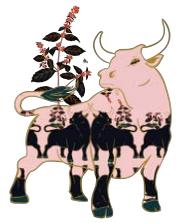


# MASTRANTOS

GLOBAL TASTES



## SHAREABLES

### VEGGIES

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

### SMALL PLATES

<b>TexQueño</b>	"Best cheese stick you'll ever have" - House-made fried dough, Venezuelan cheese & cilantro sauce	15
<b>Rustic Sourdough Bread</b>	Weights & Measures (sister restaurant) freshly baked bread & flavored butter	12
<b>Shrimp Aguachile *</b>	Ceviche style Argentinian shrimp, spicy lime juice, cucumbers, avocado, red onion, serrano peppers, plantain chips (gf)	16
<b>Curried Mussels</b>	Pickled shallots, coconut yellow curry broth, fried bread, topped with honey	19
<b>Arepitas</b>	3 mini arepas with braised beef & cilantro sauce	14
<b>Sweet &amp; Sour Pork Belly</b>	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

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

## ENTREES

<b>W+M (sister restaurant) Cheeseburger &amp; Fries</b>	House bun (GF +\$4) American cheese, aioli, lettuce, tomato, red onion, pickles. Add truffle & parm to your fries (+\$4)	24	<b>Roasted Half Chicken</b>	Deboned baked chicken, arugula, red onion, green apples & sundried tomatoes & cilantro, basil, sauce & grilled sourdough	29
<b>Mastrantos' Paella</b>	Saffron arborio rice, onion, mussels, Argentinian shrimp, english peas (gf)	32	<b>NY Steak* &amp; Gnocchi</b>	Hand cut Argentinian Bife (14oz) served with alfredo style gnocchi	39
			<b>Whole Branzino</b>	Grilled and baked branzino served with house chips & Mexican salsa verde	44