

ROCA & MARTILLO

CUCINA & BAR

Dinner Menu

FEASTABLES ...

SNACKS & SHAREABLES

Pulled-to-Order Fresh Mozzarella

Sea Salt, EVOO & Buttered Toast 15

Tuscan Risotto Arancini | Ragu Rice Fritter, Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

Caprese "Deviled Eggs" | Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 13

Porcini-Crusted Onion Rings

Balsamic Cippolini Jam & Calabrese Aioli 13

Marinated Steak Bites | Pickled White Onion, Red Fresno Chili, Lemon, White Truffle Crema & Basil Oil Chimichurri 16

Tuscan-Herbed Fried Mozzarella

Arrabbiata Marinara & Dill Ranch 16

Grilled Goat Cheese Sandwich

Chèvre & Tomato Jam 9

Black Pepper-Parmigiano Wagyu Meatballs

San Marzano, Fresh Basil & Mozzarella 17

Burrata di Bufala | Tigelle Italian Streetbread, Fresh Strawberry, Prosciutto di Parma, Fennel-Pink Peppercorn Jam & Basil 21

Bread Service | Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50pp

CAZUELAS & SPREADS

SERVED WITH FRESH NAAN

Baked Goat Cheese

Thyme & Wild Mushrooms 15

Spicy Pepperoni Dip

Tomato Stew, Fennel & Mozzarella 14

"The Greek" Hummus | Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette 14

CAST-IRON PIZZA

Pizzas are served when ready; please allow up to 25 minutes.

Pizza Bianca | Pancetta, Lemon Ricotta, Red Onion, Jalapeño, Lemon Zest & Parmigiano-Reggiano 18

Soppressata & Pepperoncini Pizza

San Marzano Sauce, Mozzarella & Red Pepper Flakes 18

Balsamic Onion & Goat Cheese Pizza

Pistachio, Saba & Parsley 19

LIGHT

SALADS & SOUP

Signature Caesar Salad

Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 15

Green Apple & Chèvre Salad

Mixed Field Greens, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14

Beet & Citrus Salad

Labneh, Pistachio, Orange Segments & Fresh Herbs 16

Cauliflower Bisque

Saffron Oil & Italian Herb Crema 10

PASTA

Freshly made in-house daily, from bronze-extruded noodles with rustic texture to delicately hand-shaped stuffed pastas. Each is crafted to perfectly cradle bold sauces, fresh ingredients and the timeless Tuscan flavors.

HOUSE EXTRUDED

Tuscan Campanelle alla Bolognese

Bell-Shaped Pasta, Signature Bolognese, Herbs & Parmigiano-Reggiano 18

Rigatoni al Pomodoro

"All the Tomatoes" Sauce with Mozzarella & Sweet Basil 14

Texas Smoked Brisket Lasagna

Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 20

Gluten Free Pasta Available - Supplement 4

HAND-MADE STUFFED

Blue Crab & Parsnip Cappelletti

Sweet Corn, Red Fresno Chili, Rosé Butter & Fresh Dill 27

Wild Boar-Smoked Gouda Ravioli

Braised Wild Boar Ragu, Arugula-Salsa Verde & Saffron-Pickled Cauliflower 26

Gruyere & Potato Ravioli

Creamy Gorgonzola, Crispy Leeks & Pickled Red Onion 27

Oggi DAILY SPECIALS

TUESDAY

Classic Tortellini en Brodo

Handmade tortellini served in a rich house broth, finished with EVOO 30

WEDNESDAY

Mozzarella-Stuffed Wagyu Meatballs

House Spaghetti, San Marzano Tomato Sauce & Parmigiano-Reggiano small order 35 large order 60

THURSDAY

Truffled Ravioli al'Uovo

Lemon Ricotta & Egg Yolk, Beef Tenderloin Ragu & Black Truffle 28

MAIN

Parmigiano Fried Chicken

Creamy Yukon Gold Mashers & Parmigiano Gravy 29

Sweet Tea - Brined Pork Tenderloin

Grilled Stone Fruit, Lardons, Fingerling Potato, Piquillo Peppers, Arugula & Peach Mostarda 26

Pan Seared Atlantic Salmon Fillet

Orzo, Chickpeas, Cherry Tomato, English Cucumber, Tzatziki, Mint & Lemon-Garlic Vinaigrette 34

Chef's TUSCAN PRIME STEAKS

Our Prime Steak selections are Tuscan-Marinated and seared to perfection. Served with Crispy Tuscan Potatoes, Grilled Asparagus & our Signature Calabrian Chili Crunch

Cast-Iron Seared Beef Filet (9oz) 46

Pan Roasted Ribeye (16oz) 60

SWEET

White Chocolate Cheesecake

Strawberries Three Ways & Almond Nougat 16

Nutella Torte

Peanut Butter Mousse, Banana Jam, Candied Peanuts & Salted Caramel 12

Candied Brûlée Brie-Goat Cheese Tart

Blueberry-Lavender Coulis, Luxardo Cherry & Almond Nougat 15

Please inform your server of any dietary restrictions or allergies & we will do our best to accommodate your needs. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase the risk of foodborne illness. Enjoy these dishes responsibly & at your own discretion.

A gratuity of 20% will be added to parties of 8 or more

Chef Curated GROUP DINING

Where Tuscany meets Texas - host your next gathering with bold flavors, chef-curated menus, and the kind of hospitality that turns a meal into a memory.

CONTACT PARTY@JASONDADY.COM

EXPLORE YOUR PALATE.

JASONDADY.COM JasonDady @CHEFJASONDADY

DISCOVER FROST PLAZA

The vibrant outdoor hub at The Rock at La Cantera where Spurs pride meets family fun. Check the events calendar for live music, community events, screenings, and more.

THE ROCK AT LACANTERA.COM

rock
LA CANTERA

Come Dine With Us

BRUNCH, LUNCH & DINNER

Monday-Thursday 11 - 10 Friday 11 - 11 Saturday 10 - 11 Sunday 10 - 10

Address

1 SPURS WAY, SATX

Website

ROCAMARTILLO.COM

Phone Number

726.224.2927

General Manager

AMADOR MARTINEZ

Executive Sous Chef

ARMANDO CARRANZA

Sous Chef

CHRIS ROGERS

ROCA & MARTILLO

CUCINA & BAR

Lunch Menu

FEASTABLES

SNACKS & SHAREABLES

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Ragu Rice Fritter, Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

"The Greek" Hummus & Fresh Naan

Cucumber, Tomato, Olive, Red Onion, Feta & Red Wine Vinaigrette 14

Bread Service | Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50pp

LIGHT

SOUPS & SALADS

Add Grilled Chicken Breast or Petite Filet to Make it an Entrée

Signature Caesar Salad

Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 15

Green Apple & Chèvre Salad

Mixed Field Greens, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14

Beet & Citrus Salad

Labneh, Pistachio, Orange Segments & Fresh Herbs 16

Cauliflower Bisque

Saffron Oil & Italian Herb Crema 10

Chef Jason Dady
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Jason Dady

@CHEFJASONDADY

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Monday-Thursday 11-10 Friday 11-11 Saturday 10-11 Sunday 10-10

SANDWICHES

"Caesar's Last Stand" Wagyu Burger

Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 17

"The Baller" Classic Meatball Sub

Wagyu Meatballs, San Marzano Tomato & Melted Mozzarella 17

"The Grinder" Italian Hero

Prosciutto, Genoa, Provolone, Lettuce, Tomato, Sweet Peppers, Giardiniera & Red Wine Vinaigrette 16

CAST IRON PIZZA

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Pizza Bianca | Pancetta, Lemon Ricotta, Red Onion, Jalapeño, Lemon Zest & Parmigiano-Reggiano 18

Soppressata & Pepperoncini Pizza

San Marzano Sauce, Mozzarella & Red Pepper Flakes 18

Balsamic Onion & Goat Cheese Pizza | Pistachio, Saba & Parsley 19

HOUSE-MADE PASTA

Tuscan Campanelle alla Bolognese

Bell-Shaped Pasta, Signature Bolognese, Herbs & Parmigiano-Reggiano 18

Rigatoni Pomodoro | "All the Tomatoes" Sauce with Mozzarella & Sweet Basil 14

Texas Smoked Brisket Lasagna

Whole Milk Mozzarella, San Marzano, Texas Brisket & Parmigiano-Reggiano 20

Gluten Free Pasta Available - Supplement 4

ENTRADAS

Italian Cobb Salad | Roasted Chicken Breast, Lardons, Soft-Boiled Egg, Fennel Jam, Cucumber, Candied Pecan & Champagne Vinaigrette 15

Parmigiano Fried Chicken | Creamy Yukon Gold Mashers & Parmigiano Gravy 18

Pan Seared Atlantic Salmon Fillet | Orzo, Chickpeas, Cherry Tomato, English Cucumber, Tzatziki, Mint & Lemon-Garlic Vinaigrette 22

Lunch Skewers | Sweet Peppers, Balsamic Cippolini Onions & Choice of Grilled Protein Marinated with Toasted Cumin Seed, Fennel & Garlic

• **Chicken Breast** 15 | **Beef Sirloin** 19

SWEET

White Chocolate Cheesecake | Strawberries Three Ways & Almond Nougat 16

Nutella Torte | Peanut Butter Mousse, Banana Jam, Candied Peanuts & Salted Caramel 12

Candied Brûlée Brie-Goat Cheese Tart

Luxardo Cherry, Blueberry-Lavender Coulis & Almond Nougat 15

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CONTACT PARTY@JASONDADY.COM

Address	Website	Phone Number	General Manager	Executive Sous Chef	Sous Chef
1 SPURS WAY, SATX	ROCAMARTILLO.COM	726.224.2927	AMADOR MARTINEZ	ARMANDO CARRANZA	CHRIS ROGERS

Signature COCKTAILS



VODKA

Full of Flowers

Hanson Grapefruit Vodka,
St. Germain, Hibiscus Syrup,
Pomegranate Juice
& Grapefruit Juice 15

Dirty Blue | Chopin, Vermouth,
Blue Cheese Olives & Ice Crystals 15

Smoked Bloody Mary | House Mix,
Dripping Springs Vodka & BBQ Sauce
with a Smoked Sea Salt Rim 15

Espresso Martini

Borghetti Liqueur, Hanson Vodka,
Coffee & Vanilla Simple Syrup 15

The Healer

Bacardi Rum, Green Tea,
Basil, Agave & Honeydew 15

The Foundation

Garden Herb-Infused Gunpowder Gin
& Tonic with Rhubarb Bitters 15

The Eastern Sunset

Botanist Gin, Mint, Cucumber,
Allspice & Saffron Syrup 15

TEQUILA

Margarita on the Roca

Maestro Dobel Tequila Blanco,
Cointreau, Lime & Simple Syrup
with a Salted Rim 15

Ranch Water

LALO Blanco Tequila,
Topo Chico & Lime 15

Walking Oaxaca

Gracias-a-Dios Mezcal,
Solerno Blood Orange
& Mole Bitters with a
Smoked Cinnamon Stick 15

Game Thyme

Jefferson's Bourbon, Aperol,
Amaro Nonino, Lemon
& Charred Thyme 15

JD's Old Fashioned

Buffalo Trace Bourbon, Orange,
Sugar & Old Fashioned Bitters 15

Nutella Alexander

Brandy, Creme de Cacao, Nutella
& Vanilla-Infused Heavy Cream 15

MEZCAL

BOURBON

BRANDY

SPRITZ BAR

Classic Italian Spritz

Choice of Campari or Aperol,
Champagne, Topo Chico
& Orange 15

Limoncello Spritz

Limoncello, Champagne
& Topo Chico 15

Hugo Spritz

St. Germain, Champagne,
Topo Chico, Lemon & Mint 15

STACK IT. SIP IT. FLIP IT!

Flip The Spritz

Your choice of Spritz topped off with
Sauvignon Blanc on your last sip

Spritz Tower

A showstopper. Italy's iconic aperitivo,
designed for sharing. Choice of spritz,
four or eight glasses.

FROZEN

Frozen Peach Bellini

Deep Eddy Peach Vodka,
Peach & Prosecco 13

Frozen Italian Margarita

Tres Agaves Blanco Tequila, Amaretto
& Fresh Lime Juice 13

**HAPPY
HOUR**

WEEKDAYS 4 – 6 PM

Domestic Beer
Roca Margaritas

Cocktails
White Wine

Red Wine
Sparkling

N/A BEVERAGES

MOCKTAILS

Midnight Jewels | Fresh Muddled Blueberry, Basil, Coconut Milk & Lime 9

Stop & Smell the Flowers | Hibiscus Syrup, Pomegranate Juice, Lemon & Topo Chico 8

Signed, Healed & Delivered | Honeydew Green Tea, Lime, Agave & Topo Chico 8

Pink Drink | Almond Milk, Rose Syrup, Strawberry & Lemon 9

ITALIAN SODAS

Vanilla, Almond, Lemon & Seasonal Flavors 4.50

Select WINE LIST



SPARKLING

GL | BTL

Bread & Butter Prosecco , Veneto, Italy	9 36
Avisi Prosecco , Veneto, Italy	40
Bouvet Rosé , Loire Valley, France	12 48
Batasiolo Moscato d'Asti , Piedmont, Italy	14 56
Schramsberg Blanc de Blancs , North Coast, California	82
Taittinger Brut La Francaise , Champagne, France	120
Bollinger Special Cuveé Brut , Champagne, France	180

SAUVIGNON BLANC

Matua , Marlborough, New Zealand	9 36
Emmolo by Caymus , Napa County, California	11 44
Duckhorn , Sonoma, California	76
Comte de la Chevalière Sancerre Blanc , France	80

CHARDONNAY

Bonterra Estate Collection , Mendocino County, California	10 40
Mer Soleil , Monterey, Central Coast, California	12 48
Banfi "Fontanelle," Tuscany, Italy	17 68

MISC. WHITES

Bottega Vinaia Pinot Grigio , Trentino-Alto Adige, Italy	11 44
Mantanzas Creek Chenin Blanc , California	14 56
The Seeker Riesling , Mosel, Germany	10 40
Bodega Garzón Reserva Albariño , Maldonado, Uruguay	13 52

ROSÉ

Bieler Père et Fils , Provence, France	10 40
AIX Rosé Coteaux d'Aix , Provence, France	48
Planeta , Sicily, Italy	11 44
Daou , Paso Robles, California	55

White RESERVE

Chateau Montelena Chardonnay , Napa Valley, California	120
Ca'Marcanda Vistamare White Blend , Tuscany, Italy	150

PINOT NOIR

GL | BTL

Diora La Petite Grace , Monterey, California	12 48
RouteStock , Sonoma Coast, California	15 60
Resonance , Willamette Valley, Oregon	71
Bouchard Pere & Fils RSV Bourgogne , Burgundy, France	18 72
Belle Glos "Balade," Central Coast, California	108

CABERNET SAUVIGNON

True Myth , Paso Robles, California	10 40
Joel Gott "815," Northern California	11 44
Black Stallion , Napa Valley, California	14 56
Decoy , Sonoma County, California	65
Daou , Paso Robles, California	16 52
Hess "Maverick Ranch," Paso Robles, California	57
Provenance Vineyards , Napa Valley, California	19 76
Austin Hope , Paso Robles, California	1 Liter 110

MISC. REDS

Tenuta di Nozzole Chianti Classico , Tuscany, Italy	14 56
Masi Campofiorin , Veneto, Italy	12 48
Trapiche Medalla Malbec , Mendoza, Argentina	15 60
Bodega Garzón Tannat , Uruguay	56
Markham "Six Stack" Merlot , North Coast, California	52
Alexander Valley Vineyards Cabernet Franc , California	14 56
Shatter Grenache , Roussillon, France	59
Ceretto Rossana Dolcetto d'Alba , Piedmont, Italy	20 80
Daou "Pessimist" Red Blend , Paso Robles, California	54
E. Guigal Cotes du Rhone Rouge , Rhone, France	13 52
Seghesio Zinfandel , Sonoma, California	72
Banfi Rosso di Montalcino , Tuscany, Italy	72
Casa Jipi Nebbiolo , Valle de San Vicente, Baja, Mexico	12 48
San Polo Rubio Toscana Red Blend , Tuscany, Italy	12 44

Red RESERVE

Darioush "Caravan" Cabernet Sauvignon , Napa, California	153
Don Melchor Cabernet Sauvignon , Chile	250
Palmaz Cabernet Sauvignon , Napa, California	280
Ceretto Barolo , Piedmont, Italy	125

We may be out of stock on certain wines due to various reasons. Vintages are subject to change based on availability. We apologize in advance and will be happy to assist you with a comparable selection. Thank you for your patience.



Weekend Brunch

726.224.2927
Phone Number
Website
RCCAMARTILLO.COM

Hours of Operation
Monday-Thursday 11-11
Friday 10-11
Saturday 10-11
Sunday 10-10

Address
1 SPURS WAY, SATX

FEASTABLES

SNACKS & SHAREABLES

Pulled-to-Order Fresh Mozzarella
Sea Salt, EVOO & Buttered Toast 15
Fennel-Pink Peppercorn Jam & Basil 21

Caprese "Deviled Eggs" | Cherry Tomato Jam, Pistachio Pesto & Pecorino Toscano 13

Tuscan Risotto Arancini
Ragu Rice Fritter, Mozzarella, Black Truffle Aioli & Parmigiano Mousse 12

Porcini-Crusted Onion Rings
Balsamic Cippolini Jam & Calabrese Aioli 13

Marinated Steak Bites
Red Fresno Chili, Lemon, Pickled White Onion, White Truffle Crema & Basil Oil Chimichurri 16

Tuscan-Herbed Fried Mozzarella
Arrabiata Marinara & Dill Ranch 16

LIGHT

SOUPS & SALADS

Add Grilled Chicken Breast or Petite Filet to Make it an Entrée
Signature Caesar Salad | Romaine Hearts, Sourdough Croutons & Parmigiano-Reggiano 15

Green Apple & Chèvre Salad
Mixed Greens, Candied Pecan, Crispy Parsnips & Champagne Vinaigrette 14

Beet & Citrus Salad | Labneh, Pistachio, Orange Segments & Fresh Herbs 16

Cauliflower Bisque
Saffron Oil & Italian Herb Crema 10

CAST IRON PIZZA

Pizzas are served when ready; please allow up to 25 minutes.

Pizza Bianca | Pancetta, Lemon Ricotta, Red Onion, Jalapeño, Lemon Zest & Parmigiano-Reggiano 18

Soppressata & Pepperoncini Pizza
San Marzano Sauce, Mozzarella & Red Pepper Flakes 18

Balsamic Onion & Goat Cheese Pizza | Pistachio, Saba & Parsley 19

Brunch COCKTAILS

Frozen Peach Bellini | Deep Eddy Peach Vodka, Peach & Prosecco 13

Espresso Martini
Borghetti Liqueur, Hanson Vodka, Coffee & Vanilla Simple Syrup 15

Smoked Bloody Mary | House Mix, Dripping Springs Vodka, Signature Spices & Smoked Sea Salt Rim 15

Frozen Italian Margarita
Tres Agaves Blanco Tequila, Amaretto & Fresh Lime Juice 13

Bread Service | Artisan Bread Toasted with Garlic Butter & Fresh Herbs 3.50pp

Brunch ENTRADAS

SOMETHING SWEET

Blueberry Waffles
Orange Zest Crème Fraîche, Lemon Ricotta, Blueberry Jam & Lavender Coulis 15

Tiramisu Pancakes | Espresso-Vanilla Syrup, Whipped Mascarpone & Coffee Chantilly 16

SOMETHING SAVORY

Breakfast Brûche Sammy
Scrambled Egg, Sausage, Bacon, American Cheese & Harissa Aioli 15

Smoked Brisket Hash | Garden Peppers, Potato & Fried Egg 19

Garden Frittata | Chef's Garden Selections, Dill Crème Fraîche & Garden Salad 14

Avocado Toast
Soft-Boiled Egg, Everything Bagel Spices, Kewpie, Wasabi Peas, EVOO & Micro Cilantro 15

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meet THE TEAM

General Manager Anador Martinez
Executive Sous Chef Armando Carranza
Sous Chef Chris Rogers

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Your choice of Spritz topped off with Sauvignon Blanc on your last sip.

Spritz Tower | A showstopper, Italy's iconic aperitivo, designed for sharing. Choice of spritz, four or eight glasses.

LUNCH PLATES

Italian Cobb Salad

Roasted Chicken Breast, Lardons, Soft-Boiled Egg, Fennel Jam, Cucumber, Candied Pecan & White Balsamic Vinaigrette 15

"Caesar's Last Stand" Wagyu Burger

Crispy Bacon, Cherry Tomato Jam, Mozzarella, Garlic Aioli & Fries 17

Parmigiano Fried Chicken

Creamy Yukon Gold Mashers & Parmigiano Gravy 18

Lunch Skewers

Sweet Peppers, Balsamic Cippolini Onions & your choice of Grilled Protein Marinated with Toasted Cumin Seed, Fennel & Garlic
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Chef Jason Dady
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Piattamenti

LITTLES

CHICKEN TENDERS | 12
Yukon Gold Mashers & Parmigiano Gravy

BUTTERED PASTA | 11

SAN MARZANO PASTA | 11

PEPPERONI PIZZA | 15

CHEESE PIZZA | 14

Jason Daly
RESTAURANT

rock
AT LA CANTINA

