

THE
Charles
DFW Restaurant Week

TO START

(CHOOSE 1)

SUMMER TOMATO PANZANELLA

Plum Focaccia, Balsamic, Mozzarella di Bufala

BLUEFIN TUNA CRUDO

Green Tomato Vinaigrette, Crispy Quinoa

GRILLED OYSTERS

Piquillo Pepper, Garlic Butter

ENTRÉE

(CHOOSE 1)

ORA KING SALMON

Calabrian Vinaigrette

GRILLED CHICKEN

Salsa Verde, Grilled Romano Beans

WAGYU SHORTRIB

Baby Kale, Brown Butter Balsamic, Sticky Shallots

DESSERT

(CHOOSE 1)

OLIVE OIL CAKE

Basil Mascarpone, Tart Cherry Sorbet, Poppyseed, Pistachio

DARK CHOCOLATE BUDINO

Peanut Brittle, Kumquats, Toasted Meringue

CURATED COCKTAILS

HUGO SPRITZ St-Germain, Sparkling Wine	18
ITALIAN OLD FASHIONED Duro Bourbon Blend, Cynar	22
SUMMER TIME NEGRONI Roku Gin, Select Aperitivo, Strawberry-Infused Lillet Blanc	21
GIMME DIMI MARTINI Ketel One, Lychee, Dimi	20
MELON MILAN Amaras Mezcal, Duro Socorro Joven, Watermelon, Cucumber, Basil	21
SKINNY LOVE Bombay Gin, St-Germain, Lillet Blanc, Grapefruit	21
THE PASSION Tequila, Passionfruit, Habanero, Orange, Honey	20
BRAMBLE SPRITZ Sparkling Wine, Bramble Berry, Boba	18
CIAO NORM Suntory Toki Whisky, Italicus, Grapefruit Bitters	21

BY THE GLASS

POGGIO COSTA PROSECCO Glera/Pinot Nero, Veneto	NV	16/65
NALS MARGREID 'STEIN' Sauvignon Blanc, Alto Adige	2024	19/80
LA CHABLISIENNE 'LE FINAGE' Chardonnay, Chablis	2023	25/100
RUMOR Grenache Blend, Cotes de Provence	2023	19/75
SCUDIERI BENEDICTO Sangiovese, Chianti Riserva	2021	18/75
PRELIUS Cabernet Sauvignon, Tuscany	2023	24/96