

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	ALLESIO 'VERMOUTH CHINATO' 8
CARPANO ANTICA 7	COCCHI TORINO 6
BORDIGA BIANCO 8	COCCHI AMERICANO 6
PROFESSORE 8	OSCAR '697' 7
FRED JERBIS 9	

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Adami-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
Merlot/Barbera 2017 Futurosa - Piemonte 10

RED

Barbera 2016 Vezzi - Piemonte 12
Montepulciano 2016 Masciarelli - Montepulciano D'Abruzzo 10
Nebbiolo 2013 Nino Negri 'Inferno' - Valtellina 18
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 Lageder - Alto Adige 14

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
ULTIMA Mezcal, Chartreuse, Luxardo Marischino, Lime
DANTE Rye, Vermouth, Bitters

DRAFT BEERS

SIERRA NEVADA HAZY LITTLE THING 6.7%, IPA, California 7
AUSTIN EAST CIDER 5.0%, Cider, Texas 7
TRUMER PILS 4.9%, Pilsner, Austria 6
ODELL 90 SHILLING 5.3%, Amber, Colorado 7
CIRCLE BLUR 4.6%, Wheat, Texas 7
ABW GOLDFIST 9.0%, Belgian Strong Ale, Texas 7
REAL ALE SWIFTY 5.0%, APA, Texas 7
AVERY EL GOSE 4.5%, German Sour, Colorado 7
ALTSTADT ALT 4.8%, German Alt, 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*}

BURRATA

eggplant parmigiano, cherry tomato sauce, basil 18^{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

SKATE WING

cauliflower puree, endive, frisee, blood orange, horseradish, almond 28 ^{GF}

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

BEEF SHORTRIB

fingerling potatoes, red cabbage, green garlic gremolata, 32 ^{GF*}

PASTA

FETTUCINE rock shrimp, lemon, garlic, breadcrumbs, chili oil 22

GNOCCHI swiss chard, bacon, fennel, ricotta 21

AGNOLOTTI butternut squash, brown butter, candied pecan, fried sage 20

PAPPARDELLE chicken liver ragu, marsala, red beets, greens 20

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}