

Starters

- MUSSELS** from PEI, plied with chardonnay, tomato, garlic, parsley & harissa, with fresh house baguette * † 11
TUNA and WATERMELON CEVICHE with avocado, red onion, Bibb lettuce, and toasted baguette * † 9
CROSTINI of roasted pork, black pepper goat cheese, and caramelized onion balsamic jam on baguette 8.50
GNOCCHI SAGE Handmade potato dumplings in sage brown butter 8.50
HUMMUS Creamy dip of chickpeas, garlic, lemon juice, olive oil and tahini, with crudité & grilled flatbread † 7.50
CHEESE BOARD A selection from Antonelli's with house pickled vegetables, preserves, nuts & baguette † 12

Salads

- HEIRLOOM TOMATOES**, Frisée, shaved parmesan, basil chiffonade, red onion, and basil vinaigrette † 7.50
LEVANT Butter lettuce, diced tomato & cucumber, avocado, olives, mint & parsley in preserved lemon vin'ette † 7
GRILLED SHRIMP, Arugula, pancetta lardons, roasted corn, and Feta with cucumber-mint dressing * † 13
LOMBATELLO Grilled hanger steak, romaine & tomato, red onion, avocado, gorgonzola aioli, balsamic redux * † 13

Mains

- BISTRO** Grilled marinated hanger steak with salsa verde, potato gorgonzola gratin, balsamic redux & tonight's local vegetable sauté * † 19⁵⁰
FILETE ANDALUZ Today's catch, pan-seared and served with sherry-lemon beurre blanc over tomato- basil risotto and tonight's local vegetable sauté * † 19⁵⁰
PORK CHOP ABRUZZESE, seasoned with crushed red pepper, garlic & fennel seed, roasted red pepper potato salad, savoy slaw and tonight's local vegetable sauté * † 16⁵⁰
PIRI PIRI Seared Texas chicken with a citrus-pepper sauce, Spanish migas, & tonight's local vegetable sauté * † 16
PISTO MANCHEGO Fresh local zucchini, yellow squash, eggplant, tomato & sweet peppers simmered with onion, carrot, garlic, white wine & herbs, topped with a fried pasture-raised egg, shaved manchego, & herbed breadcrumbs † 15
MALTAGLIATI Our fresh housemade pasta tossed in a ragù of pork and roasted vegetables, finished with a drizzle of extra virgin olive oil and grated parmesan Reggiano † 16
CHAMPIGNON Crimini & oyster mushrooms, caramelized onion, goat cheese and fresh herbs baked in a flaky pastry crust, with mornay sauce & tonight's vegetable sauté 14
BRISKET RAVIOLI Fresh house pasta stuffed with chardonnay-braised brisket, tossed in a pesto of Texas pecans, parsley, garlic, and parmesan reggiano 15

Dinner  Summer 2019

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

†These items can be made gluten-free upon request. Please tell your server if you require a gluten-free preparation.

Thanks to our local suppliers: Antonelli's Cheese, Austin Roasting Co., Austin Seafood, Farm to Table, Johnson's Backyard Garden Organic, Bella Verdi, Berkwood Farms, Bill Farr, Buena Tierra, Capra Lamb, Hillside Farms, Costanzo Farms, J & B Farms, Josh Ruiz, Martinez Farm, McCall Creek Farms, Oak Hill Farms, San Saba Pecans, Solstice Farm, Strube Ranch, Village Farms, Virtuoso Selections, Vital Farms

BE SURE TO VISIT OUR SISTER RESTAURANT, GOTHAM NEW YORK BISTRO, IN EAST AUSTIN! WWW.GOTHAMATX.COM