

❖ 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

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

Montepulciano 2016 La Valentina-Cerasuolo d'Abruzzo 9

Nerello Mascalese 2016 Tenuta delle Terre Nere-Etna Rosato 12

RED

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

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

WHITE
Pinot Grigio 2015 Gradis'ciutta-Collio 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 2013 Jermann-Venezia Giulia 14

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 PEARL SNAP 5.3%, Pilsner, 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
robiola, pantaleo, mortadella, pane olmo 18 ^{GF}

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

CELERY ROOT SALAD
mutsu 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}

BUTTERNUT SQUASH SOUP
cranberry pecan mostarda, chive 10 ^{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*, arugula, parmigiano 20

CHERRY TOMATO basil, mozzarella, parmigiano 18

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

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

LASAGNA ricotta, mozzarella, italian sausage, salami 17

PENNE RIGATE BOLOGNESE beef, pork, white wine, cream, parmigiano 18

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.