

## ❖ 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

APEROL SPRITZ Aperol, Sparkling Wine

THE '68 Aversa, Rum, Lime

MARCHE ROSE Tequila, Honey, Grapefruit, Anisette

TO THE RESCUE Tito's, Campari, Grapefruit, Grenadine

\$3 from each drink is donated to GHCF Hurricane Harvey Relief Fund, Tito's will match our donation!

\$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 \$8

EASY TIGER PANE OLMO BREAD 2

PROSCIUTTO & MELON  
san daniele, cantaloupe, mint, pistachio, olive oil 18 <sup>GF</sup>

MINISTRONE  
zucchini, tomato, lima beans, orzo, prosciutto broth, pesto 10 <sup>GF</sup>

CELERY ROOT SALAD  
gala apple, radish, honey vinaigrette, parmesan 13 <sup>GF</sup>

LOCAL VEGETABLES  
fennel, arugula, walnuts, honey-herb goat cheese 14 <sup>GF</sup>

CHOPPED SALAD  
bitter greens, olives, soppressata, mozzarella, parmigiano, red onions 14 <sup>GF</sup>

## PIZZA

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

PADRON PEPPER red onion, smoked scamorza, basil 18

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

PEPPERONI fennel pollen, mozzarella, parmigiano 18

CHERRY TOMATO basil, mozzarella, parmigiano 18

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

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

## PASTA

CANNELLONI duck ragu, ricotta, sweet potato bechamel, smoked mozzarella 20

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

RISOTTO sweet corn, chives, pistachio 18 <sup>GF</sup>

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 <sup>GF</sup>

### TUNA

olive oil poached potatoes & shallots,  
green beans, salsa verde 30 <sup>GF</sup>

## CONTORNI

CRISPY POLENTA parmigiano, herbs 8

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

RUSTIC POTATOES parmigiano, herbs 8

ARUGULA SALAD arugula, parmigiano, lemon 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.