



- Richardson  
  Uptown  
  Kansas City  
  Prestonwood  
 Southlake  
  Omni Dallas  
  Legacy  
  Sugarland

# LUNCH MENU

## OUR NEW PERSONAL PIES

<b>cheese</b> <i>everyone's favorite.</i>	8.00
<b>pepperoni</b> <i>a classic.</i>	10.00
<b>spicy meatball</b> <i>slices of our famous meatballs, fresh mozzarella, tomato sauce and a drizzle of homemade habanero tomato sauce.</i>	10.00
<b>fresh sausage and peppers</b> <i>fresh sweet sausage and hand-cut red and green peppers.</i>	10.00
<b>chicken parm</b> <i>pan-fried, breaded chicken slices, basil, fresh mozzarella and tomato sauce.</i>	10.00
<b>white special</b> <i>ricotta, mozzarella, parmesan cheese with fresh roma tomatoes, garlic oil and herbs.</i>	11.00

## SALADS

<b>our award-winning caesar</b> <i>crisp hearts of romaine with fresh parmesan and homemade seasoned croutons.</i>	6.00
<b>chopped salad</b> <i>gourmet lettuce blend tossed with tomatoes, carrots, medjool dates, strawberries and chards of imported pecorino romano in our champagne vinaigrette.</i>	6.00
<b>spinach and bacon</b> <i>fresh baby spinach tossed with farm-fresh, hard-boiled eggs, applewood-smoked bacon bits and red onion slices in our homemade buttermilk ranch dressing.</i>	6.00

*\*half salads available*

add grilled salmon 5.00  
 grilled chicken 3.00  
 grilled shrimp 5.00

## APPETIZERS

<b>calamari</b> <i>fried to perfection marinara and lemon garlic aioli.</i>	10.00
<b>bruschetta</b> <i>crispy crostini topped with marinated tomatoes and basil, finished with a fresh made pesto.</i>	7.00
<b>mozzarella sticks</b> <i>made from scratch in house with prosciutto, served with marina for dipping</i>	8.00
<b>housemade garlic cheese bread</b> <i>topped with fresh mozzarella and served with marina for dipping</i>	8.00

## SANDWICHES

<b>our famous meatball parmesan sandwich</b> <i>famous meatballs topped with whole milk mozzarella, served on top our toasted, seeded bastone, accompanied with sea salt and cracked pepper fries.</i>	12.00
<b>the godfather</b> <i>breaded chicken breast topped with fresh buffalo mozzarella, ripe tomatoes, red onion, arugula and drizzled with homemade lemon vinaigrette served on top our toasted, seeded bastone, accompanied with tuscan fries.</i>	12.00

## ENTREES

<b>mama p's lasagna</b> <i>traditional old world style lasagna with fresh pasta layered between ground beef, ricotta and mozzarella cheese, covered in our homemade sauce and finished with melted mozzarella on top.</i>	12.00
<b>canal street baked ziti</b> <i>fresh pasta with ground sweet sausage and tomato basil sauce tossed together and topped with whole milk mozzarella.</i>	12.00
<b>penne ala vodka</b> <i>dallas' favorite penne combining fresh cream, vodka with red onions, shallots, herbs, tomato sauce and fresh, imported parmesan</i>	12.00

(214)-484-3206 ASK ABOUT OUR DAILY SPECIALS & CATERING

Please notify your server of any food allergies or dietary restrictions  
 There is a risk associated with consuming raw or undercooked animal protein. Particular illnesses or conditions may place you at a higher risk



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# DINNER

## STARTERS

<b>bruschetta</b> tomato ▪ goat cheese ▪ basil pesto	8.00
<b>calamari</b> tomato basil ▪ lemon garlic aioli	10.95
<b>mozzarella sticks</b> prosciutto ▪ warm marinara	8.00
<b>smoked salmon tartare</b> goat cheese ▪ avocado pomegranate vinaigrette ▪ crispy wontons	11.00
<b>housemade garlic bread</b> fresh mozzarella ▪ warm marinara	8.00
<b>shrimp scampi</b> garlic ▪ fresh herbs ▪ grilled bastone	13.95
<b>meatballs (2)</b> ▪ warm marinara	7.00

## SALADS

<b>kale</b> ricotta ▪ pickled carrots ▪ agave vinaigrette	10.00
<b>caesar</b> housemade croutons ▪ parmesan ▪ award winning caesar dressing	10.00
<b>burrata</b> arugula ▪ seasonal fruit ▪ white balsamic	12.95
<b>baby spinach</b> pears ▪ candied walnuts ▪ creamy gorgonzola balsamic vinaigrette ▪ gorgonzola crumbles	10.00
<b>romaine hearts</b> tomato wedges ▪ lemon vinaigrette	10.00
<b>roasted beet</b> arugula ▪ candied walnuts ▪ crisp goat cheese ▪ citrus vinaigrette	10.00
<b>mesculin greens</b> green apples ▪ montrachet ▪ cranberries ▪ bacon dijon vinaigrette ▪ bacon	10.00
<b>chicken chopped</b> romaine & spring mix ▪ carrots ▪ tomatoes ▪ medjool dates ▪ parmesan ▪ strawberries ▪ champagne vinaigrette	12.95
<i>add grilled chicken 6.00 ▪ grilled shrimp 8.00 ▪ grilled salmon 9.00</i>	

## SANDWICHES

*Choice of mixed greens, tuscan fries or cup of soup*

<b>the godfather</b> breaded chicken ▪ buffalo mozzarella ▪ tomato ▪ onion ▪ arugula	13.00
<b>chicken parmesan</b> breaded chicken ▪ marinara ▪ mozzarella	13.00
<b>chicken caprese</b> crisp mozzarella ▪ arugula ▪ tomato ▪ basil pesto	13.00
<b>eggplant parmesan</b> breaded eggplant ▪ marinara ▪ mozzarella	13.00
<b>meatball</b> marinara ▪ mozzarella	13.00

## COAL VINES PIZZA

<b>coal vines regular pie</b> tomato sauce ▪ mozzarella ▪ parmesan	14   16
<b>marinara</b> plum tomatoes ▪ roasted & fresh garlic ▪ no cheese	14   16
<b>white pizza</b> mozzarella ▪ ricotta ▪ parmesan ▪ oregano	16   18
<b>sausage and roasted pepper</b> fresh ground sweet sausage ▪ garden fresh red and green peppers	16   18
<b>bolognese</b> tomato sauce ▪ mozzarella ▪ bolognese meat ▪ béchamel	18   20
<b>white special</b> mozzarella ▪ ricotta ▪ parmesan ▪ garlic ▪ tomatoes	18   20
<b>spicy meatball</b> habanero tomato sauce ▪ mozzarella	18   20
<b>margherita</b> neapolitano style ▪ tomato confit ▪ mozzarella	18

gluten free option available additional \$2.50

### additional toppings \$2.00 each:

pepperoni ▪ wild mushrooms ▪ sausage ▪ anchovies ▪ cherry peppers ▪ olives ▪ basil ▪ red & green peppers ▪ spinach ▪ tomato

## PASTA

<b>housemade spaghetti</b> meatballs ▪ marinara ▪ parmesan	14.95
<b>housemade linguini</b> littleneck clams ▪ garlic ▪ parsley	17.95
<b>housemade capellini</b> tomato basil ▪ burrata	13.95
<b>whole wheat pasta primavera</b> seasonal vegetables	13.95
<b>penne vodka</b> red onion ▪ vodka tomato cream sauce	14.95
<b>rigatoni</b> italian sausage ▪ broccolini ▪ parmesan	14.95
<b>shrimp risotto</b> saffron ▪ artichoke ▪ peas ▪ pecorino	19.95
<b>shrimp scampi</b> over linguine ▪ classic scampi butter sauce	19.95
gluten free option available additional \$2.50	

## ENTREES

<b>grilled scottish salmon</b> sautéed seasonal vegetables ▪ sherry honey glaze	22.00
<b>fennel crusted salmon</b> arugula ▪ roma tomatoes ▪ sweet basil vinaigrette	22.00
<b>red fish francese</b> almonds ▪ artichoke ▪ zucchini ▪ white wine	19.95
<b>char-grilled farm chicken</b> potatoes ▪ broccoli ▪ red onion ▪ roasted garlic	18.00
<b>baked eggplant parmesan</b> ricotta ▪ mozzarella ▪ marinara	16.95
<b>lemon sole picatta</b> spinach ▪ capers ▪ lemon	21.00
<b>chicken milanese</b> tomatoes ▪ arugula ▪ lemon	16.95
<b>chicken parmesan</b> marinara ▪ mozzarella	16.95

## DESSERTS

<b>all desserts</b>	7.00
cheesecake with strawberries, limoncello cake	

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## BY THE GLASS

estancia chardonnay	8	smith & hook cabernet sauvignon	12
edna valley sauvignon blanc	8	liberty school cabernet sauvignon	10
stemmary "arancio" pinot grigio	8	mark west pinot noir	8
nxnw riesling	8	diseno malbec	8

## JOE' S PRIVATE CELLAR

(\* Vintages are subject to change)

2012 antinori tignanello	<del>230</del>	160	2013 flowers pinot noir	150	85
2011 cain five	250	170	2010 silver oak napa valley	225	170
2013 cakebread cabernet	190	130	2013 caymus cabernet	190	130
2012 darioush cabernet	250	170	2011 spottswode cabernet	325	225

## SPARKLING

lamarca 187 ml	10
veuve clicquot, yellow label	94

## CHARDONNAY

cakebread	82
canyon road	26
decoy by duckhorn	38
ferrari-carano	39

## OTHER WHITES

brancott sauvignon blanc	30
groth sauvignon blanc	45
ca'doni ni pinot grigio	30
santa margherita pinot grigio	52

## OTHER REDS

melini borgi d'elsa chianti	30
ruffino ducale gold chianti	84
astica malbec	30
paso creek zinfandel	30
stags' leap petite sirah	66
bulletin place shiraz	30

## MERLOT

canyon road	26
goldschmidt 'chelsea'	39

## CABERNET SAUVIGNON

14 hands	30
canyon road	26
jordan	92
ladera	65
round pond, napa	57
educated guess	46
silver palm	38

## BLENDS

decoy red by duckhorn	45
double decker	30
estancia meritage	47
ferrari-carano siena	38
ramey claret	75

## PINOT NOIR

murphy-goode	38
argyle	46
belle gloss 'meiomi'	42
coppola	36
echelon	30
emeritus	78