

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

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10
Moscato NV Francesco Quaquarini - 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
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
NEGRONI D'ORO Gin, Cocchi Americano, Amico Amaro
CONFESSION Tequila, Amaro, Orange Congac
PERSOL Tequila, Campari, Orange Bitters
AMALFI Rum, Amaro, Cointreau
VOLTA Rye, Aperol, Cinzano

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

add to any item:
roasted lemon-fennel chicken \$6
prosciutto \$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*}

BURRATA

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

KALE SALAD

calabrian oil, 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}

POTATO SOUP

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

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, provolone, garlic 19

ITALIAN SAUSAGE calabrian oil, oregano, mozzarella, garlic oil 18

add farm eggs (2), dressed arugula, or calabrian chilis 2 each

PASTA

GNOCCHI swiss chard, bacon, fennel, ricotta 20

RISOTTO red wine braised short rib, english peas, parmigiano, radish 23 ^{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

ORA KING SALMON

braised artichokes, cerignola olives, caper aioli, tarragon, cherry tomato 34 ^{GF}

HALF CHICKEN

arugula-pistachio pesto 25 ^{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.