

## ❖ HAPPY HOUR SPECIALS ❖

\$10 PIES  
\$5 GLASSES OF SELECT WINE  
\$5 SELECT COCKTAILS  
\$5 SELECT BEER

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.

COCCHI DI TORINO 5

CARPANO ANTICA 6

OSCAR 697 ROSSO 6

### 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 Bourbon, Bitters, Brown Sugar

ULTIMA Mezcal, Chartreuse, Luxardo Marischino, Lime

DANTE Rye, Oscar 697 Rouge, Bitters

## WINE BY THE GLASS

### SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10

Moscato NV Francesco Quaquarini - Moscato Oltrepo Pavese 10

Molinara 2012 Buglioni 'Il Vigliacco' - Verona 14

Chardonnay/Pinot Noir NV Bruno Paillard - Champagne 18

Nerello Mascalese 2017 Tasca - Terre Siciliane 12

### RED

Barbera 2016 Vezzi - Piemonte 12

Sangiovese 2016 Badia a Coltibuono - Chianti 12

Nerello Mascalese 2016 Graci - Etna Rosso 16

Montepulciano 2016 Masciarelli - Montepulciano D'Abruzzo 10

Corvina 2013 Buglioni 'Il Bugiardo'-Valpolicella 17

Super Tuscan 2016 Le Macchiole - Bolgheri 22

### WHITE

Pinot Grigio 2017 Gazerra - Sicily 10

Friulano 2017 Scarpetta - Friuli 12

Sauvignon Blanc 2015 Attems-Venezia Giulia 14

Garganega 2017 Farina-Soave Classico 12

Chardonnay 2016 Alois Lageder-Alto Adige 14

Pinot Bianco/Chardonnay 2017 Terlano Classico - Alto Adige 16

## DRAFT BEERS

PERONI NASTRO AZZURRO 5.1%, Pale Lager, Italy 6

AUSTIN EAST CIDER 5.0%, Cider, Texas 7

BIG BEND NATIONAL PARK 5.5%, Hefeweizen, Texas 7

512 PECAN PORTER 6.8%, Porter, Texas 7

BELLS TWO HEARTED ALE 7.0%, IPA, Michigan 8

# ITALIC

## PRIMI

add to any item:

roasted lemon-fennel chicken \$6

prosciutto \$8

shrimp \$8

**EASY TIGER PANE OLMO BREAD** 2

**GRILLED BREAD**

lemon ricotta, roasted broccoli, pine nut romesco 16

**PROSCIUTTO PLATE**

18-month-aged prosciutto di san daniele, pane olmo 18 <sup>GF\*</sup>

**BURRATA**

eggplant parmigiano, cherry tomato sauce, basil 18 <sup>GF</sup>

**KALE SALAD**

calabrian chilies, sunflower seed vinaigrette, parmigiano, mint 12 <sup>GF</sup>

**LOCAL VEGETABLES**

fennel, arugula, walnuts, honey-herb goat cheese 14 <sup>GF</sup>

**CHOPPED SALAD**

bitter greens, olives, soppressata, mozzarella, parmigiano, red onions 14 <sup>GF</sup>

**CABBAGE SOUP**

yukon potato, green cabbage, speck, mustard, fregola 12

## 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** spinach, shallot, mascarpone, brown butter, fried sage 20

**RISOTTO** sweet pepper, shrimp, sweet corn, chili oil 22<sup>GF</sup>

**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

*(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 15

## SECONDI

**HALF CHICKEN**

arugula-pistachio pesto 25 <sup>GF\*</sup>

**SCALLOPS ALLA PUTTANESCA**

cherry tomato, nicoise olive, caper, chili flake, spinach arancini 32 <sup>GF</sup>

## CONTORNI

**CRISPY POLENTA** parmigiano, herbs 8

**RUSTIC POTATOES** parmigiano, herbs 8

**SAUTEED GREENS** bok choy, lemon, garlic, chili flakes 8 <sup>GF</sup>

**ARUGULA SALAD** arugula, parmigiano, lemon 8 <sup>GF</sup>

\* 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.

<sup>GF</sup> Items made without gluten upon request.  
20% service charge applied to parties of 8 or more.