



FIXED-PRICE MENU

DINNER OR BRUNCH: \$24.95 PER PERSON

Children 3-12 years: \$14.95 | Children under 3: Complimentary

Prices do not include beverages, alcohol, sales taxes, or gratuity.

ITALIAN STARTERS

Chef Made Tomato Basil Soup Truffle Mushroom Arancini Lemon Arugula Salad Beef Meatball

HAND-CRAFTED PIZZAS

Hand-crafted fresh pizza dough fermented 24 hours with extra virgin olive oil - A selection of hand-crafted, gourmet pizzas served family style from the brick oven straight to your table. In Italy, we experience eating at the family table. We like to continue our tradition with our guests.

Hummus Mediterranean - Spicy hummus spread, red onion, kalamata olives, spinach, cherry tomato, mozzarella cheese.

Broccoli Rabe & Sausage - Made in-house sausage, Sicilian extra virgin olive oil, mozzarella cheese.

Pesto Chicken - Chicken, spinach, mozzarella cheese, feta cheese with pesto sauce.

Truffle Mushroom - Truffle mushroom, sautéed mushroom, pecorino romano cheese, mozzarella cheese, fresh arugula.

Southwest Chicken - Black bean spread, chicken, jalapeño, corn, feta cheese, fresh cilantro, mozzarella cheese.

Italian Meat Lovers - Pepperoni, Italian sausage, Italian beef, roasted peppers, pizza sauce, mozzarella cheese.

Prosciutto & Mozzarella - Prosciutto di Parma, fresh mozzarella, extra virgin olive oil, mozzarella cheese.

Bistecca (steak) - Beef carpaccio, olive oil garlic sauce, mozzarella cheese, arugula, topped with chimichurri sauce.

Pepperoni With Vodka Sauce - Pepperoni, vodka sauce, mozzarella cheese, fresh basil, drizzled with infused hot honey.

Margherita - Traditional margherita sauce, Fiore di latte mozzarella, fresh basil.

Pulled Pork - BBQ sauce, BBQ pulled pork, roasted peppers, red onions, mozzarella cheese.

Buffalo Chicken - Chopped chicken breast, mozzarella cheese, Gorgonzola cheese, red onions, Buffalo sauce.

Fig & Pig - Prosciutto di Parma, arugula, basil, fig spread, extra virgin olive oil, Wisconsin mozzarella, balsamic glaze.

Kale & Cauliflower - Roasted cauliflower, chopped kale, Alfredo cream sauce, Pecorino Romano cheese, cherry tomato, mozzarella cheese.

GOURMET DESSERT PIZZAS

Mascarpone & Berries - Ricotta and mascarpone blend with mixed berries, drizzled with honey.

Apple Pie - Fuji apple, ricotta, and mascarpone blend, cinnamon, powdered sugar, and a caramel drizzle.

S'mores - Nutella blend with marshmallows with, graham crumbles, and chocolate drizzle.

HOMEMADE

PASTA ADD-ON PLATTERS \$10 PER PERSON

Choose from any of our freshly made pastas for your dine-in experience.

Spaghetti Carbonara
Cream blend & crunchy prosciutto,
Pecorino Romano cheese,
cracked pepper, spaghetti pasta

Truffle Mushroom Campanelle
Truffle mushroom cream sauce,
Pecorino Romano cheese, arugula,
campanelle pasta

Penne alla Vodka
Prosciutto di Parma, onions,
vodka tomato cream sauce,
penne pasta

The concept does not allow unfinished to be taken home.

SIGNATURE COCKTAILS

Italian Margarita - Tequila, Cointreau, simple syrup, lime juice, topped with Amaretto and a sugar rim. 12

Old Fashioned - Black Walnut Bitters, Angels Envy Bourbon, Walnut Liqueur, dark cherry, and orange peel. 15

Espresso Chocolate Martini - Vodka, Baileys Espresso, Godiva Dark Chocolate, shaved chocolate chips. 14

Tuscan Sunset - Strawberry mash, simple syrup, Bourbon, lime juice, ginger beer, Black Walnut Bitters, strawberry garnish. 14

Italian Bellini - Fresh peach purée, simple syrup, Prosecco, peach garnish. 12

Limoncello Martini - Vodka, Limoncello, simple syrup, blueberry garnish, and a sugar rim. 12

LOCAL & IMPORT CRAFT BEERS

LOCAL BOTTLES + CANS

Austin Eastciders "Dry Cider"
Revolver Brewing "Blood & Honey"
Paradigm "Professor Pils"
Shiner Bock
K9 Lager

DRAUGHT

Southern Star "Bombshell Blonde"
Lone Pint "Yellow Rose"
Stella Artois
Texas Leaguer "Czech Swing"
Black Page Brewery "Houston Hades"
Peroni

BOTTLE

Peroni Zero
Modelo Especial
Corona

VINO



B.Y.O.B. - Corkage fee \$20 Per each 750ml bottle

HOUSE WINES BY THE GLASS

CK Mondavi Merlot 9
 CK Mondavi Chardonnay 9
 CK Mondavi White Zinfandel 9
 CK Mondavi Moscato 9
 CK Mondavi Cabernet Sauvignon 9
 Ruffino Chianti 9

ROSSO

8 OZ. BOTTLE

CABERNET SAUVIGNON

Bella Union		80
Orin Swift Abstract Red Blend		75
Josh Cellars, California	12	35
Mondavi, Napa Valley		55
Caymus, Napa Valley		112

MERLOT

G3 Merlot, Washington	14	45
Duckhorn, "Decoy", Sonoma	19	47

OTHER REDS

Meiomi, California	15	45
Dreaming Tree Crush, Washington	14	40
Red Blend, Conundrum, California	18	40
St. Francis "Old Vines" Zinfandel, Sonoma	18	48
Fall Creek GSM, Texas		45
Prisoner Red Blend		70
Seven Deadly, Red Blend, California	14	39

ITALIAN REDS

Chianti Classico, Ruffino, Riserva Ducale "Tan Label"		65
Chianti Classico, Ruffino, "Aziano", Docg, Tuscany	18	48
Nero D'avola, Lamuri, Tasca, Sicily	14	38

BIANCO

8 OZ. BOTTLE

SPARKLING

Prosecco, Ruffino, Doc, Veneto	12	32
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ROSÉ

The Pale		42
Bertrand Cotes Des Roses Rosé	15	35

CHARDONNAY

Banshee Chardonnay	12	32
Cake Bread, Chardonnay		65
Mer Soleil Silver	19	42
Simi	12	35

SAUVIGNON BLANC

Kim Crawford, Marlborough	12	38
Whitehaven Sauvignon Blanc	12	28

OTHER

Cakebread Moscato di Asti	12	35
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ITALIAN WHITES

Pinot Grigio, Sartori	12	22
Ruffino, Pinot Grigio, Lunina Delle Venezie	12	28
Pinot Grigio, Santa Margherita		48

PRIVATE EVENTS



Have a special occasion and need a private dining room?
 Talk with a manager to learn more about accommodations.