

❖ HAPPY HOUR SPECIALS ❖

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

VYA 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 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

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

WHITE
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 2015 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

SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

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

add to any item:
roasted lemon-fennel chicken \$6
prosciutto \$8
shrimp \$10

EASY TIGER PANE OLMO BREAD 2

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

PROSCIUTTO & MELON
san daniele, sugar cube melon, mint, pistachio, olive oil 18 ^{GF}

SAVOY CABBAGE SOUP
creamer peas, prosciutto, olive oil, parmigiano 10 ^{GF}

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

CHOPPED SALAD
bitter greens, olives, soppressata, mozzarella, parmigiano, red onions 14 ^{GF}

PIZZA

❖ all pies are half price during happy hour ❖

PADRON PEPPER red onion, scamorza, basil 18
PROSCIUTTO salsa verde, egg*, parmigiano, arugula 20
PEPPERONI fennel pollen, mozzarella, parmigiano 18
CHERRY TOMATO basil, mozzarella, parmigiano 17
ITALIAN SAUSAGE chilis, oregano, pecorino, mozzarella, garlic oil 18

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

PASTA

GNOCCHI cherry tomatoes, zucchini, yellow squash, roasted garlic 19
RISOTTO sweet corn, chives, pistachio 18 ^{GF}
BUCATINI ALL'AMATRICIANA pork belly, tomatoes, red chili flakes, pecorino 18
PENNE RIGATE BOLOGNESE beef, pork, white wine, cream, parmigiano 18
LASAGNA ricotta, mozzarella, italian sausage, salami 17
BAKED PENNE & RICOTTA tomatoes, roasted garlic, ricotta, parmigiano, basil 16
(add italian sausage for \$4)

SANDWICHES

served with choice of arugula salad or crispy polenta

FOCACCIA*

italian meats, arugula, aioli*, pickled produce 15

HEIRLOOM TOMATO

taleggio, basil, ciabatta 15

CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 14

SECONDI

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

YELLOW FIN TUNA

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

CONTORNI

CRISPY POLENTA parmigiano, herbs 8
GREEN BEANS sunflower seed vinaigrette, oregano 8 ^{GF}
RUSTIC POTATOES parmigiano, herbs 8
ARUGULA SALAD arugula, parmigiano, lemon 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.