

## ❖ 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 BIANCO 6

SCARPA DI TORINO 6

BERTO BIANCO 4

COCCHI DI TORINO 5

VYA SWEET 5

PUNT E MES 5

CARPANO ANTICA 6

COCCHI AMERICANO 5

## 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

Sangiovese 2017 Il Poggione Brancato 12

### RED

Frappato 2016 Tamí-Terra Sicilia 12

Barbera 2015 Massolino-Barbera d'Alba 12

Primitivo 2015 Cantele-Salentino 8

Sangiovese 2015 Selvapiana-Chianti Rufina 10

Nebbiolo 2015 Boffa-Langhe 14

Aglianico 2014 Montevetrano Core-Campania 16

Corvina 2013 Buglioni 'Il Bugiardo'-Valpolicella 17

### WHITE

Sauvignon Blanc 2015 Attems-Friuli 14

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 2016 Alois Lageder-Alto Adige 13

## 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

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

**BEEF TONGUE**  
fava beans, spring greens, grilled onion, red wine vinaigrette 16 <sup>GF</sup>

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

**BURRATA**  
roasted asparagus, shallot, calabrian chiles, olive oil 16 <sup>GF</sup>

**ARUGULA SALAD**  
5 year balsamic, parmigiano, croutons 10 <sup>GF</sup>

**SHAVED BRUSSELS SPROUTS**  
parmigiano, walnuts, lemon, olive oil, herbs 12 <sup>GF</sup>

**ROASTED MUSHROOMS**  
lemon ricotta, green onions, griddled bread 14 <sup>GF</sup>

**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

FETTUCINE rock crab, butter, lemon, chile oil, gremolata 22

GNOCCHI cherry tomatoes, zucchini, yellow squash, roasted garlic 20

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

**HALIBUT**  
baby bok choy, turnips, garlic chive, valencia orange 32 <sup>GF</sup>

**HALF CHICKEN**  
arugula-pistachio pesto 25 <sup>GF</sup>

**PORK CHOP FOR TWO**  
creamy mascarpone polenta, green beans 40 <sup>GF</sup>

**BISTECCA FIORENTINA\* FOR TWO**  
1 ¾" certified angus t-bone, capers, lemon, garlic, rosemary, olive oil 75 <sup>GF</sup>

## CONTORNI

CRISPY POLENTA parmigiano 8

RUSTIC POTATOES parmigiano, herbs 8

CARROTS honey, thyme 8 <sup>GF</sup>

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.

<sup>GF</sup> Items made without gluten upon request. 20% service charge applied to parties of 8 or more.