

Italian
CUISINE

THE
Charles

THROUGH
Texas Lens

“TWO WAYS”
FOCACCIA DI CHARLES

The Classic Way
21

Prosciutto & Black Truffle Honey
59

COLD & RAW

HAMACHI CRUDO 24
Green Apple Chimichurri, Pickled Pepper

TUNA CARPACCIO 24
Green Tomato Vinaigrette, Crispy Quinoa

BUTTER LETTUCE SALAD 18
Pecorino, Smoked Almonds, Horseradish

CARROTS & BURRATA 21
Harissa-Spiced Crispy Brussels Sprouts, Pomegranate Seeds

BEEF TARTARE 24
Sourdough Toast, Black Pepper Chip, Salsa Bianca

SPECIALE

GNOCCHI AL RAGU 36
Braised Wagyu Beef Cheek, Soffritto, Portobello

THE PIE 49
Spicy Diavolo Chicken, Arugula Salad

WHOLE GRILLED RED SNAPPER 99
Cracked Pepper, Cannellini Bean, Argula

FEATURING

“From the Grill”

ENJOY OUR SPECIALTY DISHES PERFECTLY
CHARRED OVER AN ARGENTINE GRILL

WOOD-FIRED

PICCOLO

CHARRED SPANISH OCTOPUS 23
Salsa Macha, Radish

BBQ PORK JOWL 21
Cavolo Nero, Charred Lemon, Black Garlic

SAUSAGE & PEPPER MEATBALLS 21
Crushed Tomato Sauce, Straccitella

PESCE

GRILLED ORA KING SALMON 42
Calabrian Vinaigrette

COLOSSAL TIGER PRAWNS 12ea
Campari Tomatoes, Calabrian Chili Butter

WHOLE BRANZINO 44
Fennel Salsa, Citrus Crème Fraiche

CARNE

WAGYU SHORTRIB 59
Baby Kale, Brown Butter Balsamic, Sticky Shallots

GRILLED HALF CHICKEN 34
Salsa Verde, Grilled Romano Beans

GRILLED WAGYU NY STRIP 89
Gorgonzola Crusted

THE BIG STEAK MP
Wagyu Tomahawk Ribeye

PASTA

LEMON RICOTTA GNUDI 24
Hazelnut, Brown Butter Honey

LINGUINI WITH CAVIAR 59
Meyer Lemon

SNOW CRAB 6-PACK 32
Vadouvan Cream, Pickled Shallot, Chive

SPICY CRESTE DI GALLO 29
Rock Shrimp, Tarragon, Parsley, Lemon

WHITE BOLOGNESE CAPPELLONI 26
Parmesan Cream, Basil, Olive

CASARECCE AMATRICIANA 28
Roman Red Sauce, Wagyu Beef Bacon

CONTORNI

CRISPY SUNCHOKES 14
Truffle Aioli, Parmesan

MAITAKE MUSHROOMS 19
Tallegio Fonduta

GRILLED BEETS 14
Mustard Vinaigrette, Crispy Farro

GRILLED KALE 14
Aleppo Vinaigrette, Garrotxa

BROCCOLI & HUMMUS 14
White Miso, Pine Nuts

EXPLORE OUR CURATED SELECTION,
AVAILABLE BY GLASS OR BOTTLE

Wine By the Glass

PAIR YOUR MEAL WITH A GLASS
TO COMPLEMENT EVERY BITE

SPARKLING

GRAN PASSIONE Glera, Veneto	NV	15/60
CESARINI SFORZA ROSE Chardonnay/Pinot Noir, Alto Adige	NV	19/75
BERLUCCHI '61 Chardonnay/Pinot Noir, Franciacorta	NV	24/95
AYALA 'MAJEUR' Chardonnay/Pinot Noir/Pinot Meunier, Champagne	NV	30/120

WHITE

CANTINA TERLAN 'TRADITION' Pinot Grigio, Alto Adige	2023	17/70
NALS MARGREID 'STEIN' Sauvignon Blanc, Alto Adige	2024	19/75
PIEROPAN Garganega, Soave Classico	2023	16/65
LA CHABLISIENNE 'LE FINAGE' Chardonnay, Chablis	2023	25/100

ROSE

RUMOR Grenache Blend, Cotes de Provence	2023	19/75
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N/A SPARKLING

FRE BRUT Glera, California	NV	12/50
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RED

SANTADI 'NORAS' Cannonau, Sardinia	2019	22/90
TERRE STREGATE 'MANENT' Aglianico, Campania	2021	19/75
CASTELLO DI NEIVE Grignolino, Piedmont	2023	17/70
TENUTA ARCENO 'IL FAUNO DI ARCANUM' Bordeaux Blend, Tuscany	2020	25/100

SOMMELIER SELECTIONS

5oz FROM
CORAVIN

SPARKLING

BOLLINGER 'LA GRANDE ANNEE' Pinot Noir/Chardonnay, Champagne	2015	77/346
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WHITE

QUINTODECIMO 'LUIGI MOIO' White Blend, Campania	2022	69/345
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ORANGE

GRAVNER Ribolla, Venezia Giulia	2015	50/250
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RED

E. PIRA & FIGILI CHIARA BOSCHIS 'VIA NUOVA' Nebbiolo, Barolo	2019	59/295
EMIDIO PEPE Montepulciano, Abruzzo	2018	59/295

CLASSIC-ISH COCKTAILS

APEROL SPRITZ Aperol, Orange, Prosecco	16
ITALIAN OLD FASHIONED Heaven's Door, Cynar	22
COLD BREW NEGRONI Gin, Coffee, Campari	18

MARTINI ALLA CHARLES
Beluga Vodka, Parmesan-Stuffed Olives, Caviar 'Bump'
45

SPECIALTY COCKTAILS

DOLCE AMORA SPRITZ Montenegro, Maple, St. Elizabeth Allspice, Prosecco	17
AFTERGLOW Vodka, Spiced Pear, Cinnamon, Apple	17
SKINNY LOVE Gin, St. Germain, Lillet Blanc, Grapefruit	20
THE BELLUCI Tequila, Pomegranate, Habanero, Lime	18
SUNSET IN SIENNA Duro Socorro Joven Tequila, Mezcal, Carrot, Lime	18
FIRESIDE ORCHARD Whiskey, Apple Cider, Maple, Lemon	19
SWEATER WEATHER Scotch, Hazelnut, Cranberry	18

MOCKTAILS

CRANBERRY FROST Cranberry, Cinnamon, Topo Chico	9
LAVENDER HOUR Lavender, Grapefruit, Ginger Beer	9
BLACKBERRY DI CAPRI Blackberry, Lemon, Mint, Topo Chico	9