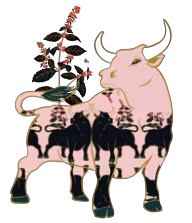


MASTRANTOS

GLOBAL TASTES



Chef's Table 5 shareable dishes (including dessert) chosen by the chef, served family style 75/person

SHAREABLES

VEGGIES

Arugula & Parm Salad	Wild arugula, champagne vinaigrette, pickled shallots, shaved parmesan (gf)	16
Caesar Salad	Traditional style with house brioche croutons (Add Shrimp +\$12)	14
Grilled Artichokes	Artichokes hearts and bottoms over herb butter & citrus aioli (gf)	16
Watermelon & Tomato Salad	Watermelon, heirloom tomatoes, cucumber, avocado, burrata, balsamic glaze, pesto (gf)	20
Carrots Over Carrots	House carrot hummus, grilled baby carrots, sea salt, olive oil, za'atar (gf)	16
3 Way Brussels	Fried, grilled, & raw - maple togarashi, citrus aioli, roasted garbanzos (gf without fried)	15

SMALL PLATES

TexQueño	"Best cheese stick you'll ever have" - House-made fried dough, Venezuelan cheese & cilantro sauce	15
Rustic Sourdough Bread	Weights & Measures (sister restaurant) freshly baked bread & herb butter	12
Scallops Crudo	Goat cheese, cucumbers, serranos (spicy), curry-lime sauce, garbanzo (gf)	18
Croquettes	Sweet plantain, Tunisian harissa aioli, queso fresco	14
Curried Mussels	Pickled shallots, coconut yellow curry broth, fried bread, topped with honey	19
Arepitas	3 mini arepas with braised beef & cilantro sauce	14
Sweet & Sour Pork Belly	Arugula, fresno chiles, red onions, almonds, snow peas, mint & tamarind glazed braised pork belly (gf)	17

ALL Pastas Made in House
(gf pasta + \$4)

PASTAS

Cioppino Linguini	Paprika linguini served over shrimp, mussels, scallops, tomato & wine sauce	33	Spaghetti Shrimp Scampi	Shrimp, sundried tomatoes, onions, garlic, creamy tomato sauce finished with lime. (spice it up with fresno peppers \$2)	28
Gnocchi Cacio e' Peppe	Potato gnocchi, pecorino, black pepper & white sauce	18	Cavatelli al Pesto	Asparagus, onions, english peas, broccolini, snow peas, pesto-butter & dolce gorgonzola sauce, pistachios	26
Agnelotti & Sweet Potato	Purple yam & dolce gorgonzola filled pasta & butter-cheese sauce	19	Braised Beef Tagliatelle	Slowed roasted brisket, onions, garlic, dolce gorgonzola and a citrusy butter & white wine sauce. Finished with pesto	28
Gnocchi Wild Mushrooms	Spinach gnocchi, mushroom, white wine & lemon bechamel, onion, parmesan & truffle oil	27	Bolognese	Beef ragu bolognese on rustic casarecce pasta & parmesan	25
Corn filled Capeletti (imagine an elote)	Corn filled pasta, sauteed fresh corn, onion, pancetta on a soubise & queso fresco sauce, micro cilantro, lime & tajin	26	Linguini H-Town Chorizo Carbonara	Paprika linguini, tallegio & Mexican chorizo, butter, caramelized onions, egg yolk	24
Tortelloni & Lamb Ragu	Goat cheese tortelloni, lamb ragu, pesto, lemon, pistachios, mint, drizzle of honey	26			

ENTREES

W+M (sister restaurant) Cheeseburger & Fries	House bun (GF +\$4) American cheese, aioli, lettuce, tomato, red onion, pickles. Add truffle & parm to your fries (+\$4)	24	Roasted Half Chicken	Deboned baked chicken, Farro, fresh fennel, red onion, green apples & sundried tomatoes,	29
Mastrantos' Paella	Saffron arborio rice, onion, mussels, scallops, Argentinian shrimp, english peas (gf)	32	NY Steak & Gnocchi	Hand cut Argentinian Bife (14oz) served with alfredo style gnocchi	39
			Whole Branzino	Grilled and baked branzino served with zucchini & little squash, Mexican salsa verde	44