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BATTUTO  
ITALIAN KITCHEN



## ABOUT

### WELCOME TO BATTUTO ITALIAN KITCHEN

Inspired by the 5-Star quality food, yet casual approach to restaurants in Tuscany, Battuto Italian Kitchen features fresh, local and seasonal ingredients. As members of the Slow Food movement, we take pride in carefully preparing our handmade pastas, slow-braised meat sauces, handcrafted pizzas, clean vegetable purée soups, entrée salads, fresh seafood and locally and humanely sourced protein. We are delighted to serve our vegetarian and vegan guests and happily accommodate for food sensitivities. We always have gluten-free pasta available for those who request it. And as avid wine collectors, we believe in a quality wine list for the discerning palate which is also fairly priced. Owners Gene & Julie Gates are also radio personalities and most recently hosted mornings on 103.7/KVIL in North Texas. We look forward to serving you!

To learn more about the Slow Food movement, [click here](#).

### WHAT IS A BATTUTO?

All great Italian meals start with one simple base: a battuto [b uh-**too**-toh]. It begins with chopped aromatics such as parsley, onion, garlic, celery and carrots which are cooked together in a fat like olive oil to build the soffritto.

As Marcella Hazan says in *Essentials of Classic Italian Cooking*, "Flavor, in Italian dishes, builds up from the bottom. It is not a cover, it is a base. In a pasta sauce, a risotto, a soup, a fricassee, a stew, or a dish of vegetables, a foundation of flavor supports, lifts, points up the principal ingredients... However formulated, a battuto is at the base of virtually every pasta sauce, risotto or soup, and of numberless meat and vegetable dishes."

You can't cheat the process of building up layers in authentic Italian food... it is the true essence of Slow Food. It takes time and care, and when done right the food explodes with complex layers of flavor. The battuto is everything. It is the basic building block, it is the beginning.

To learn more about Marcella Hazan's book *Essentials of Classic Italian Cooking*, [click here](#).



### OUR APPROACH TO ITALIAN FOOD

With twenty geographical regions in enchanting Italy, there are many styles of Italian cooking. At Battuto Italian Kitchen we borrow a variety of regional influences for our menu, providing risotto, gnocchi, braised dishes, simply prepared fish, pizza, pasta, puréed soups, fresh salads, polenta, legumes, cured meats, seasonal vegetables, and of course wonderful desserts. Italy has so much to offer from a culinary standpoint that we didn't limit to one region's style of cuisine.

## FRESH, QUALITY INGREDIENTS

Battuto Italian Kitchen uses top quality seasonal ingredients without masking the pure flavor of the food. There is nothing like the sweetness of a simple heirloom tomato salad with a little bit of olive oil, a touch of balsamic reduction and a sprinkling of finishing salt. Clean food with premiere ingredients delights the palate.

## LOCAL

In Italy, the food is full of flavor because the ingredients are pulled from the local soil and brought to the table while it is still filled with vitality and nutrients. We strive to do the same by sourcing products from nearby farms and ranches. One of our signature dishes is the Bison Pasta. The bison comes from Comanche Buffalo in Lawton, Oklahoma where they do not use any growth hormones, stimulants or sub-therapeutic antibiotics, and the herd is fed a natural grain feed diet while roaming over 5,000 acres. Our bison ragù is served over homemade pappardelle noodles which we make from two simple ingredients: Texas eggs and 00 flour. We frequently scout nearby farms, markets and greenhouses for fresh local products.

We are also local by being a neighborhood restaurant. Owners Gene & Julie Gates live in the neighborhood and wanted to create a place where you can enjoy excellent food and a premium glass of wine without having to drive a long distance. We are local by being a community gathering place. We've hosted everything from Haggard Elementary Girl Scout meetings and Plains Capital Bank happy hours to HOA lunch groups. We love knowing our neighbors and enjoy being a local gathering place where we can all work together to make Far North Dallas an even greater place to live.



## SEASONAL MENU

While we have signature dishes you can enjoy year-round, we delight in finding the freshest local produce in season and using those ingredients on our menu. These items are featured on our daily fresh sheet which highlights items that our growers recommend are at the peak of their flavor.

## WHAT TASTES BEST

While Texas ingredients are in season we delight in using fresh local products like peaches, tomatoes, strawberries and lettuces. Unfortunately, some items are not in season year-round so we will find great substitutes. For example, during the months we don't have spectacular tasting, vine-ripened tomatoes in Texas we will source our tomatoes from the San Marzano region of Italy which has superior taste because the food grows in the rich volcanic soil of Mount Vesuvius. Another benefit to importing tomatoes from Italy is the country has banned genetically modified foods (GMO) from their fields, so the San Marzano is cleaner than many other tomatoes available. To learn more about GMO [click here](#).

Our intent is to pursue organic, non-GMO ingredients first. If they are not the best tasting, freshest items at the time we will fill in the gap with some conventionally grown products. We want your meal to taste excellent each time you come in. We work with trusted partners to provide us with the best quality ingredients for your dishes so you always have a great tasting meal.



## IN LOVING MEMORY: RINO BRIGLIADORI

Battuto Italian Kitchen is lovingly dedicated to restaurateur and chef Rino Brigliadori (1944 – 2012). Rino and his sons provided our family with life long memories at their restaurants Modo Mio, Positano and Bene Bene. We will always remember Rino for his incredible cuisine and friendship, and we hope Battuto becomes a second home to Rino, Jr. and Gianni.

Many thanks to the Brigliadori family for sharing Rino's wonderful gnocchi recipe with us so we could continue to honor his memory at Battuto Italian Kitchen.

With Love,

Gene, Julie & Sophia Gates

