



An original Marble Falls Tradition since 1991

SHRIMP COCKTAIL

TRADITIONAL, sauce & lemon. \$7.95
CEVICHE, we kick it up a notch. \$9.50

CALAMARI FRITTO MISTO \$14.95

Fried breaded strips of Calamari Steaks with Pepperoncini peppers and USDA Choice 1855 Black Angus beef tips. Served with fresh lemon, marinara & sweet chili sauce.

Without the tips. \$9.95

Add Grilled or Fried Jumbo Gulf Shrimp:
 1@ \$4, 3@ \$10

BLISTERED SHISHITO PEPPERS \$7.95

Sautéed until slightly blistered. Seasoned with salt, parmesan cheese, and lemon juice.

SWEET & CHILI SPROUTS \$8.95

Fresh Brussels Sprouts flash fried and tossed in a zesty, sweet, Asian glaze, then sprinkled with crispy chow mein noodles.

STEAMED MUSSELS \$9.95

RED OR WHITE

Prince Edward Island Mussels with ripe olives & mushrooms, steamed in our Texy Red sauce, **or** our Garlic Pinot Grigio Sauce.

TEXAS TOOTHPICKS \$4.95

Fried, breaded Onion & Jalapeño Strips. Served with Our Lemon Garlic Cream.

SAUTÉED MUSHROOMS \$8.95

1/2 Pound of Fresh Mushrooms sautéed in garlic butter, white wine, onion, and our homemade Italian sausage.

HEARTS OF TEXY \$8.95

Fried Artichoke Hearts served with our Sweet Chili Sauce.

PROSCIUTTO & FRIENDS \$8.95

Garlic bread, with shaved Prosciutto ham, mozzarella cheese, a touch of jalapeño, tomato, Italian seasonings, & olive oil.

ESPRESSO

Regular and decaffeinated 2.25

CAFÉ LATTE 3.75

Espresso & Steamed Milk

CAPPUCCINO 3.75

Espresso, Steamed & Foamed Milk

CAFÉ MOCHA 4.00

Espresso, Cocoa, Steamed Milk & Whipped Cream

WHITE CHOCOLATE MOCHA 4.00

CARAMEL MACCHIATO 4.00

Espresso & Milk with Vanilla and Caramel Syrup.

TEXTITALLY SODA 2.25

CREAM SODA 2.75

Chocolate, Vanilla, Caramel, Peach, Cherry, Raspberry

Sugar Free ★ Coconut

Add Flavored Syrup .50

DESSERTS

A dollop of Amarena Cherries! \$2.00

These luscious and intensely flavorful Amarena Cherries from the province of Emilia-Romagna Italy are one of the most sought after all over Europe. The local wild cherries which are a dark red variety with a sweet and slightly bitter flavor are preserved in a rich syrup made from the juice of the same fruit. We suggest adding these special Amarena Cherries to any of our desserts.

FLAVOR OF THE DAY GELATO 5.00

CAFÉ' CARMELA 4.50

Our Tahitianilla iced coffee with a kiss of tantalizing Caramel to make a refreshing frozen beverage.

HOT FUDGE SUNDAE 6.00

YUMMY RUM CAKE 5.00

Layers of pound cake, ricotta cheese, chocolate chips and almonds laced with Bacardi Rum and topped with whipped cream and toasted almonds.

CONEOLI 5.00

The not so "holey" Texas cannoli, with a Tennessee Honey Liqueur chocolate drizzle. (plain chocolate for the little guys)

TRIPLE CHOCOLATE HOT FUDGE CAKE 8.00

Chocolate cheese cake, hot fudge, white chocolate and vanilla bean ice cream topped with whipped cream.

TEXTITALLY CHEESE CAKE 7.50

Plain New York cheese cake, sliced strawberries, raspberry sauce and white chocolate topped with whipped cream.

THE SCREAMIN' FREEMAN 10.00

New York cheese cake, Frantella, sliced strawberries, vanilla bean ice cream, and chopped pecans, all topped with Agavera Carmel Sauce.

PECAN PRALINE DREAM 9.00

Pecan Praline liquor, vanilla gelato, candied pecans. Eat it with a spoon or mix it up and drink it, you'll be dreamin' either way.

THE TEXY TUTTI FRUTTI 8.00

Fresh fruits and berries, vanilla ice cream, chocolate morsels, and candied pecans all topped with your choice of sauce:

Texas Peach Sauce.

Fredericksburg Peach Preserves blended with a Texas Peach Vodka.

or

Texas Orange Crush Vanilla Creme Sauce

Paula's Texas Orange liqueur blended with Orange Crush Vanilla Creme.

or

Frantella Sauce

Nutella & Frangelico.

or

Tennessee Chocolate Honey Sauce

Jack Daniels Tennessee Honey and chocolate syrup.

or

Caramel Agavera Sauce

Agavera liquor and caramel syrup.

Add any of these marvelous sauces, to any dessert for a \$1ea.