

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

CARPANO ANTICA 7

BORDIGA BIANCO 8

OSCAR '697' 7

FED JEBRIS 9

ALLESIO 'VERMOUTH CHINATO' 8

PROFESSORE 8

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

WHITE

Pinot Grigio 2017 Gazerra - Sicily 10

Sauvignon Blanc 2015 Attems-Venezia Giulia 14

Garganega 2017 Farina-Soave Classico 12

Chardonnay 2016 Lageder - Alto Adige 14

RED

Barbera 2016 Vezzi - Piemonte 12

Sangiovese 2016 Badia a Coltibuono - Chianti 12

Nebbiolo 2013 Nino Negri 'Inferno' - Valtellina 18

Montepulciano 2016 Masciarelli - Montepulciano D'Abruzzo 10

Corvina 2013 Buglioni 'Il Bugiardo'-Valpolicella 17

Super Tuscan 2016 Le Macchiole - Bolgheri 22

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 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

TRUMER PILS 4.9%, Pilsner, Austria 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

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*}

BURRATA

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

STUFFED PEPPERS

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

KALE SALAD

calabrian chiles, sunflower seed vinaigrette, parmigiano, mint 12^{GF}

ARUGULA SALAD

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

CABBAGE SOUP

yukon potato, green cabbage, speck, mustard, orzo 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

SECONDI

HALF CHICKEN

arugula-pistachio pesto 25^{GF}

DUCK BREAST

potato puree, red cabbage, green garlic gremolata, saba 30^{GF*}

BLACK BASS

cauliflower puree, endive, frisee, blood orange, horseradish, almond 34^{GF}

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

CONTORNI

CRISPY POLENTA parmigiano 8

RUSTIC POTATOES parmigiano, herbs 8

ROASTED BEETS hazelnut vinaigrette 8^{GF}

SAUTEED GREENS bok choi, lemon, garlic, chili flakes 8^{GF}