 16

meat sauce

### Pachino . . . . . 14

cherry tomatoes, extra virgin olive oil, garlic, fresh basil

### Ravioli del Giorno . . . . . AQ

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

### Lasagna Bolognese . . . . . 15

fresh pasta layered & baked with ragú Bolognese, balsamella sauce & Parmigiano-Reggiano

### Linguine allo Scoglio . . . . . 23

imported pasta in a sauce of tomato, extra virgin olive oil, shrimp, scallops & clams

### Fettuccine con Prosciutto e Funghi . . 15

house-made egg pasta tossed with cream, prosciutto, mushrooms, peas, scallions & Parmigiano-Reggiano

# TRATTORIA LISINA

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## SECONDI

### Osso Buco . . . . . 26

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

### Milanese di Maiale . . . . . 23

pork loin scalloppine, breaded, sautéed and topped with arugula, tomatoes, red onion & house-made mozzarella tossed with lemon vinaigrette

### Frutti di Mare del Giorno . . . . . AQ

our Chef prepares a daily seafood feature; your server will inform you of today's offering

### Pollo Arrosto . . . . . 22

split chicken, pan roasted with a white wine lemon pan sauce, served with roasted zucchini, carrots and bell peppers

### Costolette di Agnello alla Griglia . 34

Colorado lamb chops grilled over oak & topped with balsamic glaze, served with fagiolini verde sautéed with grape tomatoes & Parmigiano garlic mashed potatoes

### Petti di Anatra Arrosto . . . . . 28

pan seared and roasted duck breast served medium rare with tart cranberry sauce, grilled cream corn

### Bistecca alla Fiorentina. . . . . 35

hand-cut 14oz Texas Hereford ribeye, wood fire grilled with Parmigiano garlic mashed potatoes & grilled asparagus

### Costate di Maiale . . . . . 28

oak grilled Berkshire pork chop with cherry mostarda, served with crispy brussels sprouts & polenta

## CONTORNI

### Brussels Sprouts. . . . . 9

crispy brussels sprouts with bacon, citrus & chili flake

### Patate Puree . . . . . 8

Parmigiano garlic mashed potatoes topped with green onion

### Ciambotta . . . . . 9

roasted eggplant, zucchini, mushrooms, red bell peppers, onions, herbs & extra virgin olive oil

### Melanzane Parmigiana. . . . . 10

baked eggplant with marinara, Italian breadcrumbs, Parmigiano-Reggiano & fresh mozzarella

### Maise alla Griglia con Panna . . . . . 8

grilled cream corn

## DOLCI

### Sfinci . . . . . 8

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

### Tiramisu . . . . . 8

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

### Torta Cioccolata con Caramela . . 9

Sicilian sea salted caramel between layers of decadent chocolate cake

### Torta di Formaggio . . . . . 9

lemon mascarpone cheesecake topped with fresh berries and a brandied strawberry sauce

### Gelati & Sorbetti . . . . . 8

house-made Italian style ice cream or sorbet. Ask your server for today's selection or take a look in the dipping cabinet

### Affogato . . . . . 6.50

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

## CAFFÉ

### Espresso . . . . . 2.50

Mandola house blend

### Caffé Macchiato . . . . . 2.75

a shot of espresso "stained" with a touch of hot foamed milk

### Cappuccino . . . . . 3.50

a shot of espresso combined with steamed and frothed milk

### Caffé Latte . . . . . 3.50

a shot of espresso combined with hot milk

### American Coffee . . . . . 3

There is a 5% charge on To go orders  
There is a \$3.00 fee to split an entree  
Thank you for silencing your cell phone

General Manager Director of Events  
Matt Vegas Jett Minor