

❖ HAPPY HOUR SPECIALS ❖

HALF-PRICE PIZZAS & SELECT PRIMI
\$5 SELECT WINES & ALL SIGNATURE COCKTAILS
\$3 PERONI & MORETTI BOTTLES

weekdays 3 pm – 6:30 pm, sundays 5 pm – close; full menu available at 5 pm

VERMOUTH

Vermouths are aromatized and fortified wines that flavor many popular pre-Prohibition cocktails. In Italy, they are treated as a delicious way to awaken the palate before a meal. Try any of these on the rocks with an orange twist.

COCCHI AMERICANO 5

SCARPA BIANCO 6

SCARPA DI TORINO 6

COCCHI DOPO TEATRO 5

COCCHI DI TORINO 5

VVA SWEET 5

PUNT E MES 5

CARPANO ANTICA 6

WINE BY THE GLASS

SPARKLING & ROSÉ

❖ Glera Adami 'Garbel'-Prosecco 10

❖ Sorbara Cleto Chiarli Vecchia Modena Lambrusco 8

Glera Ca' Vittoria Brut Rosé-Veneto 10

Moscato 2015 Vietti-Moscato d'Asti 8

Sangiovese 2016 Il Poggione Brancato-Toscana 11

Pinot Grigio 2015 Gradis'Ciutta-Collio 10

Pigato 2014 Punta Crena Ca da Rena-Riviera Ligure di Ponente 10

Arneis 2015 Vietti-Roero 11

❖ Garganega 2014 Suavia-Soave Classico 9

Pinot Bianco | Chardonnay 2015 Terlan Terlaner Classico-Alto Adige 12

Verdicchio 2014 Bucci Classico-Verdicchio dei Castelli di Jesi 10

RED

❖ Barbera 2014 Vietti Tre Vigne-Barbera d'Asti 10

Sangiovese 2014 Volpaia-Chianti Classico 9

❖ Gaglioppo 2014 Librandi- Cirò Rosso Classico 8

Dolcetto 2015 Paolo Scavino-Dolcetto d'Alba 10

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 14

Montepulciano 2014 Il Feuduccio Fonte Venna-Abruzzo 10

Nebbiolo 2014 Paolo Scavino-Langhe 13

Aglianico 2012 Di Majo Norante Contado-Aglianico del Molise Riserva 10

Nebbiolo 2012 Vietti Castiglione-Barolo 22

WHITE

SIGNATURE COCKTAILS \$10

NEGRONI Gin, Campari, Vermouth

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

MARCHE ROSE Tequila, Honey, Grapefruit, Anisette

LA RENA Bourbon, Cocchi di Torino, Cherry Visciole, Lemon

VOLTA Rye Whiskey, Vermouth, Aperol

DRAFT BEERS

PERONI NASTRO AZZURRO 5.1%, Pale Lager, Italy 6

BALADIN SUPER FLOREALE 8%, Belgium Strong Pale Ale, Italy half pint 8

BALADIN NORA 6.8%, Spiced Beer, Italy half pint 7

BLUE OWL PROFESSOR BLACK 6.2%, Sour American Stout, Texas 6

BALLAST POINT SCULPIN 7.0%, IPA, California 6

AUSTIN BEERWORKS BLOODWORK ORANGE 6.9%, IPA, Texas 6

BELL'S AMBER ALE 5.8%, American Amber Ale 6

REAL ALE HELLES 4.8%, Munich Helles Lager 6

STONE WUSSIE 5.8%, German Pilsner, California 6

512 PECAN PORTER 6.8%, Porter, Texas 6

SIERRA NEVADA PALE ALE 5.6%, Pale Ale, California 6

LIVE OAK HEFEWEIZEN 5.3%, Wheat, Texas 6

BROOKLYN LAGER 5.2%, Lager, New York 6

AUSTIN BEERWORKS PEARLSNAP PILS 5.3%, German-Pils, Texas 6

AUSTIN EAST CIDER 5.0%, Cider, Texas 6

NORTH COAST OLD RASPUTIN 9.0%, Russian Imperial Stout 6

ITALIC

PRIMI

❖ *items are half price during happy hour*

EASY TIGER PANE OLMO BREAD 2

PROSCIUTTO PLATE

18-month-aged prosciutto di san danielle, pane olmo 18 ^{GF}

MEAT & CHEESE BOARD

robiola, pantaleo, salame cotto, marinated olives, pane olmo 18 ^{GF}

FRIED ARTICHOKEs

lemon aioli 12

BOUCHOT MUSSELS

cherry tomato, white wine, garlic, herbs, grilled bread 16 ^{GF}

❖ KALE SALAD

walnuts, calabrian chilis, parmigiano, meyer lemon 12 ^{GF}

❖ SAVOY CABBAGE SOUP

creamer peas, ham, olive oil, parmigiano 10 ^{GF}

ARUGULA SALAD

balsamic, parmigiano, croutons 10 ^{GF}

PIZZA

❖ *all pies are half price during happy hour* ❖

MUSHROOM crimini mushrooms, taleggio, oregano 18

PEPPERONI fennel pollen, mozzarella, parmigiano 18

CHERRY TOMATO basil, mozzarella, parmigiano 16

ITALIAN SAUSAGE tomato, chilis, oregano, pecorino, mozzarella, garlic oil 17

SOPPRESSATA salami, fontina val d' aosta, honey, red chili flakes, basil 18

PASTA

AGNOLOTTI carrot, sweet potato, fennel and leek ragu 18

CAPELLINI shrimp, basil pesto, pine nuts, chili flakes 20

FARFALLE asparagus, parmigiano cream, pistachio 18

GNOCCHI cherry tomatoes, zucchini, yellow squash, roasted garlic 17

PAPPARDELLE duck ragu, spring onion 18

BUCATINI ALL'AMATRICIANA pork belly, tomatoes, red chili flakes, pecorino 18

PENNE RIGATE BOLOGNESE penne, beef, pork, white wine, cream, parmigiano 18

SECONDI

HALIBUT

prosciutto, english peas, shallot, basil cream 32 ^{GF}

HALF CHICKEN

arugula-pistachio pesto 24 ^{GF}

OSSO BUCO

veal shank, saffron risotto, gremolata 36

BISTECCA FIORENTINA* FOR TWO

1 ¾" certified angus t-bone, capers, lemon, garlic, rosemary, olive oil 75 ^{GF}

CONTORNI

CRISPY POLENTA parmigiano 6

RUSTIC POTATOES parmigiano, herbs 5

SWEET CORN spring onion, mascarpone 7 ^{GF}

BROCCOLI calabrian chili butter 7 ^{GF}

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Regarding the safety of these items, written information is available upon request. We will do our best to accommodate special dietary needs but cannot guarantee the absence of trace amounts of nuts, wheat, shellfish, eggs or milk.

^{GF} Items made without gluten upon request. 20% service charge applied to parties of 9 or more.