



✓ Uptown
◇ Southlake

◇ Omni-Dallas
◇ Prestonwood

◇ Richardson
◇ Legacy

Kevin Usher | General Manager

Abel Rodriguez | Executive Chef

Craig Wolf | Wine Manager

STARTERS

bruschetta tomato • goat cheese • basil pesto	8
calamari tomato basil • lemon garlic aioli	10
mozzarella sticks prosciutto • warm marinara	8
smoked salmon tartare goat cheese • avocado • pomegranate vinaigrette • crispy wontons	9
housemade garlic bread fresh mozzarella • warm marinara	8
shrimp scampi garlic • fresh herbs • grilled bastone	13

SALADS

kale ricotta • pickled carrots • agave vinaigrette	8
caesar housemade croutons • parmesan • award winning caesar dressing	9
burrata arugula • seasonal fruit • white balsamic	12
baby spinach creamy gorgonzola balsamic vinaigrette • pears • candied walnuts	8
romaine hearts tomato wedges • lemon vinaigrette	8
roasted beet arugula • candied walnuts • crisp goat cheese • citrus vinaigrette	9
mesculin greens green apples • montrachet • cranberries • bacon dijon vinaigrette	8
chicken chopped romaine & spring mix • carrots • tomatoes • medjool dates • parmesan • strawberries • champagne vinaigrette	12

SANDWICHES

Choice of mixed greens, tuscan fries or cup of soup

the godfather breaded chicken • buffalo mozzarella • tomato • onion • arugula	13
chicken parmesan breaded chicken • marinara • mozzarella	13
chicken caprese crisp mozzarella • arugula • tomato • basil pesto	13
eggplant parmesan breaded eggplant • marinara • mozzarella	11
meatball marinara • mozzarella	13

COAL VINES PIZZA

coal vines regular pie tomato sauce • mozzarella • parmesan	13 15
marinara plum tomatoes • roasted & fresh garlic • no cheese	11 13
white pizza mozzarella • ricotta • parmesan • oregano	15 17
sausage and roasted pepper	15 17
bolognese tomato sauce • mozzarella • bolognese meat • béchamel	17 19
white special mozzarella • ricotta • parmesan • garlic • tomatoes	17 19
spicy meatball habanero tomato sauce • mozzarella	16 18
margherita neapolitano style • tomato confit • mozzarella	15
gluten free option available additional \$2.50	

additional toppings \$1.50 each:

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

PASTA

housemade spaghetti meatballs • marinara • parmesan	14
housemade linguini littleneck clams • garlic • parsley	15
housemade capellini tomato basil • burrata	11
whole wheat pasta primavera seasonal vegetables	11
penne vodka red onion • vodka tomato cream sauce	13
rigatoni italian sausage • broccolini • parmesan	13
shrimp risotto saffron • artichoke • peas • pecorino	17
gluten free option available additional \$2.50	

ENTREES

grilled scottish salmon sautéed seasonal vegetables • sherry honey glaze	19
fennel crusted salmon arugula • roma tomatoes • sweet basil vinaigrette	19
red fish francese almonds • artichoke • zucchini • white wine	18
char-grilled farm chicken potatoes • broccolini • red onion • roasted garlic	17
baked eggplant parmesan ricotta • mozzarella • marinara	15
lemon sole picatta spinach • capers • lemon	18
chicken milanese tomatoes • arugula • lemon	15

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