Italian CUISINE

THE Charles

THROUGH A Texas Lens

"TWO WAYS"

FOCACCIA DI CHARLES

The Classic Way 21

Prosciutto & Sweet Peppers 29

COLD & RAW

HAMACHI CRUDO* 24
Green Apple Mignonette, Avocado, Pine Nuts

TUNA CARPACCIO* 24
Green Tomato Vinaigrette, Crispy Quinoa

INSALATA 18
Pecorino, Smoked Almonds, Horseradish

WINTER PANZANELLA 21
Pink Lady Apple, Focaccia, Mozzarella, Basil

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

SPECIALE

WHITE TRUFFLE LASAGNA 89
Parmesan Béchamel, Pesto

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

THE PIE 49
Blue Crab, Charred Tomato, Spinach, Artichoke

TOMAHAWK PORK CHOP 72
Green Tomato & Apple Mostarda, Crispy Potato

GRILLED SHISHITO PEPPERS & GREEN BEANS 16
Moroccan Spiced Pesto, Labneh

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FEATURING

"From the Grill"

ENJOY OUR SPECIALTY DISHES PERFECTLY CHARRED OVER AN ARGENTINE GRILL

WOOD-FIRED

PICCOLO

HONEY RICOTTA BRUSCHETTA 24
Grilled Mortadella, Pickled Cucumber, Arugula

CHARRED SPANISH OCTOPUS 23
Salsa Macha, Radish

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

SAUSAGE & PEPPER MEATBALLS 21
Crushed Tomato Sauce, Stracciatella

PESCE

GRILLED ORA KING SALMON 42
Calabrian Vinaigrette

COLOSSAL TIGER PRAWNS 12 each
Campari Tomatoes, Calabrian Chili Butter

WHOLE BRANZINO 44
Fennel Salsa, Citrus Crème Fraîche

CARNE

WAGYU SHORT RIB 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

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

LINGUINI WITH CAVIAR* 59
Meyer Lemon

THE Chef's CHOICE

ANDIAMO, LET'S GO!

99 per guest
two guest minimum

FEELING ADVENTUROUS?
TRUST US WITH CHEF-SELECTED DISHES

CONTORNI

CRISPY SUNCHOKES 14
Truffle Aioli, Parmesan

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

GRILLED BEETS 14
Mustard Vinaigrette, Crispy Farro

BROCCOLI & HUMMUS 14
White Miso, Pine Nuts

1632 MARKET CENTER BLVD, DALLAS, TX 75207

Signature SIPS

THE Charles

CURATED Cocktails

Wine By the Glass

EXPLORE OUR CURATED SELECTION, AVAILABLE BY GLASS OR BOTTLE

PAIR YOUR MEAL WITH A GLASS TO COMPLEMENT EVERY BITE

SPARKLING

POGGIO COSTA PROSECCO Glera/Pinot Nero, Veneto	NV	16/65
BERLUCCHI '61 Chardonnay/Pinot Noir, Franciacorta	NV	24/95
AYALA 'MAJEUR' Chardonnay/Pinot Noir/Pinot Meunier, Champagne	NV	30/120

WHITE

I LAURI Pecorino, Abruzzo	2021	17/70
NALS MARGREID 'STEIN' Sauvignon Blanc, Alto Adige	2024	19/80
PIEROPAN Garganega, Soave Classico	2023	16/65
LA CHABLISIENNE 'LE FINAGE' Chardonnay, Chablis	2023	25/100

ROSE

RUMOR Grenache Blend, Côtes de Provence	2023	19/75

N/A SPARKLING

FRE BRUT Glera, California	NV	12/50

RED

SCUDIERI BENEDICTO Sangiovese, Chianti Riserva	2021	18/75
LUNARIA- RUMINAT Primitivo, Abruzzo	2021	21/90
CASTELLO DI NEIVE Grignolino, Piedmont	2023	17/70
PRELIUS Cabernet Sauvignon, Tuscany	2023	24/96

SOMMELIER SELECTIONS

5oz FROM CORAVIN

SPARKLING

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

WHITE

DOMAINE JEAN-MICHEL GAUNOUX, MEURSAULT Chardonnay, Burgundy	2023	59/295

ORANGE

GRAVNER Ribolla, Venezia Giulia	2015	50/250

RED

BRANDINI, LA MORRA Nebbiolo, Barolo	2018	50/250

CLASSIC-ISH COCKTAILS

HUGO SPRITZ St-Germain, Sparkling Wine	18
ITALIAN OLD FASHIONED Duro Bourbon Blend, Cynar	22
NEGRONI SOUR Gin, Select Aperitivo, Orange	21

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

SPECIALTY COCKTAILS

PEAR PASSION Vodka, Spiced-Pear, Montenegro, Sparkling Wine	19
ROSSA SUNSET Amaras Mezcal, Duro Socorro Joven, Blood Orange	20
SKINNY LOVE Bombay Gin, St-Germain, Lillet Blanc, Grapefruit	21
BELLUCI Blanco Tequila, Pomegranate, Habanero	19
HORCHATA CARAJILLO Vodka, Licor 43, Espresso, Horchata	20
CIAO NORM Suntory Toki Whisky, Italicus, Grapefruit Bitters	21

MOCKTAILS

BLOSSOM SPRITZ Cherry Blossom, Grapefruit Juice, Fre Sparkling "Wine"	12
MELA Pear & Apple Cider, Cinnamon, Fre Sparkling "Wine"	12
ARANCIA SPRITZ Giffard Aperitif, Blood Orange, Bubbles	10