

DINNER

ANTIPASTI

Warm Focaccia 11 
Whipped Butter, Calabrian Chili Honey

Fresh Burrata 16  
Toasted Hazelnuts, Strawberries, Saba

Salumi Board 23
Italian Cured Meats, House Pickles, Marinated Olives

Crispy Arancini 14
Carnaroli Rice, Pecorino, San Marzano Tomatoes, 'Nduja Aioli

Tuna Crudo 18 
Fried Capers, Lemon Oil, Garlic Anchovy Seasoning

Cheesemonger Board 22 
Artisan Cheese, Marcona Almonds, Honeycomb

Housemade Meatballs 17
Roasted Garlic, Tomato Sugo, Grilled Focaccia

PASTA

All pasta is made in house

Rigatoni Alla Vodka 26 
Tomato Sugo, Chili Flake, Parmesan Cream

Papardelle Bolognese 30
Braised Beef & Veal Ragu, Solo Di Bruna Cheese

Bucatini Pesto 27 
Creamy Basil Pesto, Garlic Breadcrumbs,
Ricotta Salata

ALLA CARTA

Ribeye Prime, 14oz **51** 
Italian Salsa Verde

Texas Wagyu Striploin RC Ranch, 12oz **75** 
Black Garlic Vinaigrette

Beef Tenderloin Certified Angus Beef, 8oz **48** 
Red Wine Sauce

Porterhouse Steak For Two Prime, 28oz **85** 

Chilean Salmon 7oz 33 
Lemon, Capers, Butter

Pan Seared Striped Bass 7oz 29 
Artichoke Tapenade

Herb Roasted Chicken Joyce Farms 26  
Italian Salsa Verde

INSALATA

Caesar 15
Little Gems, Rosemary Breadcrumbs, Lemon,
Roasted Garlic Dressing

Tuscan Kale 15  
Tart Green Apple, Shallot, Sheep's Milk Gouda,
Smoked Pistachio Vinaigrette

Bitter Italian 17 
Chicories, Arugula, Endive, Fennel Salami,
Pecorino, Italian Vinaigrette

CONTORNO

Whipped Yukon Potatoes 10  
Garlic Butter

Herb Roasted Carrots 12  
Roasted Walnuts, Feta Cheese, Pomegranate Molasses

Patate Fritte 10 
Rosemary, Parmesan, Aleppo Pepper Aioli

Grilled Broccolini 10   
Pickled Shallot, Lemon Oil, Pepper Conserva

IL DOLCE


Pistachio & Ricotta Cake 11
Berry Coulis, Whipped Mascarpone


Affogato 12
Vanilla Or Chocolate Gelato, Espresso, Italian Cookie
Add Amaro Or Cognac +10

Cannoli Trio 11
Chocolate, Pistachio, Vanilla, Orange Confit

Classic Tiramisu 10
Espresso Sponge Cake, Whipped Mascarpone, Cocoa

LOCAL & SUSTAINABLE

 RC Ranch Beef
hormone-free angus cattle.

 Local Austin Native Roots
Organic micro greens.

 Joyce Farms
air-chilled chicken.

 Texas Olive Ranch Olive Oil.

Executive Chef Jason Purcell

LAUREL
PATIO • FOOD • SPIRIT™


DAIRY FREE


GLUTEN FREE


VEGETARIAN


VEGAN

\$5 service fee and 25% gratuity added to in-room dining orders. Automatic 20% gratuity is added for groups 7 and more.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or
eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



LAUREL

PATIO • FOOD • SPIRIT™