

❖ 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.

PUNT E MES 6	FED JEBRIS 9
CARPANO ANTICA 7	ALLESIO 'VERMOUTH CHINATO' 8
BORDIGA BIANCO 8	PROFESSORE 8
OSCAR '697' 7	

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10
Molinara 2012 Buglioni 'Il Vigliacco' - Verona 14
Moscato NV Francesco Qua Quarini - Moscato Oltrepo Pavese 10
Chardonnay/Pinot Noir NV Bruno Paillard - Champagne 18
Sorbara Cleto Chiarli Vecchia Modena Lambrusco 10

RED

Barbera 2016 Vezzi - Piemonte 12
Sangiovese 2016 Badia a Coltibuono - Chianti 12
Sangiovese 2011 Fattoria dei Barbi - Brunello di Montalcino 18
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
Sauvignon Blanc 2015 Attems-Venezia Giulia 14
Garganega 2017 Farina-Soave Classico 12
Chardonnay 2016 De Forville - Piemonte

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

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
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 ^{GF*}

STUFFED PEPPERS
cod, red onion, celery, caper, lemon, sweet pepper, nicoise aioli 16 ^{GF*}

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

KALE SALAD
calabrian chilies, 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, orzo 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 kale, sweet peppers, green garlic, rock shrimp, parmigiano 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*}

BLACK BASS
cauliflower puree, endive, frisee, blood orange, horseradish, almond 34 ^{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.