

## ❖ HAPPY HOUR SPECIALS ❖

ALL WINE BOTTLES & PIZZAS HALF PRICE  
\$5 GLASSES OF SELECT WINE  
\$5 SIGNATURE COCKTAILS  
\$3 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.

SCARPA BIANCO 6

SCARPA DI TORINO 6

BERTO BIANCO 4

COCCHI DI TORINO 5

VVA SWEET 5

PUNT E MES 5

CARPANO ANTICA 6

COCCHI AMERICANO 5

## WINE BY THE GLASS

### SPARKLING

Glera Alice Daman-Prosecco 11

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

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

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

EASY TIGER PANE OLMO BREAD 2

### 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>

### 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>

### WHITE BEAN SOUP

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

## PIZZA

❖ all pies are half price during happy hour ❖

**BROCCOLI** marinated cherry tomato, mozzarella, roasted garlic 18

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

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

**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>

### HALIBUT

baby bok choy, turnip, garlic chive, valencia orange 32 <sup>GF</sup>

## 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 8 or more.