

## ❖ 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

Montepulciano 2016 La Valentina-Cerasuolo d'Abruzzo 9

### WHITE

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

❖ Garganega 2015 Gini-Soave Classico 10

Friulano 2015 Gradis'Ciutta-Collio 12

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Chardonnay 2013 Jermann-Venezia Giulia 14

### RED

Dolcetto 2012 G. D. Vajra Coste & Fossati Dolcetto d'Alba 10

Barbera 2013 Scarpa-Barbera d'Asti 12

❖ Primitivo 2015 Cantele-Salentino 8

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

Montepulciano 2014 Il Feuduccio Santa Maria d'Orni-Montepulciano d'Abruzzo 10

Nebbiolo 2015 Vajra-Langhe 14

Sangiovese 2011 Barbi-Brunello di Montalcino 20

Aglianico 2013 Montevetrano Core-Campania 16

## 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 \$8  
shrimp \$8

EASY TIGER PANE OLMO BREAD 2

### PROSCIUTTO PLATE

18-month-aged prosciutto di san daniele, pane olmo 18 <sup>GF</sup>

### CELERY ROOT SALAD

mutsu apple, radish, honey vinaigrette, parmesan 13 <sup>GF</sup>

### LOCAL VEGETABLES

fennel, arugula, walnuts, honey-herb goat cheese 14 <sup>GF</sup>

### CHOPPED SALAD

bitter greens, olives, soppressata, mozzarella, parmigiano, red onions 14 <sup>GF</sup>

### BUTTERNUT SQUASH SOUP

cranberry pecan mostarda, chive 10 <sup>GF</sup>

## 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 <sup>GF</sup>

**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

### MOZZARELLA & TOMATO

basil, ciabatta 15

### CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 14

## SECONDI

### HALF CHICKEN

arugula-pistachio pesto 25 <sup>GF</sup>

### SCALLOPS

cauliflower puree, meyer lemon, sunchoke, brown butter 32 <sup>GF</sup>

## CONTORNI

**CRISPY POLENTA** parmigiano, herbs 8

**SPINACH** prosciutto, shallot, butter 8 <sup>GF</sup>

**RUSTIC POTATOES** parmigiano, herbs 8

**ARUGULA SALAD** arugula, parmigiano, lemon 8 <sup>GF</sup>

\* 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.

<sup>GF</sup> Items made without gluten upon request.  
20% service charge applied to parties of 9 or more.