



house. wine. & bistro.

## starters

**porchetta flatbread**  
cannellini bean spread, crispy  
porchetta, sundried tomatoes,  
parmesan, caper aioli 16

**garlic lime shrimp**  
texas gulf shrimp, garlic  
lime beurre blanc, focaccia 18

**escargot**  
fennel, heirloom tomato, capers,  
garlic lime beurre blanc 14

**ahi tuna**  
wild caught hawaiian,  
seasonal preparation mkt

**mushrooms**  
italian fennel sausage,  
marinara, parmesan 11

**charcuterie & cheese**  
seasonal chef's selections 18

**mussels and frites**  
prince edward island mussels,  
saffron tomato broth, frites 16

**brie**  
puff pastry, caramel, almonds,  
walnuts, berries, golden raisins 14

**bee sting flatbread**  
capicola, fresh milk mozzarella,  
marinara, habanero honey 15

**pork belly**  
braised compart duroc, seasonal  
relish, berry balsamic reduction 18

**panela**  
grilled panela, roasted red bell  
pepper, basil pesto, focaccia 12

**calamari**  
calabria peppers, marinara 12

## salad & soup

add chicken 8, texas gulf shrimp 9, salmon 12, ahi tuna 18

**house**  
field greens, mushrooms, kalamata  
olives, red onion, grape tomatoes,  
housemade garlic croutons, sweet  
onion vinaigrette, almonds,  
bleu cheese 6/10

**yahweh**  
field greens, strawberry  
vinaigrette, walnuts, dried  
cranberries, caprino cheese,  
strawberries 6/10

**fork & knife caesar**  
romaine hearts, caesar dressing,  
garlic croutons, parmesan,  
anchovy filet, lemon wedge 6/10

**chef's soup**  
chef's freshly made selection 6

Our menu features New American fare with an emphasis on housemade pastas and Italian flavor. We utilize organic, sustainable, all natural and local ingredients that reflect our commitment to responsible sourcing. Delve into our world of unique hand selected, boutique wines, along with an extensive craft beer selection. We invite you to make yourself comfortable, drink what you like, explore new flavors, and create new memories around a table shared with family and friends.  
Cook often, eat well! - Chef Larry and Jessica Delgado

## pasta

housemade semolina pasta

**beef stroganoff**  
prime ribeye, campanelle,  
wild mushroom, gruyere 28

**salcicce**  
canestri, fennel sausage, roasted red  
bell pepper, marinara, chevre 18

**smoked salmon**  
spaghettoni garlic and oil, capers, baby spinach 18

**carbonara**  
bucatini, pancetta, scallions,  
creamy carbonara 18

**duck**  
ziti, smoked gouda, aged cheddar, wild  
mushrooms, duck confit, fried duck egg 29

**harvest**  
ziti, garlic and oil, pesto, seasonal vegetables 17

**al bosco**  
campanelle, roasted root vegetables,  
trumpet mushrooms, pork belly 20

## house favorites

**lamb chops**  
frenched lollipops, bleu cheese cream,  
rustic arugula salad 29

**butternut squash risotto**  
almonds, garlic, basil, chicken 17

**mcallen burger**  
mcallen ranch beef, wild mushrooms, caramelized  
onion, pepper jack, ciabatta, frites 15

**porchetta tacos**  
herb-encrusted pork loin and pork belly,  
cabbage slaw, chipotle aioli 16

**pork burger**  
compart duroc pork, smoked bacon,  
caramelized onion and green apple, arugula,  
jalapeno bun, frites 16

**putanesca risotto**  
marinara, caramelized red onions, kalamata  
olives, capers, salmon 22

**ribeye**  
14 oz. prime, seasonal vegetables 35

consuming raw or undercooked meats, seafood, shellfish or eggs may  
increase your risk of foodborne illness

a gratuity of 18% will be added to  
all parties of 8 or more  
monday - thursday: 11 am - 10 pm;  
friday: 11 am - 11 pm and saturday: 12 pm - 11 pm