

❖ 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 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

Frappato 2016 Tamí-Terra Sicilia 12

Barbera 2015 Vietti 'Tre Vigne' 12

Primitivo 2015 Cantele-Salentino 9

Sangiovese 2015 Selvapiana-Chianti Rufina 10

Nebbiolo 2015 Boffa-Langhe 14

Montepulciano 2014 Il Feuduccio 'Fonte Venna' -Montepulciano d'Abruzzo 11

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

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

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

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 ^{GF}

BURRATA

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

LOCAL VEGETABLES

fennel, arugula, walnuts, honey-herb goat cheese 14 ^{GF}

CHOPPED SALAD

bitter greens, olives, soppressata, mozzarella, parmigiano, red onions 14 ^{GF}

WHITE BEAN SOUP

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

PIZZA

❖ all pies are half price during happy hour ❖

PEPPERS & ONION banana peppers, red onion, oregano, mozzarella, parmigiano 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 crab, sweet corn, chili oil 22 ^{GF}

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

MOZZARELLA & TOMATO

basil, ciabatta 15

CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 14

SECONDI

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

HALIBUT

peperonata, olive oil fried yukon gold potatoes 32 ^{GF}

CONTORNI

CRISPY POLENTA parmigiano, herbs 8

RUSTIC POTATOES parmigiano, herbs 8

GREEN BEANS cherry tomato vinaigrette 8 ^{GF}

ARUGULA SALAD arugula, parmigiano, lemon 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.