

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 Benvolio -Prosecco 10
Moscato 2017 Marchesi Della Incesa Rocchetta -Moscato d'Asti 11
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
Sangiovese 2016 Badia a Coltibuono - Chianti 12
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
OLD YAUPON Yaupon Gin, Bitters, Brown Sugar
ATHENA Rye, Lemon, Honey, Clove, Bitters, Orgeat
SPRING SMASH Bourbon, Sweet Vermouth, Lemon, Strawberry, Orange
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
DOGFISH HEAD 4.5%, Seaquench Ale, Delaware 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

local greens, avocado, beets, cucumber, fennel, spring onion 18 ^{GF}

BEEF TENDERLOIN TARTARA

shallot, caper, grain mustard, egg yolk, spring onion toast 18 ^{GF*}

KALE SALAD

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

ARUGULA SALAD

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

POTATO SOUP

red potatoes, spring onion, cream, arugula, crispy prosciutto 10 ^{GF}

PIZZA

❖ all pies are \$10 during happy hour ❖

MUSHROOM caramelized onion, provolone, 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

GNUDI ricotta, dandelion, parmigiano brodo, lemon 20

AGNOLOTTI gulf crab, sweet corn, tarragon, mascarpone 25

GNOCCHI swiss chard, bacon, fennel, ricotta 21

RISOTTO red wine braised oxtails, english peas, parmigiano, radish 26 ^{GF}

BAKED PENNE eggplant, tomato, pecorino, basil 19

PAPPARDELLE wild game ragu, mushrooms, tomato, cream, spices 25

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

HALIBUT

braised artichokes, cerignola olives, caper aioli, terragon, cherry tomato 29 ^{GF}

HALF CHICKEN

arugula-pistachio pesto 25 ^{GF}

CONTORNI

CRISPY POLENTA parmigiano 8

RUSTIC POTATOES parmigiano, herbs 8

ROASTED SPRING VEGETABLES asparagus, zucchini, cherry tomatoes, yellow squash, spring onion, pesto 10 ^{GF}

SAUTEED GREENS mustard greens, lemon, garlic, chili flakes 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.