

❖ HAPPY HOUR SPECIALS ❖

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

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 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

Pinot Grigio 2015 Alois Lageder-Alto Adige 10

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

Sauvignon 2015 Meroi-Friuli Colli Orientali 12

Arneis 2016 Vietti-Roero 12

❖ Garganega 2015 Gini-Soave Classico 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Chardonnay 2013 Vie di Romans Ciampagnis Vieris-Friuli Isonzo 12

RED

❖ Barbera 2015 Vietti Tre Vigne-Barbera d'Asti 10

Dolcetto 2015 Paolo Scavino-Dolcetto d'Alba 10

Sangiovese 2009 La Maialina-Chianti Classico 11

❖ Negroamaro 2013 Cantele-Salice Salentino Riserva 8

Montepulciano 2014 Il Feuduccio Fonte Venna-Abruzzo 10

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

Nebbiolo 2015 Sottimano-Langhe 14

Aglianico 2014 Mastroberardino Redimore-Irpinia 14

SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

THE '68 Avena, 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

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

CELIS WHITE 5.4%, Witbier, 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 & MELON
san daniele, sugar cube melon, mint, olive oil 18 ^{GF}

MEAT & CHEESE BOARD
quadrello di bufala, fiore sardo, salame cotto, pane olmo 18 ^{GF}

CUCUMBER SALAD
cantaloupe, red cabbage, yogurt, mint 14 ^{GF}

YELLOW FIN TUNA TARTARA
pepperonata, celery, crostini 18 ^{GF}

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 ❖

CHERRY TOMATO basil, mozzarella, parmigiano 18

EGGPLANT lemon ricotta, sicilian capers, parsley 18

PADRON PEPPER red onion, scamorza, basil 18


ITALIAN SAUSAGE chilis, oregano, pecorino, mozzarella, peppers, 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

CHITARRA heirloom tomato, ricotta 19

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


MEZZALUNA butternut squash, walnuts, golden raisins 19

PAPPARDELLE duck ragù, calabrian chilis, olive gremolata 19

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


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

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

 *ask your server about special pairings inspired by our featured wine producer*

SECONDI

HALF CHICKEN
arugula-pistachio pesto 25 ^{GF}

 DUCK BREAST
braised cabbage, marinated beets, blackberry mostarda 28 ^{GF}

YELLOW FIN TUNA
olive oil poached potatoes & shallots,
green beans, salsa verde 29 ^{GF}

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

CONTORNI

CRISPY POLENTA parmigiano 8

SWEET CORN chives, mascarpone 8 ^{GF}

RUSTIC POTATOES parmigiano, herbs 8

GREEN BEANS sunflower seed vinaigrette, oregano 8 ^{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.