

❖ 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

VYA SWEET 5

PUNT E MES 5

CARPANO ANTICA 6

WINE BY THE GLASS

SPARKLING

❖ 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

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

❖ Negroamaro 2013 Cantele-Salice Salentino Riserva 8

Cabernet Sauvignon | Terrano 2009 Kante Rosso-Venezia Giulia 14

Nebbiolo 2015 Sottimano-Langhe 14

Aglianico 2014 Mastroberardino Redimore-Irpinia 14

WHITE

Pinot Grigio 2016 Alois Lageder-Alto Adige 10

Sauvignon 2015 Merio-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

SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

THE '68 Averna, 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

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 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

MEAT & CHEESE BOARD

casatiga di bufala, ubriaco, mortadella, pane olmo 18 ^{GF}

PROSCIUTTO PLATE

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

BUTTERNUT SQUASH SOUP

cranberry pecan mostarda, chive 10 ^{GF}

BACCALA FRITTO

salt cod, potato, saffron aioli, lemon 10

CELERY ROOT SALAD

gala apple, radish, honey vinaigrette, parmesan 13 ^{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, smoked scamorza, basil 18

EGGPLANT lemon ricotta, sicilian capers, parsley 18

PROSCIUTTO salsa verde, egg*, parmigiano, arugula 20

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

GNOCCHI roasted mushrooms, pumpkin, gorgonzola dolce, pepitas 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

TALEGGIO & TOMATO

basil, ciabatta 15

CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 14

SECONDI

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

SCALLOPS

carrot risotto, citron agrumato, chervil 28 ^{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.