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2017

OSSO & KRISTALLA

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STARTERS

POLENTA TOTS 6

Crispy Corn & Jalapeno Polenta, Marinara

DOUGH-RE-MI 6

Wood Fired Pizza Dough Pillows, Marinara

CANNELLINI BEAN HUMMUS 6

Pita Bread, Calabrian Pepper Olive Oil

ARTISAN BREAD BRUSCHETTA 6

Seasonal Ingredients, Toasted Bread

SICILIAN WHOLE ARTICHOKE 12

Italian Bread Crumbs, Lemon Olive Oil

ITALIAN NACHOS 9

Pasta Chips, Italian Sausage, Tomato, Formaggio Bianco Dip

BUTTERMILK FRIED CALAMARI 10

Pepperoncini, Lemon Bianco Sauce, Marinara

CRISPY SHRIMP REMOULADE 10

Texas Shrimp, Mardi Gras Slaw, Calabrese Pepper Remoulade

BUTCHER BOARD 18

Prosciutto, Coppa, Salami, Mortadella, Olive, Mostarda, Sourdough

CREOLE SHRIMP & ANDOUILLE GUMBO 9

Gulf Coast Shrimp, Louisiana Smoked Sausage

SALADS

ADD GRILLED CHICKEN, CHICKEN SALAD, SALMON OR CRISPY SHRIMP 6

THE KRISTALLA 9

Kale, Romaine, Apple, Pepitas, Ricotta, Lemon Dressing

PANZANELLA SALAD 9

Tomato, Crumbled Feta, Cucumber, Red Onion, Black Olive, Sourdough Bread, Balsamic Vinaigrette

TUSCAN CAESAR 9

Romaine, Pecorino Romano, Marinated Mushroom, Garlic Twist

CHOPPED ITALIAN & CHICKEN 16

Pecan Smoked Bacon, Artichoke, Tomato, Olive, Pepperoncini, Hen Egg, Blue Cheese

PINZIMONIO 9

Farmer's Seasonal Vegetables, Watermelon Radish, Petite Greens, Citrus Vinaigrette

OSSO SIMPLE GREENS SALAD 6

Cherry Tomato, Field Greens, Parmesan Cheese, Red Onion, Italian Vinaigrette

SANDWICHES

SUB CHEF'S PESTO FRIES 2

FARMER'S VEGETABLE 9

Grilled Eggplant, Portobello, Zucchini, Tomato, Charred Pepper, Lonestar Chevre, Chips

OSSO GOOD BURGER 12

Half Pound Beef Patty, Provolone, Pepperoncini, Romaine, Onion, Tomato, Crispy Fries Add Pecan Smoked Bacon 2

GRILLED CHICKEN SANDWICH 10

Roasted Tomato, Arugula, Basil Pesto, Sesame Bun, Chips

CHICKEN PARMESAN SANDWICH 10

Provolone, Cherry Pepper, Marinara, Sesame Bun, Chips

MEATBALL PO'BOY 12

Texas Beef Bolognese, Mozzarella, French Bread, Chips

TODAYS SOUP & BLT 11

Pecan Smoked Bacon, Arugula, Fire Roasted Tomato, Aioli, Multigrain Bread

WOOD FIRED PIZZAS

ASK YOUR SERVER ABOUT OUR WEEKLY SPECIALS
ADDITIONAL TOPPINGS: VEGETABLES .50, MEAT 1.00

MARGHERITA 11

Charred Tomato, Mozzarella, Oregano, Basil

GARDEN VEGETABLE 12

Farmer's Vegetables, Mozzarella, Calabrian Pepper, Basil Pesto

FUNGHI 13

Mozzarella, Pecorino Romano, Fontina, Garlic, Mushroom, Shallot, Kale, Truffle Oil

CAPRICCIOSA 14

Artichoke, Prosciutto, Tomato, Black Olive, Mozzarella

ITALIANO 13

Texas-Italian Sausage, Onion, Roasted Pepper, Provolone, Basil

BARBECUE PULLED PORK 13

Smoky Red Onion, Cilantro, Mozzarella, Comeback Sauce

PASTAS

ADD THE KRISTALLA OR PINZIMONIO SIDE SALAD 6

CHICKEN PENNE PESTO 12

Grilled Chicken, Zucchini, Charred Pepper, Herb Pesto

ANGEL HAIR ROSEE 9

Garlic & Onion Sautéed Tomatoes, Parmesan Cheese

LASAGNA BOLOGNESE 14

Handmade Pasta, Ricotta, Mozzarella, Pecorino Romano

SHRIMP LINGUINE 16

Roasted Garlic, Blistered Tomato, Lemon Butter

PASTA PRIMAVERA 12

Garden Fresh Vegetables, Olive Oil, Parmesan Cheese

SHRIMP CREOLE 14

Gulf Shrimp Stewed with Tomatoes and Fire Roasted Vegetables, Garlic Bread

MAINS

CHICKEN PICCATA 10

Searched Chicken Breast, Sautéed Vegetables, Lemon Caper Sauce Add Linguine 3

WOOD GRILLED PORK TENDERLOIN 15

Roasted Corn & Jalapeno Polenta, Farmers Vegetables, Gremolata

RIGATONI & MEATBALL 15

Giant Texas Beef Meatball, Marinara

GRILLED SALMON PORTOFINO 17

Farmer's Vegetables, Pearl Cous Cous, Calabrian Pepper, Basil Pesto

VEAL MILANESE 17

Paneed Veal Cutlet, Angel Hair Pasta, Rosée Sauce

SWEETS

TIRAMISU 5

Ladyfingers, Crème De Cacao

CAPOGIRO DOLCE 15

Gigante Italian Sundae
SERVES 4

H-TOWN DREAM CAKE 5

Chocolate Layered Cake, Raspberry Pureé

CANNOLI 5

Hazelnut Ricotta, Crushed Pistachio, Candied Orange

AFFOGATO NITRO 5

Caramel Pecan Ice Cream, Katz Espresso Cold Brew, Biscotti

SPECIALTY COCKTAILS

GREYHOUND MILANO 8
Smirnoff, Campari, Grapefruit

ITALIAN 76 8
Nue Texas Vodka, Limoncello, Blackberry, Raspberry, Prosecco

MARK'S GRANDMA 9
Maker's Mark, Grand Mamier, Agave

LIMONCELLO MULE 10
Absolut, Limoncello, Ginger Beer, Mint

OSSO OLD FASHIONED 9
Bulleit Rye, Bitters, Cherry

ULTIMATE NEGRONI 10
Beefeater Gin, Campari, Cocchi

FROZEN LIMONCELLO 8
Gin, Limoncello, Prosecco

WINE BY THE GLASS

BUBBLES

Stellina Di Notte, Prosecco 10/30
Ferrari, Brut 12/39
Chandon, Brut Rosé 15/45

WHITES

Duchman, Vermentino 9/29
Peter Yealands, Sauvignon Blanc 9/29
La Luciana, Gavi 9/29
Terlato, Pinot Grigio 10/36
Mer Soleil, Chardonnay 10/36

GL/BTL ROSÉ

La Valentina, Rosé, Arbuzzo 9/29
Jane-Luc Colombo, Rosé, Arbuzzo 9/29

REDS

Bouchard, Pinot Noir 8/26
Angulo Innocenti, Malbec 8/26
Fantino, Pinot Barbera 9/30
Cecchi, Chianti Classico 10/36
Klinker Brick, Cabernet Sauvignon 10/36

WINE BY THE BOTTLE

WHITES

Chateau Mirambeau, White Bordeaux 22
Puiatti, Ribolla Gialla 25
Datson-Cervantes, Texas Perserverance 26
Marco Felluga, Pinot Grigio 28
Santa Margherita, Pinot Grigio 32
C&F Gueguen, Chablis 32
Paul Hobbs, Chardonnay 35

Gerard Morin, Sancerre 39
Cloudy Bay, Sauvignon Blanc 42
Jordan, Chardonnay 45
Cade, Sauvignon Blanc 48
Cakebread, Chardonnay 49
Newton, Chardonnay 50

REDS

Vina Robles, Petite Sirah 24
La Valentina, Montepulciano Abruzzo 25
Trerose, Rosso di Montepulciano 28
Torres, Celeste, Tempranillo 28
Tenuta Di Nozzole, Chianti Classico RSV 30
Ricossa, Barbaresco 30
Tenuta Rapitala, Nero D' Avola 30
Pounamu, Pinot Noir, New Zealand 30
Vista Hill, Pinot Noir, Oregon 32
Datson-Cervantes, Texas Hill, Patience 32
Res Fortes, Red Blend, France 32
Ruffino, Modus, Super Tuscan 34
Rocac Sveva, Valpolicella Ripasso 35
Il Bruciato, Antinori, Super Tuscan 36
Roagna Igino, Nebbiolo D'Alba 37

Castello Di Bolgheri, Super Tuscan 38
Paraduxx, Proprietary Blend 39
Chateau Laudenne, Bordeaux 40
Mt. Veeder, Cabernet Sauvignon 40
Banfi, Aska, Super Tuscan 42
Turley, Zinfandel 42
Santi, Amarone 46
Cain Five, Prop Blend 46
Dogliotti, Barolo 48
Emeritus, Pinot Noir 50
Duckhorn, Merlot 50
Mazzei, Philip, Cabernet Sauvignon 50
Caparzo, Brunello Di Montalcino 50

JOIN US FOR WEEKEND BRUNCH 10AM-2PM
HAPPY HOUR IN THE BAR & PATIO DAILY 3-7PM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.