

## ANTIPASTI SNACKS

**focaccia bread** • rosemary & garlic • warm olives • extra virgin olive oil • 4  
**brussels sprouts** • balsamic reduction • 8  
**frites** • rosemary seasoned french fries • aioli • 8  
**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

**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 • basil 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

**bolognese** • papparedelle • beef & pork ragu • grana padano • 15  
**puttanesca** • spaghetti • tomatoes • olives • capers • garlic • 14  
**alfredo** • rotini • chicken • spinach • toasted pecans • grana padano cream • 17  
**scampi** • linguini • shrimp • cherry tomatoes • garlic • white wine • butter • 17

## PIZZA PIZZA

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

### add to salads • pastas • pizzas

anchovy • 2  
sunny side up 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 pizza crust +4.5

## PRINCIPALE MAINS

**cioppino** • salmon • shrimp • mussels • calamari • tomato broth • 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  
**beef short rib** • soft polenta • gremolata • shallot • pan jus • 24

## CONTORNI SIDES

**spinach** • white wine • garlic • 6  
**carrots** • honey • thyme • toasted pistachios • 7  
**risotto cacio e pepe** • grana padano • black pepper • 9  
**spaghetti aglio e olio** • garlic • chili • olive oil • 8

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