

## ❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE  
\$5 GLASSES 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

VVA SWEET 5

SCARPA DI TORINO 6

PUNT E MES 5

BERTO BIANCO 4

CARPANO ANTICA 6

COCCHI DI TORINO 5

## 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 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

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 \$8  
shrimp \$8

EASY TIGER PANE OLMO BREAD 2

### PROSCIUTTO PLATE

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

### BURRATA

marinated beets, hazelnuts, sicilian olive oil 16 <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, mozzarella, roasted garlic 18

**LEEK** bechamel, olive tapenade, parmigiano 18

**PROSCIUTTO** salsa verde, egg\*, arugula, parmigiano 20

**MARGHERITA** 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, butternut squash, 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

### TALEGGIO & TOMATO

basil, ciabatta 15

### CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 14

## SECONDI

### HALF CHICKEN

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

### SKATE WING

cauliflower puree, meyer lemon, sunchoke, brown butter 26

## 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.