

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

PROFESSORE 8

COCCHI TORINO 6

FRED JEBRIS 9

COCCHI AMERICANO 6

CARPANO ANTICA 7

BORDIGA BIANCO 8

WINE BY THE GLASS

SPARKLING & ROSÉ

Glera Benvolio-Prosecco 10

Moscato 2018 Vietti - Moscato d'Asti 10

Chardonnay/Pinot Noir NV Bruno Paillard - Champagne 18

Sorbara Cleto Chiarli Vecchia Modena Lambrusco 10

Merlot/Barbera 2017 Futurosa - Piemonte 10

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

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

BEER

INDEPENDENCE NATIVE TEXAN 5.2%, Pilsner - Texas 7

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

DOG FISH HEAD 4.5%, Seaquench Ale - Delaware 7

ALTSTADT ALE 4.8%, German Alt - Texas 7

AUSTIN BEERWORKS PEACMAKER 5.0%, Extra Pale Ale - Texas 7

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, Cinxano

HAPPY HOUR
ALL \$10 PIES
\$5 GLASSES SELECT WINE
\$5 SELECT COCKTAILS
\$5 SELECT BEERS
WEEKDAYS
2:30 TO 6:30PM

FOR THE TABLE

ARUGULA SALAD

parmigiano, lemon, olive oil, balsamic, croutons 12/32 GF

KALE SALAD

calabrian chilis, sunflower seed vinaigrette, parmigiano, mint 12/32 GF

CAESAR SALAD

little gem, romaine, parmigiano, anchovy, lemon, croutons 12/32 GF

HEIRLOOM TOMATO SOUP

squash blossom, extra virgin olive oil, basil 12 GF

GRILLED BREAD

lemon ricotta, roasted broccoli, pine nut romesco 16

PROSCIUTTO

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, herb pesto toast 18 GF*

CRISPY POLENTA

parmigiano 8

HALF CHICKEN

arugula-pistachio pesto 25 GF

ATLANTIC SALMON

olive oil crushed fingerling potatoes, green beans, saba 30 GF

CONTORNI

ASPARAGUS

cast iron roasted asparagus, olive oil, 5 year balsamic, parmigiano 10 GF

SAUTEED GREENS

bok choy, garlic, lemon zest, red chili flakes 10 GF

PIZZA

MUSHROOM

caramelized onion, provolone, garlic 19

MARGHERITA

basil, mozzarella, parmigiano 18

ARTICHOKE

burrata, cerignola olives, garlic oil 19

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

ENJOY WITH...

eggs (2) 2 • dressed arugula 2 • calabrian chilis 2



ITALIC

PASTA

CAVATELLI

ricotta, basil, chicken & olive ragu 22

GNOCCHI

summer squash, cherry tomato, peppers, eggplant, garlic, parmigiano, basil 20

RISOTTO

red wine braised beef short rib, english peas, parmigiano, radish 22^{GF}

PAPPARDELLE

wild mushroom ragu, tomato, cream, spices 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

* 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.