

❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE
\$3 GLASSES OF HOUSE ROSÉ
\$5 SIGNATURE COCKTAILS & SELECT WINES
\$3 PERONI DRAFTS & 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 Alice Daman-Prosecco 10

❖ Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

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

Dolcetto 2011 G. D. Vajra Coste & Fossati Dolcetto d'Alba 10

Sangiovese 2015 Selvapiana-Chianti Rufina 10

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

❖ Primitivo 2015 Cantele-Salentino 8

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

Nebbiolo 2015 Sottimano-Langhe 14

❖ Aglianico 2013 Terredora Dipaolo-Campania 10

Sangiovese 2011 Barbi-Brunello di Montalcino 20

WHITE

Pinot Grigio 2014 Alois Lageder 'Porer'-Alto Adige 12

❖ Garganega 2015 Gini-Soave Classico 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Ribolla Gialla 2014 la Viarte-Friuli Colli Orientali 12

Pinot Bianco 2015 Alois Lageder Haberle-Alto Adige 12

Chardonnay 2013 Jermann-Venezia Giulia 14

SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello

APEROL SPRITZ Aperol, Sparkling Wine

\$12

NEGRONI Gin, Campari, Vermouth

MILAN Bourbon, Ramazotti, Lemon, Red Wine

EL JEFE Tequila, Campari, Grapefruit, Lime

INVERNO Bourbon, Cocchi Torino, Spiced Syrup

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 VIEILLE VILLE 6%, Saison, Italy *half pint* 8

AUSTIN BEERWORKS PEARL SNAP 5.3%, Pilsner, Texas 6

ODELL DRUMROLL 5.3%, American 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 \$6

EASY TIGER PANE OLMO BREAD 2

MEAT & CHEESE BOARD
la tur, testun di capra, salami cotto,
marinated olives, pane olmo 18 ^{GF}

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

PEI MUSSELS
yukon gold potatoes, fennel, saffron butter, white wine 16 ^{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 ❖

BROCCOLI marinated cherry tomato, smoked scamorza, roasted garlic 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, 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 broccoli, chives, pistachio 18 ^{GF}

BUCATINI ALL'AMATRICIANA pork belly, tomatoes, red chili flakes, pecorino 18

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

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
cauliflower puree, meyer lemon, sunchoke, brown butter 26 ^{GF}

CONTORNI

CRISPY POLENTA parmigiano, herbs 8

SPINACH prosciutto, shallot, butter 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.