

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, hazelnut, 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
SMOKED SALMON AVOCADO TOAST*	caper relish, watermelon radish, toasted pine nut, pickled red onion	530 cal 17
WILD SHRIMP SCAMPI	blistered tomato, grana padano, garlic confit, herb butter, charred lemon, grilled bread	870 cal 18.5
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

Chef's Boards		
FARMERS MARKET 21	CLASSICO 22	
glazed chioggia beet & fuji apple, roasted butternut squash, heirloom carrot, brussels sprout, grilled asparagus, broccolini, hazelnut, hearth bread, basil pesto	prosciutto di parma, speck, whipped ricotta & eggplant caponata, pecorino stagionato, house giardiniera, castelvetrano olive, marcona almond, orange fennel mostarda, hearth bread	940 cal 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		
MARGHERITA 21	make it RED 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)		

Sandwiches served on our hearth bread with fresh greens (100 cal) or parmesan herb fries (650 cal)		
EGGPLANT PARMESAN	smoked mozzarella, crushed tomato sauce, peperonata, pepperoncini aioli, arugula	1250 cal 16.5
ITALIAN SHORT RIB DIP	peperonata, provolone, fennel-onion jam, arugula, horseradish aioli, rosemary au jus	1130 cal 16.5
SPICY ITALIAN GRINDER	sopressatta, calabrese, smoked prosciutto, provolone, piquillo pepper, cherry tomato, giardiniera	1290 cal 16.5
PARMESAN CHICKEN	prosciutto, rustic marinara, mozzarella, aged provolone, calabrian aioli	1290 cal 16.5

Garlic Knot Sliders served with fresh greens (100 cal) or parmesan herb fries (650 cal)		
SICILIAN MEATBALL	peperonata, smoked mozzarella, calabrian aioli	1250 cal 16
CHICKEN PESTO	spicy vodka sauce, provolone, basil pesto	2020 cal 16

Strombolis served with fresh greens		
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		

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	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 fini, 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 Draft

RANGER CREEK “love struck hefeweizen”
SAINT ARNOLD “fancy lawnmower”
PINTHOUSE “electric jellyfish”

Rosé Wine

	glass 140 cal	terzo 190 cal	bottle 630 cal
CHIARETTO cà maiol “riviera del garda classico”, valtènesi	12	16	48

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

Local Bottles + Cans

AUSTIN EASTCIDERS “dry cider”
ALSTADT “lager”
KARBACH “hopadillo hazy ipa”

PERONI (draft) • MICHELOB ULTRA • MODELO • STELLA • ATHLETIC “non-alcoholic golden ale”