

❖ HAPPY HOUR SPECIALS ❖

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

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 DI TORINO 6

BERTO BIANCO 4

COCCHI DI TORINO 5

VYA SWEET 5

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Alice Daman-Prosecco 10

Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

Glera Flor Brut Rosé-Veneto 12

Moscato 2016 Moncalvina-Moscato d'Asti 9

Sangiovese 2017 Il Poggione Brancato 12

RED

Barbera 2015 Massolino-Barbera d'Alba 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 2015 Boffa-Langhe 14

Aglianico 2014 Montevetrano Core-Campania 16

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

WHITE

Pinot Grigio 2016 Marco Felluga Mongris-Collio 10

Garganega 2015 Gini-Soave Classico 10

Pecorino 2015 Tiberio Colline Pescaresi 12

SIGNATURE COCKTAILS

\$10

APEROL SPRITZ Aperol, Sparkling Wine

LIMONCELLO MARTINI Vodka, Limoncello, Lemon

MATTINA Tequila, Vermouth, Orange, Sparkling Wine

\$12

NEGRONI Gin, Campari, Vermouth

MILAN Bourbon, Amaro, Lemon, Red Wine

ARIA Gin, Lime, Rosé, Mint

EL JEFE Tequila, Campari, Grapefruit, Lime

SALVATORE Rye, Amaro, Angostura

DRAFT BEERS

PERONI NASTRO AZZURRO 5.1%, Pale Lager, Italy 6

BALADIN SUPER FLOREALE 8%, Belgium Strong Pale Ale, 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

roasted asparagus, shallot, calabrian chiles, olive oil 16^{GF}

ARUGULA SALAD

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

SHAVED BRUSSELS SPROUTS

parmigiano, walnuts, lemon, olive oil, herbs 12^{GF}

ROASTED MUSHROOMS

lemon ricotta, green onions, griddled bread 14^{GF}

CARPACCIO

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

WHITE BEAN SOUP

kale, carrots, orzo, tomato, prosciutto brodo, parmigiano 10

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 18

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

PASTA

FARFALLE gorgonzola, spinach, toasted walnut 19

GNOCCHI braised artichokes, castelvetro olives, cherry tomato, parmigiano 21

MANTI braised lamb neck, mustard green pesto, pine nuts, pecorino 20

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

BRAISED RABBIT LEG

green garlic risotto, lemon, parmigiano 25^F

SKATE WING

cauliflower puree, meyer lemon, sunchoke, brown butter 26

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

RUSTIC POTATOES parmigiano, herbs 8

CARROTS honey, thyme 8^{GF}

SWISS CHARD GRATIN cream, parmigiano, bread crumb 8

* 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.