

❖ 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

❖ 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

WHITE

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

SIGNATURE COCKTAILS \$10

NEGRONI Gin, Campari, Vermouth

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

THE '68 Averna, Rum, Lime

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

STONE WUSSIE 5.8%, German Pilsner, California 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

512 PECAN PORTER 6.8%, Porter, Texas 6

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

BROOKLYN LAGER 5.2%, Lager, New York 6

LIVE OAK HEFEWEIZEN 5.3%, Wheat, Texas 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
add roasted lemon-fennel chicken to any salad for \$4

EASY TIGER PANE OLMO BREAD 2

MEAT & CHEESE BOARD

robiola, pantaleo, capicola, rustic italian bread 18 ^{GF}

BOUCHOT MUSSELS

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

❖ KALE SALAD

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

❖ SAVOY CABBAGE SOUP

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

LOCAL VEGETABLES

fennel, arugula, walnuts, honey-herb goat cheese 14 ^{GF}

CHOPPED SALAD

bitter greens, radish, olives, soppressata, mozzarella, parmigiano, red onions 12 ^{GF}

PIZZA

❖ all pies are half price during happy hour ❖

PROSCIUTTO salsa verde, egg*, parmigiano, arugula 18

CHERRY TOMATO basil, mozzarella, parmigiano 16

MUSHROOM crimini mushrooms, taleggio, oregano 18

PEPPERONI fennel pollen, mozzarella, parmigiano 18

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

PASTA

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

RISOTTO asparagus, toasted pistachios, lemon, parmigiano 17 ^{GF}

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

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

LASAGNA ricotta, mozzarella, italian sausage, salami 16

BAKED PENNE & RICOTTA tomatoes, roasted garlic, ricotta, parmigiano, basil 14

(add italian sausage for \$4)

SANDWICHES

served with choice of arugula salad or crispy polenta

FOCACCIA*

italian meats, arugula, aioli*, pickled produce 15

TALEGGIO & TOMATO

ciabatta, basil 14

CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 14

SECONDI

HALF CHICKEN arugula-pistachio pesto 24 ^{GF}

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

CONTORNI

CRISPY POLENTA parmigiano, herbs 6

RUSTIC POTATOES parmigiano, herbs 5

ARUGULA SALAD arugula, parmigiano, lemon 7 ^{GF}

ROASTED BROCCOLI calabrian chile 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.