

❖ 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

OSCAR 697 ROSSO 6

PUNTE MES 5

CARPANO ANTICA 6

COCCHI AMERICANO 5

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10

Moscato 2017 Vietti Cascinetta - Moscato d'Asti 10

❖ Pinot Noir NV Tullia - Prosecco 13

❖ Sorbara Cleto Chiarli Vecchia Modena Lambrusco 10

❖ 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 12

Montepulciano 2015 Fantini - Montepulciano D'Abruzzo 10

Corvina 2013 Buglioni 'Il Bugiardo'-Valpolicella 17

Super Tuscan 2016 Le Macchiole - Bolgheri 22

WHITE

Sauvignon Blanc 2015 Attems-Venezia Giulia 14

Garganega 2017 Farina-Soave Classico 12

Verdicchio 2016 Santa Barbara-Verdicchio dei Castelli di Jesi 10

Chardonnay 2016 Alois Lageder-Alto Adige 14

Pinot Grigio 2016 Marco Felluga Mongris-Collio 10

SIGNATURE COCKTAILS

\$10

❖ APEROL SPRITZ Aperol, Sparkling Wine

❖ LIMONCELLO MARTINI Vodka, Limoncello, Lemon

\$12

❖ NEGRONI Gin, Campari, Vermouth

ELENA Whiskey, Citrus, Cranberry

PIAZZA Gin, Lemon, Molasses, Bitters, Ginger

VECCIO Spiced Rum, Lemon, Honey, Clove, Ramazzotti, Wine

DANDY Cinnamon Apple Whiskey, Bitters, Brown Sugar

ULTIMA Mezcal, Chartreuse, Luxardo Marischino, Lime

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

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

ITALIC

PRIMI

EASY TIGER PANE OLMO BREAD 2

GRILLED BREAD

butternut squash, ricotta, candied pecans, radicchio, saba 16

PROSCIUTTO PLATE

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

BURRATA

eggplant parmigiano, cherry tomato sauce, basil 18 ^{GF}

ARUGULA SALAD

5 year balsamic, parmigiano, croutons 10 ^{GF}

SHAVED BRUSSELS SPROUTS

parmigiano, walnuts, lemon, olive oil, herbs 12 ^{GF}

BUTTERNUT SQUASH SOUP

diced apples, chives 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 sweet peppers, red onion, oregano, mozzarella, parmigiano 18

SOPPRESSATA salami, fontina valle d'aosta, 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}

DUCK BREAST

peaches, shishito peppers, speck, baby greens 30 ^{GF*}

PASTA

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

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

SAGNE A PEZZI rabbit ragu, cerignola olives, parmigiano 24

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

PAPPARDELLE braised leg of lamb, artichoke, red wine, pecorino 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

ROASTED BEETS hazelnut vinaigrette 8 ^{GF}

SAUTEED GREENS escarole, lemon, garlic, chili flakes 8 ^{GF}