

## ❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE  
\$3 GLASSES OF ROSÉ  
\$5 SIGNATURE COCKTAILS & SELECT WINES  
\$3 PERONI & MORETTI BOTTLES

weekdays 2:30 pm – 6:30 pm; 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

COCCHI DI TORINO 5

SCARPA BIANCO 6

VYA SWEET 5

SCARPA DI TORINO 6

PUNT E MES 5

COCCHI DOPO TEATRO 5

CARPANO ANTICA 6

## WINE BY THE GLASS

### SPARKLING & ROSÉ

❖ Glera Adami 'Garbel'-Prosecco 10

❖ Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

Glera Ca' Vittoria Brut Rosé-Veneto 12

Moscato 2015 Vietti-Moscato d'Asti 8

Sangiovese 2016 Il Poggione Brancato-Toscana 12

Montepulciano 2016 La Valentina-Cerasuolo d'Abruzzo 9

### WHITE

Pinot Grigio 2015 Alois Lageder-Alto Adige 10

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

Arneis 2015 Vietti-Roero 12

❖ Garganega 2015 Gini-Soave Classico 10

Pinot Bianco | Chardonnay 2015 Terlan Terlaner Classico-Alto Adige 14

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

### RED

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

Sangiovese 2014 Selvapiana-Chianti Rufina 10

❖ Negroamaro 2015 Perrini-Salento 9

Dolcetto 2015 Paolo Scavino-Dolcetto d'Alba 10

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

Nebbiolo 2014 Paolo Scavino-Langhe 14

Montepulciano 2014 Il Feuduccio Fonte Venna-Abruzzo 10

Aglianico 2014 Mastroberardino Redimore-Irpinia 14

## SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

THE '68 Aversa, Rum, Lime

MARCHE ROSE Tequila, Honey, Grapefruit, Anisette

\$12

NEGRONI Gin, Campari, Vermouth

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 WAYAN 5.8%, Saison, Italy half pint 8

BIRRIFICIO DEL DUCATO BACIAMI LIPSIA 4.5%, Gose, Italy half pint 8

BALLAST POINT SCULPIN 7.0%, IPA, California 6

CELIS WHITE 5.4%, Witbier, Texas 6

BLUE OWL SPIRIT ANIMAL 5.5%, Sour Pale Ale, Texas 6

AUSTIN BEERWORKS BLOODWORK ORANGE 6.9%, IPA, Texas 6

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

REAL ALE HANS PILS 5.3%, German Pilsener 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

EASY TIGER PANE OLMO BREAD 2

### PROSCIUTTO PLATE

18-month-aged prosciutto di san daniele, pane olmo 18 <sup>GF</sup>

### MEAT & CHEESE BOARD

quadrello di bufala, fiore sardo, capicola, pane olmo 18 <sup>GF</sup>

### CUCUMBER SALAD

cantaloupe, scarlet turnip, red cabbage, yogurt, mint 14 <sup>GF</sup>

### YELLOW FIN TUNA TARTARA

pepperonata, celery, olive crostini 16

### FIGS

radicchio, arugula, gorgonzola dolce, saba 15 <sup>GF</sup>

### CABBAGE SOUP

lima beans, ham, olive oil, parmigiano 10 <sup>GF</sup>

### ARUGULA SALAD

balsamic, parmigiano, croutons 10 <sup>GF</sup>

## PIZZA

❖ all pies are half price during happy hour ❖

EGGPLANT lemon ricotta, sicilian capers, parsley 18

CHERRY TOMATO basil, mozzarella, parmigiano 18

PROSCIUTTO salsa verde, egg\*, parmigiano, arugula 20

ITALIAN SAUSAGE tomato, chilis, oregano, pecorino, mozzarella, garlic oil 18

SOPPRESSATA salami, fontina val d'aosta, honey, red chili flakes, basil 19

*add farm eggs (2), calabrian chilis or dressed arugula 2 each*

## PASTA

LINGUINE clams, lemon, white wine, parsley, butter 20

CHITTARA heirloom tomato, ricotta 19

MEZZALUNA butternut squash, walnuts, golden raisins 19

PAPPARDELLE duck ragù, calabrian chiles, olive gremolata 19

GNOCCHI cherry tomatoes, zucchini, yellow squash, roasted garlic 19

BUCATINI ALL'AMATRICIANA pork belly, tomatoes, red chili flakes, pecorino 19

PENNE RIGATE BOLOGNESE penne, beef, pork, white wine, cream, parmigiano 19

## SECONDI

### HALF CHICKEN

arugula-pistachio pesto 25 <sup>GF</sup>

### COD

roasted fingerling potatoes, sweet peppers, saffron aioli 27 <sup>GF</sup>

### DUCK BREAST

parsnip purée, green cabbage, blackberry mostarda 28 <sup>GF</sup>

### BISTECCA FIORENTINA\* FOR TWO

1 ¾" certified angus t-bone, capers, lemon, garlic, rosemary, olive oil 75 <sup>GF</sup>

## CONTORNI

CRISPY POLENTA parmigiano 8

SWEET CORN chives, mascarpone 8 <sup>GF</sup>

RUSTIC POTATOES parmigiano, herbs 8

GREEN BEANS sunflower seed vinaigrette, oregano 8 <sup>GF</sup>

\* 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.

<sup>GF</sup> Items made without gluten upon request. 20% service charge applied to parties of 9 or more.