

❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE
\$5 GLASSES OR \$20 CARAFES OF SELECT WINE
\$5 SIGNATURE COCKTAILS
\$3 MORETTI BOTTLES & PERONI DRAFTS

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.

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 & ROSÉ

Glera Alice Daman-Prosecco 10

Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

Glera Ca' Vittoria Brut Rosé-Veneto 12

Moscato 2016 Moncalvina-Moscato d'Asti 9

RED

Frappato 2016 Tamí-Terra Sicilia 12

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

Aglianico 2014 Montevetrano Core-Campania 16

WHITE

Trebbiano 2016 Masciarelli Villa Gemma 10

Pinot Grigio 2016 Marco Felluga Mongris-Collio 10

Garganega 2015 Gini-Soave Classico 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Pino Bianco 2015 Lageder Haberle-Alto Adige 12

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, extra virgin 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

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* ❖

LEEK bechamel, olive tapenade, parmigiano 18

MARGHERITA basil, mozzarella, parmigiano 17

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

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

AGNOLOTTI carrots, mascarpone, lime yogurt, dill 19

RISOTTO rabbit loin, green garlic, parmigiano 22 ^{GF}

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

SKATE WING

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

FRIED RABBIT LEG

spinach spaetzli, soffrito, creme fraiche 28

SALMON

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

HALF CHICKEN

arugula-pistachio pesto 25 ^{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

BRUSSEL SPROUTS saba, toasted almonds 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.