

❖ 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

PUNT E MES 5

CARPANO ANTICA 6

COCCHI AMERICANO 5

WINE BY THE GLASS

SPARKLING

Glera Benvolio-Prosecco 10

Moscato 2017 Vietti Cascinetta - Moscato d'Asti 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

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 13

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

add to any item:

roasted lemon-fennel chicken \$6

prosciutto \$8

shrimp \$8

EASY TIGER PANE OLMO BREAD 2

GRILLED BREAD

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

PROSCIUTTO PLATE

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

BURRATA

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

SHAVED BRUSSELS SPROUTS

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

LOCAL VEGETABLES

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

CHOPPED SALAD

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

BUTTERNUT SQUASH SOUP

diced apples, chives 12 ^{GF}

PIZZA

❖ all pies are half price during happy hour ❖

PEPPERS & ONION sweet pepper, red onion, oregano, mozzarella, parmigiano 18

SOPPRESSATA salami, fontina valle d'aosta, honey, red chili flakes, basil 19

PROSCIUTTO salsa verde, egg*, arugula, parmigiano 20 *

MARGHERITA basil, mozzarella, parmigiano 18

MUSHROOM caramelized onion, smoked mozzarella, garlic 19

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

PAPPARDELLE braised leg of lamb, artichoke, red wine, pecorino 24

RISOTTO sweet pepper, shrimp, sweet corn, chili oil 22 ^{GF}

SAGNE A PEZZI rabbit ragu, cerignola olives, parmigiano 24

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 18

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 15

SECONDI

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF*}

SCALLOPS ALLA PUTTANESCA

cherry tomato, nicoise olive, caper, chili flake, spinach arancini 32 ^{GF*}

CONTORNI

CRISPY POLENTA parmigiano, herbs 8

RUSTIC POTATOES parmigiano, herbs 8

SAUTEED GREENS escarole, lemon, garlic, chili flakes 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.