

Small Plates

(perfect to share!)

DAILY SOUP		10
HOUSE-MADE FOCACCIA	wild oregano, rosemary, sea salt, aged balsamic, evoo	1110 cal
ZUCCA CHIPS	pesto aioli (yum!)	490 cal
WHITE TRUFFLE GARLIC BREAD	house-made ricotta, mozzarella, grana padano, fresh herbs	1370 cal
BURRATA DI STAGIONE	fuji apple, roasted butternut squash, hazelnut, herb breadcrumb, calabrian agrodolce	660 cal
CACIO E PEPE ARANCINI	crispy risotto, pecorino romano, crushed pepper blend, pesto aioli	870 cal
CRISPY EGGPLANT PARMESAN	fresh mozzarella, spicy vodka sauce, torn basil	770 cal
CALAMARI FRITTI	house giardiniera, sugo, calabrian aioli, grilled lemon	920 cal
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal
PROSCIUTTO BRUSCHETTA	stracciatella, grilled asparagus, truffle, grana padano	450 cal
ITALIAN MEATBALLS	creamy polenta, rustic marinara, grana padano	670 cal
BEEF CARPACCIO*	pecorino stagionato, toasted pine nut, salsa verde, arugula, grilled bread	520 cal
BLACK MEDITERRANEAN MUSSELS	calabrese, white wine, garlic butter, fresh herbs, grilled bread	760 cal

FARMERS MARKET

21

glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto

940 cal

Chef's Boards

CLASSICO

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)

SIMPLE	11.5	farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette	320 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
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

MARGHERITA	21	make it TIE DYE +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)		

Fresh Pasta

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
	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	1330 cal	28
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal	34
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal	26
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal	26
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal	36
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal	35
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal	44

For the Table

9

SPICY BROCCOLINI

370 cal

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TUSCAN KALE & SPINACH

150 cal

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GRILLED ASPARAGUS

300 cal

ROASTED MUSHROOMS

790 cal

•

GLAZED CHIOGGIA BEETS

330 cal

•

CRISPY BRUSSELS SPROUTS

530 cal

ROASTED BUTTERNUT SQUASH POLENTA

730 cal

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ROASTED FINGERLING POTATOES

760 cal

NORTH

ITALIA

Cocktails

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

Zero Proof

JUST PEACHY 10	PINA NO-LADA 11
white peach, raspberry, lemon, ginger beer 150 cal	coconut, pineapple, fresh lime, bubbles 180 cal
OOSPRITZ 12.5	FAUX ME TWICE 12
mionetto na aperitivo, crushed lemon, bubbles 70 cal	non-alc. sauvignon blanc, strawberry, pineapple, smashed citrus 110 cal
LA SPEZIA 12.5	PHONY NEGRONI 12
pentire non-alcoholic, blood orange, honey, lemon, spiced salt 80 cal	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	11	14.5	44
miguel torres, “serena non-alc.”, chile 30/40/120 cal			
PINOT GRIGIO	12.5	16.5	50
barone fini, valdadige			
GRECO DI TUFO	12	16	48
villa matilde, campania			
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

LIVE OAK “hefeweizen”
SPINDLETAP “houston hustle juicy ipa”
SAINT ARNOLD “art car ipa”

Local Bottles + Cans

AUSTIN EASTCIDERS “dry cider”
KARBACH “cerveza especial”
KARBACH “lovestreet blonde”

PERONI (draft) • MODELO • COORS LIGHT • ATHLETIC “upside dawn non-alcoholic golden ale”