

❖ 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

VVA SWEET 5

PUNT E MES 5

CARPANO ANTICA 6

WINE BY THE GLASS

SPARKLING & ROSÉ

❖ 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

RED

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

Barbera 2013 Scarpa-Barbera d'Asti 12

❖ Primitivo 2015 Cantele-Salentino 8

❖ Sangiovese 2015 Selvapiana-Chianti Rufina 10

Merlot | Cabernet Sauvignon 2014 Meroi Nestri-Colli Orientali 16

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

Nebbiolo 2016 Vajra-Langhe 14

Sangiovese 2011 Barbi-Brunello di Montalcino 20

Aglianico 2013 Montevetrano Core-Campania 16

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

❖ Garganega 2015 Gini-Soave Classico 10

Fiano 2014 Terredora Di paolo-Fiano di Avellino 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Chardonnay 2013 Jermann-Venezia Giulia 14

WHITE

SIGNATURE COCKTAILS

\$10

LIMONCELLO MARTINI Vodka, Limoncello, Lemon

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

BALLAST POINT SCULPIN 7.0%, IPA, California 6

BLUE OWL SPIRIT ANIMAL 5.5%, Sour Pale Ale, Texas 6

ODELL DRUMROLL 5.3%, American Pale Ale, Colorado 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

PROSCIUTTO PLATE

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

BURRATA

marinated beets, hazelnuts, sicilian olive oil 16 ^{GF}

ARUGULA SALAD

5 year balsamic, parmigiano, croutons 10 ^{GF}

KALE SALAD

avocado, turnips, sunflower seeds, meyer lemon, mint 13 ^{GF}

CROQUETTAS

white beans, peperonata, aioli 12

COCKLES

spinach walnut pesto, butter, white wine, lemon 18 ^{GF}

CARPACCIO

beef tenderloin, charred savoy cabbage,
whole grain mustard gremolata, parmesan vinaigrette 15 ^{GF}

BUTTERNUT SQUASH SOUP

cranberry pecan mostarda, chive 10 ^{GF}

PIZZA

❖ all pies are half price during happy hour ❖

EGGPLANT lemon ricotta, sicilian capers, parsley 18

CHERRY TOMATO basil, mozzarella, parmigiano 18

BROCCOLI marinated cherry tomato, mozzarella, roasted garlic 18

SOPPRESSATA salami, fontina, honey, red chili flakes, basil 19

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

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

PASTA

LINGUINE shrimp, lemon herb butter, garlic breadcrumbs, citron agrumato 22

AGNOLOTTI carrots, mascarpone, lime yogurt, dill 18

GNOCCHI roasted mushrooms, butternut squash, gorgonzola dolce, pepitas 19

SPAGHETTI CARBONARA parmigiano, pecorino, pancetta, egg, black pepper 19

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

BUCATINI ALL'AMATRICIANA pork belly, tomatoes, red chili flakes, pecorino 19

SECONDI

SALMON

fregola, spring onion, braised red cabbage, salsa verde 30

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

OSSO BUCCO

pork shank, braised kale, soft polenta 33 ^{GF}

BISTECCA FIORENTINA* FOR TWO

1 ¾" certified angus t-bone, capers, lemon,
garlic, rosemary, olive oil 75 ^{GF}

CONTORNI

CRISPY POLENTA parmigiano 8

SPINACH prosciutto, shallot, butter 8 ^{GF}

RUSTIC POTATOES parmigiano, herbs 8

TURNIPS meyer lemon gremolata 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.