

## ❖ 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 2018 Vietti - 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 2014 Icardi - Barbera D'Asti 16  
Montepulciano 2016 Masciarelli - Montepulciano D'Abruzzo 10  
Sangiovese 2016 Badia a Coltibuono 'Cetamura' - 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 Abbazia di Novacella - Alto Adige 12  
Sauvignon Blanc 2017 Pighin -Grave 13  
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  
PERSOL Tequila, Campari, Orange Bitters  
AMALFI Rum, Amaro, Cointreau  
VOLTA Rye, Aperol, Cinzano

## DRAFT BEERS

AUSTIN EAST CIDER 5.0%, Cider - Texas 7  
SIERRA NEVADA HAZY LITTLE THING 6.7%, IPA - California 7  
ODELL 90 SHILLING 5.3%, Amber - Colorado 7  
CIRCLE BLUR 4.6%, Wheat - Texas 7  
REAL ALE SWIFTY 5.0%, APA - Texas 7  
DOGFISH HEAD 4.5%, Seaquench Ale - Delaware 7  
ALTSTADT ALE 4.8%, German Alt - Texas 7

# 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 <sup>GF\*</sup>

### BURRATA

local greens, avocado, beets, cucumber, fennel, spring onion 18<sup>GF</sup>

### KALE SALAD

calabrian oil, sunflower seed vinaigrette, parmigiano, mint 12 <sup>GF</sup>

### LOCAL VEGETABLES

fennel, arugula, walnuts, honey-herb goat cheese 14 <sup>GF</sup>

### CHOPPED SALAD

bitter greens, olives, soppressata, mozzarella, parmigiano, red onions 14 <sup>GF</sup>

### HEIRLOOM TOMATO SOUP

herb croutons, extra virgin olive oil, basil 12 <sup>GF</sup>

## 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 \*

ARTICHOKE burrata, cerignola olives, garlic oil 19

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 summer squash, cherry tomatoes, peppers, eggplant, garlic, basil, parmigiano 21

RISOTTO red wine braised short rib, english peas, parmigiano, radish 23<sup>GF</sup>

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

## SANDWICHES

served with choice of arugula salad or crispy polenta

BLT

heirloom tomato, bacon, bibb lettuce, basil, avocado aioli 15

FOCACCIA\*

italian meats, arugula, aioli\*, pickled produce 15

CHICKEN PARMESAN

mozzarella, tomato sauce, red chili flakes, parmigiano 15

## SECONDI

ATLANTIC SALMON

olive oil crushed fingerling potatoes, green beans, saba 30<sup>GF</sup>

HALF CHICKEN

arugula-pistachio pesto 25<sup>GF\*</sup>

## CONTORNI

CRISPY POLENTA parmigiano, herbs 8

RUSTIC POTATOES parmigiano, herbs 8

SAUTEED GREENS escarole, lemon, garlic, chili flakes 8<sup>GF</sup>

ARUGULA SALAD arugula, parmigiano, lemon 8<sup>GF</sup>

\* 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.

<sup>GF</sup> Items made without gluten upon request. 20% service charge applied to parties of 8 or more.