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

Cozze Bianco 16
P.E.I. mussels simmered in white wine, butter, garlic and lemon with cherry tomatoes

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 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 Parmagiano 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

Fettuccine con Prosciutto e Funghi . .15
house-made egg pasta tossed with cream, prosciutto, mushrooms, peas, scallions & Parmigiano-Reggiano

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

Pappardelle al Ragú di Cinghiale . . . 21
house-made wide egg pasta, tossed in a sauce of Texas wild boar, aromatic vegetables, tomato and rosemary

Linguine allo Scoglio 23
imported pasta in a sauce of tomato, extra virgin olive oil, shrimp, scallops & mussels

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 salsa verde, 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 Maile 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
Matt Vegas

Director of Events
Jett Minor