

❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE
\$3 GLASSES OF HOUSE 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

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

Grasparossa 2015 Fattoria Moretto Lambrusco di Castelvetro 11

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 2016 Alois Lageder-Alto Adige 10

Sauvignon 2015 Meroi-Friuli Colli Orientali 12

❖ Garganega 2015 Gini-Soave Classico 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

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

Chardonnay 2013 Vie di Romans Ciampagnis Vieris-Friuli Isonzo 12

RED

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

Dolcetto 2013 Il Palazzotto 'Sori Santa Lucia' 9

Sangiovese 2009 La Maialina-Chianti Classico 11

Primitivo 2015 Cantele-Salentino 8

Cabernet Sauvignon | Terrano 2009 Kante Rosso-Venezia Giulia 14

Nebbiolo 2015 Sottimano-Langhe 14

Aglianico 2014 Mastroberardino Redimore-Irpinia 14

SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello, Lemon

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

AUSTIN BEERWORKS MONTECORE 6%, Oktoberfest, Texas 6

ODELL TIGER WHISPERER 6.3%, Single-Hopped Pale Ale, Colorado 6

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 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

MEAT & CHEESE BOARD
ubriaco del piave, robiola, mortadella,
marinated olives, pane olmo 18 ^{GF}

PROSCIUTTO PLATE
18-month-aged prosciutto di san daniele, pane olmo 18 ^{GF}

BACCALA FRITTO
salt cod, potato, saffron aioli, lemon 10

CELERY ROOT SALAD
gala apple, radish, parmesan, honey vinaigrette 13 ^{GF}

BUTTERNUT SQUASH SOUP
cranberry pecan mostarda, chive 10 ^{GF}

ARUGULA SALAD
balsamic, parmigiano, croutons 10 ^{GF}

FRITTO MISTO
calamari, shrimp, zucchini, red onion, olives, aioli 16

PIZZA

❖ all pies are half price during happy hour ❖

EGGPLANT lemon ricotta, sicilian capers, parsley 18

CHERRY TOMATO basil, mozzarella, parmigiano 18

PADRON PEPPERS red onion, mozzarella, basil 18

SOPPRESSATA salami, fontina, honey, red chili flakes, basil 19

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

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

PASTA

CAPELLINI shrimp, toasted walnut pesto 20

PICI dandelion greens, cherry bomb peppers, pine nuts, green onion, parmigiano 19

GNOCCHI roasted mushrooms, pumpkin, gorgonzola dolce, pepitas 19

FETTUCINE chicken liver ragu, pancetta, sage 19

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

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

SECONDI

HALF CHICKEN
arugula-pistachio pesto 25 ^{GF}

SCALLOPS
carrot risotto, citron agrumato, chervil 28 ^{GF}

BRAISED LAMB
tomato, polenta, kale, pepperonata 26 ^{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.