

❖ 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.

BERTO BIANCO 4

COCCHI DI TORINO 5

PUNTE MES 5

CARPANO ANTICA 6

COCCHI AMERICANO 5

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10

❖ Pinot Noir NV Tullia - Prosecco 13

❖ Sorbara Cleto Chiarli Vecchia Modena Lambrusco 9

❖ Nerello Mascalese 2017 Tasca - Terre Siciliane 12

❖ Montepulciano 2016 Cirelli - Cerasuolo D'Abruzzo 13

RED

Dolcetto 2016 Paolo Scavino Dolcetto d'Alba 12

Nebbiolo 2014 AR.PE.PE - Valtellina 18

Grenache 2015 Pala 'i Fiori' 12

Sangiovese 2015 Selvapiana-Chianti Rufina 10

Montepulciano 2015 Fantini - Montepulciano D'Abruzzo 10

Corvina 2013 Buglioni 'Il Bugiardo'-Valpolicella 17

WHITE
Sauvignon Blanc 2015 Attems-Venezia Giulia 14
Garganega 2015 Gini-Soave Classico 10
Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10
Chardonnay 2016 Alois Lageder-Alto Adige 13
Pinot Grigio 2016 Marco Felluga Mongris-Collio 10

SIGNATURE COCKTAILS

\$10

❖ APEROL SPRITZ Aperol, Sparkling Wine

❖ LIMONCELLO MARTINI Vodka, Limoncello, Lemon

ARIA Gin, Lime, Rosé, Mint

\$12

❖ NEGRONI Gin, Campari, Vermouth

SIREN Rum, Watermelon, Lime, Basil

FAIR VERONA Bourbon, Lemon, Ginger, Pomegranate

MEZZANOTTE Mezcal, Cherry Wine, Orange, Cocchi Torino

NEGRONI D'ORO Gin, Amico Amaro, Cocchi Americano

DRAFT BEERS

PERONI NASTRO AZZURRO 5.1%, Pale Lager, Italy 6
AUSTIN BEERWORKS PEARL SNAP 5.3%, Pilsner, Texas 6
BLUE OWL CZECH CZECH 4.9%, Sour 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 Pilsner, Texas 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
BELLS AMBER ALE 5.8%, Amber Ale, Michigan 6
BELLS OBERON WHEAT ALE 5.8%, Wheat Ale, Michigan 6
BELLS TWO HEARTED ALE 7.0%, IPA, Michigan 6

ITALIC

PRIMI

EASY TIGER PANE OLMO BREAD 2

ROASTED BUTTERNUT SQUASH
grilled bread, ricotta, candied pecans, radicchio, saba 16

PROSCIUTTO PLATE
18-month-aged prosciutto di san daniele, pane olmo 18 ^{GF*}

STUFFED PEPPERS
yellowfin tuna, red onion, celery, caper, lemon, sweet pepper, nicoise aioli 16 ^{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}

PEA SOUP
creamer peas, prosciutto, carrots, leeks, parmigiano 12 ^{GF}

PIZZA

❖ all pies are half price during happy hour ❖

MUSHROOM caramelized onion, smoked mozzarella, garlic 19

MARGHERITA basil, mozzarella, parmigiano 18

PEPPERS & ONION shishito 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

SECONDI

SCALLOPS ALLA PUTTANESCA
cherry tomato, nicoise olive, caper, chili flake, lemon arancini 32 ^{GF*}

HALF CHICKEN
arugula-pistachio pesto 25 ^{GF}

PORK TENDERLOIN
speck, baby greens, peaches, shishito peppers 32 ^{GF*}

PASTA

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

CHITARRA bouchot mussels, littleneck clams, saffron butter, parsley, white wine 24 *

AGNOLOTTI ricotta, sweet corn, green onion, calabrian chile 20

TRIANGOLI braised duck, sweet potato puree, baby kale, asian pear, balsamic 22

FETTUCCINE rabbit ragu, pancetta, cerignola olives, parmigiano 24

BAKED PENNE eggplant, tomato, pecorino, basil 19

SPAGHETTI CARBONARA parmigiano, pecorino, pancetta, egg, black pepper 20

PENNE RIGATE BOLOGNESE beef, pork, white wine, cream, parmigiano 20

BUCATINI ALL'AMATRICIANA pork belly, tomatoes, red chili flakes, pecorino 20

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.