

❖ 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

PUNT E MES 5
CARPANO ANTICA 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 Whiskey, 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
Pinot Noir NV Tullia - Prosecco 13
Chardonnay/Pinot Noir NV Bruno Paillard - Champagne 18
Sorbara Cleto Chiarli Vecchia Modena Lambrusco 10
Nerello Mascalese 2017 Tasca - Terre Siciline 12

RED

Barbera 2016 Vezzi - Piemonte 12
Nebbiolo 2014 AR.PE.PE - Valtellina 18
Sangiovese 2016 Badia Coltibuono - Chianti 12
Nerello Mascalese 2016 Graci - Etna Rosso 16
Montepulciano 2016 Fantini - 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 - Fiuli 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 6
CELIS WHITE 5.4%, Witbier, 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

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 ^{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}

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

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

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^{GF}

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 ^{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 bok choy, 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.