

❖ 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

BERTO BIANCO 4

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

Montepulciano 2016 La Valentina-Cerasuolo d'Abruzzo 9

Nerello Mascalese 2016 Tenuta delle Terre Nere-Etna Rosato 12

RED

Frappato 2015 Vino Lauria-Terre Siciliane 12

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

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

Montepulciano 2012 Il Feuduccio Santa Maria d'Orni-Montepulciano d'Abruzzo 10

Nebbiolo 2015 Sottimano-Langhe 14

Aglianico 2014 Mastroberardino Redimore-Irpinia 14

Pinot Grigio 2015 Cantina Le Monde-Friuli Grave 9

❖ 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

Pinot Bianco 2015 Lageder Haberle-Alto Adige 12

Chardonnay 2012 Vie di Romans Ciampagnis Vieris-Friuli Isonzo 12

WHITE

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
gorgonzola piccante, ubriaco del piave, salami cotto
marinated olives, pane olmo 18 ^{GF}

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

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

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

YELLOW FIN TUNA TARTARA
sweet peppers, capers, celery, crostini 18 ^{GF}

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

CHICKEN NOODLE SOUP 10

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, smoked scamorza, basil 18

SOPPRESSATA fontina, honey, red chili flakes, basil 19

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

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

PASTA

CAPELLINI shrimp, toasted walnut pesto 20

RAVIOLI goat cheese, mushroom, broccoli 20

AGNOLOTTI butternut squash, brown butter, parmesan broth 18

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, oregano 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 8 or more.