

Small Plates (perfect to share!)	
DAILY SOUP	10
GRILLED BREAD & GOOD OLIVE OIL grana padano & herbs	9
ZUCCA CHIPS pesto aioli (yum!)	12
WHITE TRUFFLE GARLIC BREAD house-made ricotta, mozzarella, grana padano, fresh herbs	16
BURRATA DI STAGIONE fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	17
CACIO E PEPE ARANCINI crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	15
CRISPY EGGPLANT PARMESAN fresh mozzarella, spicy vodka sauce, torn basil	16
CALAMARI FRITTI house giardiniera, sugo, calabrian aioli, grilled lemon	18
WILD SHRIMP SCAMPI blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	18.5
PROSCIUTTO BRUSCHETTA stracciatella, grilled asparagus, truffle, grana padano	16
ITALIAN MEATBALLS creamy polenta, rustic marinara, grana padano	16.5
BEEF CARPACCIO* pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	18.5
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)	Pizza
SIMPLE 11.5 farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal	MARGHERITA 21 make it TEIDYE +3 mozzarella, fresh basil, evoo, red sauce 1270 cal
LITTLE GEM CAESAR 16 grated grana padano, torn crouton, cracked pepper 1110 cal	HOT HONEY & SMOKED PROSCIUTTO 23 scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal
ARUGULA & AVOCADO 15 shaved fennel, lemon, grana padano, evoo 240 cal	FUNGHI 22 roasted mushroom, cipollini, smoked mozzarella 1310 cal
TUSCAN KALE 16 crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal	CACIO E PEPE 21 pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal
SEASONAL VEGETABLE 17 butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal	SPICY MEATBALL 22 provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 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	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)

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

Entrées	
ROASTED SALMON caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	28
GRILLED BRANZINO roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	34
CHICKEN SCARPARIELLO sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	26
CHICKEN PARMESAN crushed tomato, aged provolone, mozzarella, parmesan rigatoni	26
SEARED SCALLOPS butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	36
BRAISED SHORT RIB MARSALA beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	35
PRIME NEW YORK TAGLIATA* wild arugula, shaved grana padano, evoo, affinato, sea salt	44

For the Table 9	
SPICY BROCCOLINI 370 cal • TUSCAN KALE & SPINACH 150 cal • GRILLED ASPARAGUS 300 cal	
ROASTED MUSHROOMS 790 cal • GLAZED CHIOGGIA BEETS 330 cal • CRISPY BRUSSELS SPROUTS 530 cal	
ROASTED BUTTERNUT SQUASH POLENTA 730 cal • ROASTED FINGERLING POTATOES 760 cal	

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.

NC-BA, PA, TX-AD,DU

NORTH

ITALIA

Cocktails

NEW ITALIAN SPRITZ 15 aperol, citrus smash, prosecco 150 cal	SICILIAN MARGARITA 15.5 el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
LIMONCELLO SBAGLIATO 14.5 nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal	DIABOLO 14.5 banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
CIAO, BELLA! 15.5 vanilla infused vulcanica vodka, white peach, brut rosé 230 cal	MARCO POLO 15.5 iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
ROMAN HOLIDAY 14.5 coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal	CACIO E PEPE DIRTY MARTINI 15.5 nikka vodka, grana padano, olive, cracked pepper 230 cal
ALTA ROSSA 15.5 raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal	LA DOLCE VITA 16 casamigos blanco, nonino l’aperitivo, passion fruit 190 cal
POMEGRANATE MULE 15 bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal	TURINO OLD FASHIONED 16 whistlepig piggyback rye, hazelnut, brown sugar, angostura 270 cal

Zero Proof

JUST PEACHY 10 white peach, raspberry, lemon, ginger beer 150 cal	PINA NO-LADA 11 coconut, pineapple, fresh lime, bubbles 180 cal
00SPRITZ 12.5 mionetto na aperitivo, crushed lemon, bubbles 70 cal	FAUX ME TWICE 12 non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5 pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 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

White Wine

glass 140 cal terzo 190 cal bottle 630 cal

SAUVIGNON BLANC 0.0 miguel torres, “serena non-alc.”, chile 30/40/120 cal	11	14.5	44
PINOT GRIGIO barone finì, valdadige	12.5	16.5	50
GRECO DI TUFO villa matilde, campania	12	16	48
VERMENTINO pala “soprasole”, sardinia	11.5	15.5	46
GRILLO feudo montoni “timpa”, sicily	13	17	52
RIESLING loosen bros. “dr. l”, moseli	11.5	15.5	46
MOSCATO D’ASTI vietti, piedmont	12	16	48
SAUVIGNON BLANC vavasour, awatere valley, nz	12.5	16.5	50
SAUVIGNON BLANC duckhorn, north coast	15	20	60
CHARDONNAY edna valley, central coast	12	16	48
CHARDONNAY bollini, “barricato 40”, trentino	14	18.5	56
CHARDONNAY la follette “los primeros”, sonoma county	16	21	64

Beer

\$6.75 – 9 100 - 270 cal per serving

Local Bottles + Cans

AUSTIN EASTCIDERS “dry cider”
AUSTIN BEERWORKS “pearl snap PILS”
LIVE OAK BREWING CO. “hefeweizen”

Rosé Wine

glass 140 cal terzo 190 cal bottle 630 cal

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

glass 140 cal terzo 190 cal bottle 630 cal

FRAPPATO donnafugata “bell’assai”, sicily	13	17	52
CHIANTI CLASSICO borgo scopeto, tuscany	13.5	18	54
MONTEPULCIANO D’ABRUZZO umani ronchi, “podere”, abruzzo	12.5	16.5	50
PINOT NOIR bottega vinaia, trentino	12.5	16.5	50
PINOT NOIR valrav, sonoma county	16	21	64
BARBERA marchesi di gresy, asti	13	17	52
NEBBIOLO LANGHE marchesi di barolo “sbirolo”, piedmont	15	20	60
SUPER TUSCAN ornellaia “le volte”, tuscany	17	22.5	68
BAROLO fontanafredda “silver label”, piedmont	17.5	23	70
MERLOT st. francis, sonoma county	12	16	48
MALBEC portillo, mendoza	12	16	48
NEGROAMARO li veli “pezzo morgana”, salice salentino riserva	14	18.5	56
CABERNET SAUVIGNON di majo norante, molise	12	16	48
CABERNET SAUVIGNON paul dolan vineyards, mendocino county	14	18.5	56
CABERNET SAUVIGNON iconoclast “by chimney rock”, napa valley	16.5	22	66
PROPRIETARY RED BLEND delille cellars “d2”, columbia valley	17	22.5	68

+ More...

INDEPENDENCE “austin amber ale”
TWISTED X “mcconauhaze hazy ipa”
MEANWHILE “secret beach ipa” (16 oz.)

MENABREA “lager” • ESTRELLA JALISCO • MICHELOB ULTRA • STELLA “0.0 non-alcoholic”