

ANTIPASTI SNACKS

focaccia bread • rosemary & garlic • warm olives • extra virgin olive oil • 4
brussels sprouts • balsamic reduction • 8
frites • rosemary seasoned french fries • aioli • 7
formaggi • robiola • gorgonzola dolce • piave • 6 one / 11 two / 15 all three
salumi • prosciutto d'parma • coppa piccante • soppressata • 6 one / 11 two / 15 all three
piatto grande • all three formaggi + all three salumi • 29

PRIMI SMALL PLATES

farm egg • asparagus • sunny side up farm egg • grana padano • truffle oil • 9
beets • roasted red beets • orange • fennel • mint • goat feta • lemon vinaigrette • 9
mussels • prince edward island mussels • white wine • garlic • shallots • 14
arancini • crispy risotto & mozzarella fritters • grana padano • romesco • chive infused olive oil • 11
fritto misto • calamari • shrimp • olives • shallots • aioli • marinara • 13
meatballs • beef, pork, & lamb • marinara • grana padano • 12

INSALATA & ZUPPA SALADS & SOUP

pear • arugula • radicchio • d'anjou pear • onion • candied pecan • grana padano • prosecco vinaigrette • 9
panzanella • burrata • tomatoes • cucumber • onion • olives • focaccia • basil • red wine vinegar & olive oil • 10
heart of romaine • caesar dressing • croutons • grana padano • 8
simple greens • balsamic vinaigrette • 7
chef's soup • 8

PASTA PASTA

littleneck clams • linguini • white wine • garlic • red chili • 17
spinach & ricotta ravioli • chicken • cremini • grana padano cream • pecans • 17
bolognese • papparedelle • beef & pork ragu • grana padano • 15
carbonara • spaghetti • guanciale • scallion • farm egg* • 15
pomodoro • rigatoni • tomatoes • basil • olive oil • garlic • red chili • 12
lasagna • spinach • tomato • ricotta • mozzarella • grana padano • 16

PIZZA PIZZA

margherita • mozzarella • sauce • fresh basil • 12
salsiccia • mozzarella • sauce • sausage • goat cheese • peppers • onion • 15
pancetta • mozzarella • sauce • pancetta • radicchio • potato • 15
funghi • mozzarella • sauce • ricotta • cremini • truffle oil • 15
bacon • mozzarella • farm egg* • applewood bacon • cherry tomato • 15

PRINCIPALE MAINS

cioppino • salmon • shrimp • mussels • calamari • clams • tomato broth • grilled bread • 25
branzino • whole roasted mediterranean sea bass • fennel • grapefruit • arugula • caper salsa verde • 28
french cut chicken breast • risotto cacio e pepe • carrots • cipollini onion • jus • 20
bistecca • ny strip steak* • smashed potatoes • asparagus • salsa rosso • 30

CONTORNI SIDES

spinach • white wine • garlic • 5
asparagus • extra virgin olive oil • 6
green beans • garlic • shallots • 5
risotto cacio e pepe • grana padano • pepper • 9
spaghetti aglio e olio • garlic • chili • olive oil • 8

add to pizzas • pastas • salads

anchovy 2 • egg* • arugula • pepperoni 3 • prosciutto 5
chicken • calamari 6 • shrimp 8 • salmon* 9

substitute to make gluten-free

corn & rice penne pasta +3
smart flour foods ancient grains pizza crust +4.5

justin turner, executive chef

we proudly source from local and regional farms and quality artisans including 44 farms, capra farms, berkwood farms, redbird farms, farm to table, village farms, soncrest farms, honey do farms, austin seafood, austin pasta & company, teo gelato, fara cafe, and more

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
please inform your server of allergies, however, we cannot guarantee items will not have come into contact with any food allergens
20% service fee added to parties of 6 or more and for split checks; we can split checks equally or by seat, however, we cannot split items