

❖ HAPPY HOUR SPECIALS ❖

ROSÉ BOTTLES & PIZZAS HALF PRICE
\$5 GLASSES OR \$20 CARAFES OF SELECT WINE
\$5 SELECT COCKTAILS
\$3 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

PUNTE MES 5

CARPANO ANTICA 6

COCCHI AMERICANO 5

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 9

Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

Pinot Noir Tullia Brut Rosé-Veneto 13

Moscato 2016 Moncalvina-Moscato d'Asti 9

Sangiovese 2017 Castello di Bossi 12

Montepulciano 2016 Cirelli - Cerasuolo D'Abruzzo 13

RED

Frappato 2016 Tamí-Terra Sicilia 12

Barbera 2015 Vietti 'Tre Vigne' 12

Grenache 2015 Pala 'i Fiori' 12

Sangiovese 2015 Selvapiana-Chianti Rufina 10

Nebbiolo 2015 Miru-Ghemme 14

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

Corvina 2013 Buglioni 'Il Bugiardo'-Valpolicella 17

Greco 2015 Mastroberardino-Campania 12

Garganega 2015 Gini-Soave Classico 10

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Chardonnay 2016 Alois Lageder-Alto Adige 13

Pinot Blanc 2013 Hoffstatter - Alto Adige 11

WHITE

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

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

CLAMS OREGANATA

east coast littlenecks, garlic, oregano, white wine, bread crumb 16

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, spring onions, griddled bread 14 ^{GF}

HEIRLOOM TOMATO SOUP

herb focaccia crouton, extra virgin olive oil 12 ^{GF}

PIZZA

❖ all pies are half price during happy hour ❖

LEEK bechamel, olive tapenade, parmigiano 18

MARGHERITA basil, mozzarella, parmigiano 18

PEPPERS & ONION banana peppers, red onion, oregano, mozzarella, parmigiano 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

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

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

FARFALLE english peas, speck, cream, parmesan, black pepper 20

AGNOLOTTI ricotta, sweet corn, green onion, calabrian chile 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

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

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

PORK CHOP FOR TWO

creamy mascarpone polenta, green beans 40 ^{GF}

BISTECCA FIORENTINA* FOR TWO

1 ¾" certified angus t-bone, capers, lemon, garlic, rosemary, olive oil 75 ^G

CONTORNI

CRISPY POLENTA parmigiano 8

RUSTIC POTATOES parmigiano, herbs 8

CARROTS honey, thyme 8 ^{GF}

GREEN BEANS cherry tomato vinaigrette 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.