

<i>Small Plates</i> (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
YELLOWTAIL CRUDO*	castelvetrano olive, caper, orange, sicilian pistachio, mint, avocado, agrumato, aleppo pepper	570 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

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

<i>Salads</i> add chicken 7 (210 cal) or salmon* 14 (360 cal)		<i>Pizza</i>	
SIMPLE	11.5	MARGHERITA	21 make it TIE DYE +3
farm greens, heirloom cherry tomato, toasted pine nut, gorgonzola vinaigrette 320 cal		mozzarella, fresh basil, evoo, red sauce 1270 cal	
LITTLE GEM CAESAR	16	HOT HONEY & SMOKED PROSCIUTTO	23
grated grana padano, torn crouton, cracked pepper 1110 cal		scamorza, speck, calabrian honey, arugula, pecorino toscano 1250 cal	
ARUGULA & AVOCADO	15	FUNGHI	22
shaved fennel, lemon, grana padano, evoo 240 cal		roasted mushroom, cipollini, smoked mozzarella 1310 cal	
TUSCAN KALE	16	CACIO E PEPE	21
crispy pancetta, charred grape, apple, pistachio, herbed breadcrumb, parmesan vinaigrette 730 cal		pecorino romano fonduta, mozzarella, shaved garlic, cracked black pepper 1550 cal	
SEASONAL VEGETABLE	17	SPICY MEATBALL	22
butternut squash, brussels sprout, cauliflower, kale, radicchio, pecorino, fregola, pistachio, date, white balsamic 710 cal		provolone piccante, house ricotta, mozzarella, pecorino romano, red sauce 1380 cal	
ITALIAN FARM	17.5	PROSCIUTTO	23
salami, speck, provolone, pepperoncini, olive, heirloom cherry tomato, cucumber, pickled red onion, piquillo pepper, herb breadcrumb, oregano vinaigrette 590 cal		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)	

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

<i>Entrées</i>		
ROASTED SALMON	caramelized romanesco, broccolini, fregola, basil pesto, lemon gremolata, affinato	1330 cal
GRILLED BRANZINO	roasted fennel, brussels sprout, broccolini, fingerling potato, cipollini, lemon caper butter	680 cal
CHICKEN SCARPARIELLO	sweet italian sausage, piquillo pepper, fingerling potato, grilled ciabatta, chicken jus	2020 cal
CHICKEN PARMESAN	crushed tomato, aged provolone, mozzarella, parmesan rigatoni	1990 cal
SEARED SCALLOPS	butternut squash risotto, brussels sprout leaf, calabrian agrodolce, pancetta, crispy shallot	990 cal
BRAISED SHORT RIB MARSALA	beech mushroom, brussels sprout, heirloom carrot, black truffle risotto, affinato	1630 cal
PRIME NEW YORK TAGLIATA*	wild arugula, shaved grana padano, evoo, affinato, sea salt	1630 cal

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

NORTH

ITALIA

Cocktails

- NEW ITALIAN SPRITZ

15

aperol, citrus smash, prosecco 150 cal
- LIMONCELLO SBAGLIATO

14.5

nonino l’aperitivo, limoncello, fresh lemon, proseco 220 cal
- CIAO, BELLA!

15.5

vanilla infused vulcanica vodka, white peach, brut rosé 230 cal
- ROMAN HOLIDAY

14.5

coconut infused rums, aperol, pineapple, lemon, black walnut 240 cal
- ALTA ROSSA

15.5

raspberry infused lalo tequila, italicus rosolio, fresh lemon 230 cal
- POMEGRANATE MULE

15

bottega bacûr gin, pomegranate, lemon, fever tree ginger beer 210 cal

- SICILIAN MARGARITA

15.5

el mayor reposado, grand marnier, montenegro, fresh citrus 240 cal
- DIABOLO

14.5

banhez mezcal, calabrian chili amaro, tuscan spice, lemon 210 cal
- MARCO POLO

15.5

iwai japanese whisky, montenegro, honey, ginger, fresh lemon 220 cal
- CACIO E PEPE DIRTY MARTINI

15.5

nikka vodka, grana padano, olive, cracked pepper 230 cal
- LA DOLCE VITA

16

casamigos blanco, nonino l’aperitivo, passion fruit 190 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
- 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

- 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				Rosé & Orange Wine			
	🍷 glass	🍷 bottle	🍷 pitcher		glass	terzo	bottle
NON-ALCOHOLIC (split)	12			CHIARETTO	12	16	48
zonin, “cuvée zero”, veneto	30 cal			cà maiol “riviera del garda classico”, valtènesi			
PROSECCO	🍷12.5	🍷50		VERDICCHIO	12	16	48
bottega “vino dei poeti”, veneto	140/630 cal			casalfarneto, “paō orange”, marche			
SPARKLING ROSÉ	🍷12.5	🍷50			glass	terzo	bottle
cleto chiarli “brut de noir”, emilia-romagna	140/630 cal			FRAPPATO	140 cal	190 cal	630 cal
RED SANGRIA	🍷12.5	🍷44		donnafugata “bell’assai”, sicily	13	17	52
brandy, blood orange, red wine, raspberry	320/1270 cal			CHIANTI CLASSICO	13.5	18	54
				borgo scopeto, tuscany			
SAUVIGNON BLANC 0.0	11	14.5	44	MONTEPULCIANO D’ABRUZZO	12.5	16.5	50
miguel torres, “serena non-alc.”, chile	30/40/120 cal			umani ronchi, “podere”, abruzzo			
PINOT GRIGIO	12.5	16.5	50	PINOT NOIR	12.5	16.5	50
barone fini, valdadige				bottega vinaia, trentino			
GRECO DI TUFO	12	16	48	PINOT NOIR	16	21	64
villa matilde, compagnia				valravn, sonoma county			
VERMENTINO	11.5	15.5	46	BARBERA	13	17	52
pala “soprasole”, sardinia				marchesi di gresy, asti			
GRILLO	13	17	52	NEBBIOLO LANGHE	15	20	60
feudo montoni “timpa”, sicily				marchesi di barolo “sbirolo”, piedmont			
RIESLING	11.5	15.5	46	SUPER TUSCAN	17	22.5	68
loosen bros. “dr. l”, moseli				ornellaia “le volte”, tuscany			
MOSCATO D’ASTI	12	16	48	BAROLO	17.5	23	70
vietti, piedmont				fontanafredda “silver label”, piedmont			
SAUVIGNON BLANC	12.5	16.5	50	MERLOT	12	16	48
vavasour, awatere valley, nz				st. francis, sonoma county			
SAUVIGNON BLANC	15	20	60	MALBEC	12	16	48
duckhorn, north coast				portillo, mendoza			
CHARDONNAY	12	16	48	NEGROAMARO	14	18.5	56
edna valley, central coast				li veli “pezzo morgana”, salice salentino riserva			
CHARDONNAY	14	18.5	56	CABERNET SAUVIGNON	12	16	48
bollini, “barricato 40”, trentino				di majo norante, molise			
CHARDONNAY	16	21	64	CABERNET SAUVIGNON	14	18.5	56
la follette “los primeros”, sonoma county				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			

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”