

Antipasti

First/Primi

Calamari Misti \$10

Crispy semolina crusted squid, fennel, lemon, marinara, aioli

Zuppa del Giorno MP

Soup of the day

Bruschetta del Giorno MP

Grilled bread, balsamic with seasonal toppings

Caprese \$9

Homemade mozzarella, tomatoes, basil, red onion, olive oil

Salad/Insalate

chicken or calamari \$4, shrimp \$5

Arugula \$7/\$11

Pear, pancetta, gorgonzola, walnuts, honey/truffle vinaigrette

Cesare \$5/\$9

Romaine, parmesan, croutons

Insalate Misto \$7/\$11

Mixed lettuces, pickled vegetables, olives, balsamic vinaigrette

Caesar Reale \$12

*Large Caesar, roasted peppers, potatoes, olives
choice of chicken or calamari*

Panini

Served with your choice of mixed greens or soup of the day

Pollo Panino \$9

Pesto, chicken, fontina, aioli, tomato, served grilled on house made ciabatta

Braised Pork Panino \$9

Braised pork, fontina, roasted peppers on house made ciabatta

Caprese Panino \$9

Fresh tomato, pesto, mozzarella served grilled on house made ciabatta

Florentine Panino \$9

Truffled portabello confit, spinach, goat cheese served grilled on house made ciabatta

Le Pasta AND BAR Dal Forno

*All of our pastas are made in house daily
Add house salad for \$4*

Bucatini alle Pesto \$12

Baby vegetables, grilled radicchio, portabello, basil pesto, crème fraiche, ceci, tomato bucatini

Add shrimp and crab \$4

Maccheroni al Forno \$11

Diced chicken breast, spinach, fontina, bread crumbs, truffle, spinach macaroni

Casarecci alla Arrabiata \$10

Sausage, salami, olive, mozzarella, spicy tomato sauce, casarecci

Rigatoni Bolognese \$12

Beef, veal, pork, pancetta, tomato, red wine rigatoni

Spaghetti alla Vongole \$12

Fresh clams, spaghetti white wine and garlic sauce

Add side spaghetti or house salad for \$4

Involtini di Pollo \$15

Prosciutto&fontina stuffed Chicken breast, wilted spinach, roasted peppers, ceci beans

Trota Piccata \$17

Semolina crusted trout, baby vegetable, caper/lemon butter

Costine di Maiale \$15

Roasted pork chop, arugula, caramelized shallots, oyster mushrooms, crispy polenta, fig demi

Bistecca Tagliata \$18

Pan seared hanger steak, crispy eggplant, peperonata, salsa verde

Wild Boar Osso Buco \$20

Braised Texas boar, saffron risotto, baby vegetables, gremolata

Coffee/Caffe



Pluma Mtn. Mexico

Espresso \$2.5

Pure, rich coffee

Cappuccino \$3.5

Espresso, frothed milk

Mocha \$4

Chocolate, espresso, steamed milk, cocoa

Latte \$3.5

Espresso, steamed milk

French Press \$3

Coffee pot

Shakeratta \$3

Ice, espresso, symple syrup

Stash Tea \$3.5

Organic-Breakfast blend, Earl Grey, Green, or Chamomile

Drinks/Bevande

Limonata al Rosmarino \$4

(Rosemary lemonade) fresh lemons, rosemary and soda

Baby Bellini \$4

Sparkling water, peach puree

Orzata Spritz \$4

Almond, lemon, soda

Italian Soda \$3

Peach, Strawberry, Cherry

Italian Mineral Water S\$3/L\$5

Panna (flat), Pellegrino (sparkling)

Campari Soda \$5

Campari, sparkling water, lime (Slightly alcoholic)

Pepsi, Diet Pepsi, Dr.

Pepper, Sprite & Iced Tea \$2.5

Fountain (free refills)

In Italy, Sagras are community-based festivals that celebrate a local dish or a featured local ingredient. Sagra Trattoria, we continue that time-honored tradition by offering our own version of classic Italian food in a relaxed, yet elegant setting reminiscent of a rustic Italian farmhouse. Inspired by the bistro-style meals served at Italy's many railway stations, chef Pellegrini's menu features a combination of Old World traditions with subtle yet sophisticated renditions of contemporary Italian fare. The highest priority is placed on using the freshest ingredients available to create memorably delicious meals. Each day, we make our own dough, pasta and mozzarella to produce a dozen delectable pizzas, all cooked to Neapolitan perfection on a flat stone in our authentic wood-burning oven. In a hurry? Sample our imported Italian cheeses, or try the delicious salumi plate – a delightful selection of Italian meats and pickles. Wash it all down with a quartino of rosso from our extensive Italian wine list, and voila! – your train has arrived!

Weekends Brunch
Voted Best Brunch 2 years in a row
 Live like an insider
\$1 Mimosas & Bellinis

Join our Mailing List
Ask your server for details

TUESDAY
ALL YOU CAN EAT MUSSELS
\$12
While supplies last

HAPPY HOUR

Monday-Friday 4 pm-7pm

1/2 price pizzas. \$2 off all specialty cocktails, beer and wine

On our patios or at the bar.



Order online!

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Sagrarestaurant.net
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Please drink, Don't drive.



GO TEXAN.