

# Emmaline

## Dinner

### raw bar

- EAST COAST OYSTERS\* fresh-shucked, champagne mignonette, horseradish, cocktail sauce 18  
SCALLOP CRUDO\* passion fruit habanero dressing, watermelon sorbetto 17  
TUNA TARTARE\* avocado mousse, orange ponzu, puffed black rice 16  
CRUDO di PESCE BIANCO\* red snapper, grilled pineapple, orange, apple, serrano, lime, cucumber 18  
CITRUS SALMON\* house-cured, lemon, crispy capers, crème fraiche, lavash 14  
CAVIAR CICCHETTI\* chilled soubise cream, fresh cut chives, brioche crisp 18  
single estate rye belvedere vodka pairing 21

### meat & cheese

- prosciutto, bresaola, hot coppa, pork rilette  
delice de bourgogne, gorgonzola dolce, manchego  
preserved meyer lemon, blackberry mostarda, seasonal fruits, marcona almonds

24

### starters

- DEVILED EGGS black truffle, frico, crispy prosciutto 10  
MISO EGGPLANT nori, sesame, bonito flakes 9  
OYSTERS & PEARLS\* bruléed east coast oysters, black garlic, la tur-fontina sauce, orange pearls 12  
FONTINA FONDUE seasonal complements 15  
ASPARAGUS & PROSCIUTTO\* poached egg, shaved parmigiano, vinaigrette 16  
CALAMARI FRITTI arugula, chickpea, castelvetrano olives, arrabbiata, lemon-garlic aioli 15  
MUSSELS lemon-caper butter, blistered tomatoes, soppressata, country bread 16

### soup & salad

- ITALIAN WEDDING SOUP israeli cous cous, chicken polpette, chives, carrots, parmigiano 12  
ENGLISH PEA SOUP tarragon, leek, granny smith apple salad, lavash 11  
BURRATA lemon-pistachio pesto, caponata, cherry tomato, balsamic, grilled country bread 16  
STRAWBERRY GOAT CHEESE arugula, farro, baby caprino, crispy parsnip, radish, candied almond, poppy seed 16  
BABY RED CAESAR petite red romaine, crispy pancetta affumicata, dea verde, house crouton, parmigiano 11  
ROASTED BEETS orange-raspberry dressing, goat cheese mousse, pistachio pesto, toasted almonds, frisée 14  
SEARED TUNA SALAD\* yellowfin, watermelon, arugula, cucumber, red & white balsamic 23

### pizza & pasta

- HOUSE PIZZA cherry pomodoro, artichokes, prosciutto, kalamata, smoked mozzarella 14  
THE SAM HOUSTON calabrese, italian sausage, fresh mozzarella, jalapenos, rosemary honey 16  
PIZZA BIANCA pancetta affumicata, fontina sauce, stracciatella, onion, truffled honey 15  
LINGUINI ZUCCHINE e GAMBERETTI woodfired shrimp, cherry tomato, garlic, lemon-pistachio pesto 19  
FONTINA-RICOTTA AGNOLOTTI roasted wild mushrooms, thyme, cremini mushroom sauce, parmigiano 24  
BUCATINI alle VONGOLE littleneck clams, vino greco, garlic, pepperoncini, lemon, parsley 23  
LAMB PAPPARDELLE overnight ragu, caponata, herbed ricotta, bread crumbs 24  
RADIATORE BOLOGNESE fresh buckwheat pasta, veal-pork sugo, walnuts, parmigiano 22

### woodfired grill

- SALMON 28  
warm farro salad, roasted market vegetables, lemon-dill beurre blanc  
BRANZINO 35  
butterflied whole fish, oregano pesto, caponata, israeli cous cous, vegetable salad  
PORK CHOP 34  
double-cut cheshire chop, market vegetable mista, blackberry mostarda  
FILET & FRIES 45  
charred beef prime tenderloin, oregano pesto, chef's fries  
VEAL CHOP 42  
green peppercorn demi-glace, market greens, polenta fries with herbed crème fraiche  
LAMB CHOPS 38  
jasmine-black rice medley, market vegetable mista, greek yogurt mint sauce, herb salad

### Emmaline's favorites

- SEARED FRESH SEA SCALLOPS fennel, citrus, crispy forbidden rice, jamon serrano vinaigrette 32  
POACHED CHILEAN SEA BASS pinot bianco, italian herbs, cockles, 'nduja, rapini agrodolce, coriander vinegar 40  
PAN SEARED GULF SNAPPER smoked tomato yellow butter, black garlic new potato, olive tapenade vinaigrette 36  
ROASTED HALF CHICKEN joyce farms freebird, paprika butter, chicken jus, potato purée, market vegetables 29  
STUFFED PEPPERS smoked ancient grains, vegetable caponata, yellow tomato oregano salsa 24  
OUR BURGER angus beef house blend, leaf lettuce, tomato, aged cheddar, shoestring onions, coffee-bacon jam, poppy seed bun, chef's fries 17

### sides

- chef's fries, polenta fries, asparagus, sautéed rapini, couscous, market vegetable mista, crispy forbidden rice  
8 each

If you have allergies, please alert us so that we can see to your safety and well-being as not all ingredients are listed.  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

For parties of 8 or more, a gratuity of 18% may be added for your convenience.