

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
OSCAR 697 ROSSO 6

PUNTE MES 5
CARPANO ANTICA 6

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10
Moscato NV Francesco Quaquarini - Moscato Oltrepo Pavese 10
Pinot Noir NV Tullia - Prosecco 13
Chardonnay/Pinot Noir NV Bruno Paillard - Champagne 18
Nerello Mascalese 2017 Tasca - Terre Siciline 12

RED

Barbera 2016 Vezzi - Piemonte 12
Nebbiolo 2014 AR.PE.PE - Valtellina 18
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

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 Black Seal 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

DRAFT BEERS

PERONI NASTRO AZZURRO 5.1%, Pale Lager, Italy 6
AUSTIN EAST CIDER 5.0%, Cider, Texas 6
LIVE OAK HEFEWEIZEN 5.3%, Wheat, Texas 7
BELLS TWO HEARTED ALE 7.0%, IPA, Michigan 8
512 PECAN PORTER 6.8%, Porter, Texas 7

ITALIC

PRIMI

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 ^{GF*}

STUFFED PEPPERS

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

BURRATA

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

KALE SALAD

cherry bomb peppers, sunflower seed vinaigrette, parmigiano, mint 12 ^{GF}

ARUGULA SALAD

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

CABBAGE SOUP

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

PIZZA

❖ all pies are \$10 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

PASTA

GNOCCHI spinach, shallot, brown butter, fried sage 20

FARFALLE rabbit ragu, cerignola olives, parmigiano 22

TRIANGOLI braised duck, sweet potato puree, braised kale, apples, balsamic 22

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

SECONDI

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

DUCK BREAST

beluga lentils, turnips, cranberry mostarda 30 ^{GF*}

SCALLOPS ALLA PUTTANESCA

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

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}