



Breakfast

BANANA COFFEE CAKE	(perfect to share!) dark rum butterscotch, caramelized banana, crème fraîche	1850 cal	13
STRAWBERRIES & CREAM FRENCH TOAST	cinnamon custard brioche, cannoli cream, butter maple syrup	1660 cal	16
AMERICANO*	(choice of bacon or prosciutto) two eggs, crispy hash potato, grilled bread	880-1180 cal	16.5
EGGS IN PURGATORY*	spicy marinara, grana padano, heirloom cherry tomato, arugula, grilled ciabatta	760 cal	16
BREAKFAST CARBONARA PASTA*	poached egg, pancetta, english pea, lumache, herb breadcrumb, pecorino	950 cal	18
POLLO FRITTO*	crispy chicken breast, italian sausage gravy, sunny-side up eggs, crispy hash potato	1220 cal	18
TUSCAN HASH*	(choice of braised short rib or pulled chicken) fried egg, sweet onion, piquillo pepper, bomba sauce	1270-1310 cal	18.5
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion	530 cal	17
BISTRO STEAK & EGGS*	sunny-side up eggs, calabrian potato hash, rosemary bearnaise	1350 cal	23.5
BREAKFAST SANDWICH*	bacon, sausage, calabrese, egg, roasted pepper, scamorza, calabrian aioli, hash potato	2330 cal	17.5
MORNING MARKET BOARD	caramelized onion frittata, burrata, shaved asparagus & arugula salad, heirloom cherry tomato, affinato, hearth bread	950 cal	17
	add prosciutto +5 (adds 110 cal)		

Sides 6.5

ITALIAN DONUTS 470 cal • APPLEWOOD BACON 490 cal • CRISPY HASH POTATOES 420 cal • FRESH FRUIT 90 cal

Small Plates (perfect to share!)

DAILY SOUP			10
GRILLED BREAD & GOOD OLIVE OIL	grana padano & herbs	890 cal	9
ZUCCA CHIPS	pesto aioli (yum!)	490 cal	12
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal	16
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazel nut, herb breadcrumb, calabrian agrodolce	660 cal	17
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal	15
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal	16
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal	18
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal	18.5
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 cal	19
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal	16
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal	16.5
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal	18.5
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal	19

Chef's Board 22

prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread 1360 cal

Salads add chicken 7 (210 cal) or salmon* 14 (360 cal)

LITTLE GEM CAESAR	16
grated grana padano, torn crouton, cracked pepper	1110 cal
ARUGULA & AVOCADO	15
shaved fennel, lemon, grana padano, evoo	240 cal
TUSCAN KALE	16
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette	730 cal
SEASONAL VEGETABLE	17
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic	710 cal
CHOPPED CHICKEN	17.5
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	620 cal
HEIRLOOM BEET & CHICKEN	17.5
avocado, cucumber, goat cheese, fregola, red wine vinaigrette	1060 cal
ITALIAN FARM	17.5
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette	590 cal

Pizza

BREAKFAST ROSA*	22
sweet italian sausage, crispy pancetta, smoked mozzarella, two eggs, torn basil, spicy vodka sauce	1900 cal
MARGHERITA	21 make it TIEDYE +3
mozzarella, fresh basil, evoo, red sauce	1270 cal
HOT HONEY & SMOKED PROSCIUTTO	23
scamorza, speck, calabrian honey, arugula, pecorino toscano	1250 cal
FUNGHI	22
roasted mushroom, cipollini, smoked mozzarella	1310 cal
CACIO E PEPE	21
pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper	1550 cal
SPICY MEATBALL	22
provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce	1380 cal
PROSCIUTTO	23
mission fig, mozzarella, goat cheese, arugula	1320 cal
THE PIG	23
pepperoni, calabrese, sopressatta, italian sausage	1480 cal
make it bomba style for the crust +5 (adds 270 cal)	
substitute gluten-free crust +4 (removes 50-100 cal)	

Strombolis served with a green salad

HOT ITALIAN	calabrese, italian sausage, red onion, piquillo pepper, ricotta, provolone, smoked mozzarella, sugo	1180 cal	16.5
GIARDINO	asparagus, piquillo pepper, roasted mushroom, red onion, mozzarella, ricotta, provolone, basil pesto	1390 cal	16.5

Fresh Pasta & Entrées

TORTELLONI AL POMODORO	simple tomato sauce, burro fuso, heirloom cherry tomato, basil, grana padano	1000 cal	23
BRAISED SHORT RIB LUMACHE	grana padano crema, horseradish gremolata, herb breadcrumb, arugula	1940 cal	25
TROTTOLE CHICKEN PESTO	sweet basil, shaved garlic, toasted pine nut, crispy caper	1480 cal	23
STROZZAPRETI	herb-roasted chicken, roasted mushroom, spinach, parmesan cream, toasted pine nut	2110 cal	23
SPICY RIGATONI VODKA	italian sausage, crispy pancetta, shaved garlic, torn basil, grana padano	1920 cal	24
BOLOGNESE (house specialty)	traditional meat sauce, pappardelle, grana padano, wild oregano, evoo	940 cal	25
CRUSHED MEATBALL RAGU	crispy pancetta, blistered onion, bucatini, pecorino, wild oregano	1580 cal	23
SUNDAY NIGHT LASAGNA	braised short rib, italian sausage, rustic marinara, ricotta, provolone	710 cal	24
SQUID INK TONNARELLI	tiger shrimp, calamari, wild fennel pollen, mint, spicy tomato sauce	970 cal	26
RICOTTA CAVATELLI	lump crab, tiger shrimp, peperoncino, mint, lemon olive oil	1380 cal	26
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal	26
ROASTED SALMON*	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal	26
	substitute gluten-free pasta (removes 30-210 cal) or vegetable noodles (removes 280-450 cal) +3.5		

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.
*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we offer gluten-free items our kitchen is not gluten free.
Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

NORTH

ITALIA

Spritz

🍷 glass 🍷 bottle

HUGO 14
smashed basil & mint, fresh citrus, elderflower, prosecco 250 cal

NEW ITALIAN 15
aperol, citrus smash, prosecco 150 cal

MIMOSAS & BELLINIS 🍷12.5 🍷56
orange juice, grapefruit, blood orange or peach 140-630 cal

Cocktails

BREAKFAST MULE 13
crop meyer lemon vodka, peach, lemon, ginger beer, sparkling rosé 240 cal

GIADA 12.5
nikka vodka, cucumber, house aperitivo blend, basil, lime 210 cal

PALERMO 12.5
ramazzotti rosato, blood orange, cazadores blanco 230 cal

SPARKLING ROSÉ SANGRIA 13.5
rosé wine, elderflower, peach, fresh berries 290 cal

CIAO, BELLA! 15.5
vanilla infused vulcanica vodka, white peach, brut rosé 230 cal

Zero Proof

JUST PEACHY 10
white peach, raspberry, lemon, ginger beer 150 cal

OOSPRITZ 12.5
mionetto na aperitivo, crushed lemon, bubbles 70 cal

LA SPEZIA 12.5
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal

GRAPEFRUIT G&T 13
hendrick’s cabaret, ramazzotti rosato, fever tree medi tonic 200 cal

PASSIONE 13.5
aperol, vanilla infused vodka, passion fruit, prosecco 190 cal

YOU, ME & CAPRI 13.5
campari, peach, sparkling rosé 250 cal

CARAJILLO 13
double espresso, licor 43, caffè borghetti, hazelnut 190 cal

SICILIAN MARGARITA 15.5
el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal

LA DOLCE VITA 16
casamigos blanco, nonino l’aperitivo, passion fruit 190 cal

ESPRESSO MARTINI 15.5
nikka vodka, fresh espresso, borghetti, frangelico, oat milk 360 cal

TUSCAN BLOODY MARY 13
spicy infused tito’s vodka, tuscan spice blend, charcuterie 290 cal

PINA NO-LADA 11
coconut, pineapple, fresh lime, bubbles 180 cal

FAUX ME TWICE 12
non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal

PHONY NEGRONI 12
st. agrestis, non-alcoholic 90 cal

Bubbles & Sangria

🍷 glass 🍷 bottle 🍷 pitcher

NON-ALCOHOLIC (split) 12
zonin, “cuvée zero”, veneto 30 cal

PROSECCO 🍷12.5 🍷50
bottega “vino dei poeti”, veneto 140/630 cal

SPARKLING ROSÉ 🍷12.5 🍷50
cleto chiarli “brut de noir”, emilia-romagna 140/630 cal

RED SANGRIA 🍷12.5 🍷44
brandy, blood orange, red wine, raspberry 320/1270 cal

Rosé & Orange Wine

glass terzo bottle
140 cal 190 cal 630 cal

CHIARETTO 12 16 48
cà maiol “riviera del garda classico”, valtènesi

VERDICCHIO 12 16 48
casalfarneto, “paō orange”, marche

Red Wine

glass terzo bottle
140 cal 190 cal 630 cal

FRAPPATO 13 17 52
donnafugata “bell’assai”, sicily

CHIANTI CLASSICO 13.5 18 54
borgo scopeto, tuscany

MONTEPULCIANO D’ABRUZZO 12.5 16.5 50
umani ronchi, “podere”, abruzzo

PINOT NOIR 12.5 16.5 50
bottega vinaia, trentino

PINOT NOIR 16 21 64
valravn, sonoma county

BARBERA 13 17 52
marchesi di gresy, asti

NEBBIOLO LANGHE 15 20 60
marchesi di barolo “sbirolo”, piedmont

SUPER TUSCAN 17 22.5 68
ornellaia “le volte”, tuscany

BAROLO 17.5 23 70
fontanafredda “silver label”, piedmont

MERLOT 12 16 48
st. francis, sonoma county

MALBEC 12 16 48
portillo, mendoza

NEGROAMARO 14 18.5 56
li veli “pezzo morgana”, salice salentino riserva

CABERNET SAUVIGNON 12 16 48
di majo norante, molise

CABERNET SAUVIGNON 14 18.5 56
paul dolan vineyards, mendocino county

CABERNET SAUVIGNON 16.5 22 66
iconoclast “by chimney rock”, napa valley

PROPRIETARY RED BLEND 17 22.5 68
delille cellars “d2”, columbia valley

White Wine

glass terzo bottle
140 cal 190 cal 630 cal

SAUVIGNON BLANC 0.0 11 14.5 44
miguel torres, “serena non-alc.”, chile 30/40/120 cal

PINOT GRIGIO 12.5 16.5 50
barone finì, valdadige

GRECO DI TUFO 12 16 48
villa matilde, compagnia

VERMENTINO 11.5 15.5 46
pala “soprasole”, sardinia

GRILLO 13 17 52
feudo montoni “timpa”, sicily

RIESLING 11.5 15.5 46
loosen bros. “dr. l”, moseli

MOSCATO D’ASTI 12 16 48
vietti, piedmont

SAUVIGNON BLANC 12.5 16.5 50
vavasour, awatere valley, nz

SAUVIGNON BLANC 15 20 60
duckhorn, north coast

CHARDONNAY 12 16 48
edna valley, central coast

CHARDONNAY 14 18.5 56
bollini, “barricato 40”, trentino

CHARDONNAY 16 21 64
la follette “los primeros”, sonoma county

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Draft

KARBACH “love street blonde”

SAINT ARNOLD “banger hazy ipa”

LONE PINT “yellow rose smash ipa”

Local Bottles + Cans

AUSTIN EASTCIDERS “original cider”

EUREKA HEIGHTS “713 pilsner”

8TH WONDER “cougar paw red ale”

PERONI (draft) • MICHELOB ULTRA • MODELO • ATHLETIC “run wild non-alcoholic ipa”