

# DINNER

## ANTIPASTI

### Italian Tataki 17

Seared Beef, Tuna Tonnato, Crispy Capers, Beets

### Charred Octopus 16

Chorizo, Potato, Charred Leek Purée

### Burrata 14

Fresh Tomato Salad, Grilled Bread, Calabrian, Agrodolce, Herbs

### Baked Brie Cheese 18

Calabrian Chili Honey, Strawberries, Charred Bread

### Mushroom Toast 14

Herb Roasted Woodland Mushrooms, Aged Provolone, Crescenza Cheese, Pickled Mustard

### Prosciutto Bruschetta 14

Crescenza Cheese, Olive Oil, Arugula and Parmesan

### Tuna Crudo 17

Checce Sauce, Heirloom Tomato, Fried Green Garlic, Focaccia Crisp

### Nonna's Meatballs 15

Tomato Sauce, Parmesan, Grilled Bread

### Black Mussels 18

Nduja, Garlic Butter, Chives, Grilled Bread

## CHEF'S BOARD 14/28

serves 2 or 4 people

Prosciutto, Mortadella, Taleggio Cheese, Manchego Cheese, Roasted Peppers, Marinated Artichoke Hearts, Marcona Almonds, Giardiniera, Calabrian Chili Honey, Agrodolce, Lavosh, Grilled Bread

## INSALATA

### Caesar 14

Gem Lettuce, Garlic Croutons, Grana Padano

### Tuscan Kale 14

Kale, Beets, Marcona Almonds, Dried Blueberries, Tomato, Roasted Ricotta Salata, Meyer Lemon Vinaigrette

### Side Salad 7

Kale-Arugula, Parmesan, Meyer Lemon Vinaigrette

Add Grilled Chicken +9 Salmon +14 Shrimp +10

## PIZZA

### Margherita 16

Mozzarella, Fresh Basil, Tomato, Olive Oil, Red Sauce

### Funghi Pizza 16

Mushroom, Peppered Mascarpone Spread, Guanciale, Calabrian Chili Oil

### Salumi 16

Homemade Nduja Sausage Spread, Mozzarella, Roasted Pepper, Ricotta Salata, Arugula

## PRIMI & SECONDI

### Rigati Bolognese 24

Fresh Pasta Made In-House, Bolognese-Pork and Veal Ragu, Tomato, Grana Padano

### Cacio E Pepe 22

Handmade Fresh Pasta, Pecorino Romano, Butter, Black Pepper

### Pappardelle Ragu 24

Roasted Mushrooms, Pomodoro Sauce, Gremolata, Pecorino Romano

### Wagyu Beef Burger 24

Brioche Bun, Tomato, Spring Mix, Gremolata Aioli, Cheddar, Fried Onions, Pickle, French Fries with Housemade Smoked Ketchup

### Gnocchetti Carbonara 25

Guanciale, Egg Yolks, Pecorino Cheese, Black Pepper

### Pan Roasted Branzino 28

Fava Beans, Peas, Romanesco, Salsa Verde, Almond Crumble

### Short Rib Osso Bucco 39

Smoked Carrots, Parsnip-Potato Mash, Cabernet Jus

### Roasted Pumpkin Risotto 18

Toasted Pepitas, Goat Cheese, Calabrian Chili Oil

### Chicken Piccata 26

Crystal Farms Air-Chilled Chicken, Prosciutto, Roasted Asparagus, Caper Brown Butter, Fried Capers

### Seared Salmon 6oz 26

White Bean Cassoulet, Squash, Broccolini, Lardons

### Painted Hills New York Strip or Ribeye 14oz 48

Roasted Campari Tomatoes, Herb Mashed Potato, Demi Glace, Black Garlic Salt

### Vegan Grain Bowl 18

Quinoa, Roasted Peppers, Asparagus, Fava Beans, Brussels Sprouts, Salsa Verde

Add Vegan Alternative "Meat" +14

## DOLCE

### Nonna's Tart 12

Pastry Cream, Lemon, Pine Nuts, Almonds

### Ricotta Cake 12

Sponge Cake, Ricotta, Pistachio Cream

### Bomboloni 12

Cream Filled Italian Donuts, Chocolate Glaze

### Gelato 9

Vanilla, Chocolate, Seasonal

### Affogato 11

Hazelnut Espresso, Waffle Cone, Vanilla Gelato, Roasted Hazelnuts

DF  
DAIRY FREE

GF  
GLUTEN FREE

VEGETARIAN

VEGAN

LOCAL & SUSTAINABLE

• Organic micro greens from local Austin farm, Native Roots  
• Texas Olive Ranch Olive Oil

• Painted Hills Natural Beef hormone-free angus cattle  
• Crystal Farms air-chilled chicken

*Disconti*  
— RISTORANTE & BAR —

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# DRINKS

## COCKTAILS

- Basil Limoncello Margarita 14**  
Limoncello, Codigo Tequila, Lemon,  
Fresh Basil, Basil Simple Syrup
- Hill Country Sour 14**  
Milam & Greene Rye Whiskey, Ginger Liquor,  
Lemon Orange Bitters, Austin Eastcider
- Fall-Groni 14**  
Aviation Gin, Campari, Vermouth, PAMA
- Barrel Aged Manhattan 14**  
Treaty Oak Ghost Hill Bourbon, Aperol, Vermouth
- Old Thymmer 14**  
Bourbon, Blueberry Syrup, Angostura  
and Peychaud Bitters
- Pumpkin Spiced Mule 12**  
Spiced Pumpkin, Vodka, Ginger Liquor  
Austin Eastcider, Ginger Beer
- Venetian Spritz 11**  
Aperol, Prosecco, Club Soda
- Lake Travis Breeze 14**  
Western Son Vodka, Fresh Berries, Mint,  
Lime Cranberry, Grapefruit, Orange Juice

## MOCKTAILS

- Lavender Mint Lemonade 8**  
Lemon Juice, Lavender Syrup, Mint, Water, Club Soda
- Blueberry Basil Spritz 8**  
Blueberry Syrup, Basil, Basil Syrup, Sprite, Club Soda
- Cucumber Gimlet (Virgin) 8**  
Cucumber, Lime Juice, Simple Syrup, Club Soda

## BEER

- |                                  |                               |
|----------------------------------|-------------------------------|
| <b>Miller Lt 6</b>               | <b>Austin East Cider 8</b>    |
| <b>Budweiser 6</b>               | <b>Original</b>               |
| <b>Dos XX 6</b>                  | <b>Independence Brewing 8</b> |
| <b>Shiner Bock 6</b>             | <b>Austin Amber</b>           |
| <b>Peroni 6</b>                  | <b>Independence Brewing 8</b> |
| <b>Morietti Pale Ale 6</b>       | <b>Stash IPA</b>              |
| <b>Lonestar 5</b>                | <b>Thirsty Planet 8</b>       |
| <b>Live Oak Hefeweizen 8</b>     | <b>Buckethead IPA</b>         |
| <b>Austin Beer Works Pearl 8</b> | <b>Thirsty Planet 8</b>       |
| <b>Snap Austin</b>               | <b>Spot On Pilsner</b>        |
| <b>Beer Works Peacemaker 8</b>   | <b>Thirsty Planet 8</b>       |
| <b>Real Ale</b>                  | <b>Thirsty Goat Amber</b>     |
| <b>Fireman's #4 Blonde Ale 8</b> |                               |

## BEVERAGES

- |                     |                         |
|---------------------|-------------------------|
| <b>Diet Coke 4</b>  | <b>Chocolate Milk 4</b> |
| <b>Coke 4</b>       | <b>Milk 4</b>           |
| <b>Sprite 4</b>     | <b>Pineapple 4</b>      |
| <b>Dr. Pepper 4</b> | <b>Apple 4</b>          |
| <b>Iced Tea 4</b>   | <b>Orange 4</b>         |
| <b>Topo Chico 5</b> | <b>Cranberry 4</b>      |
| <b>Lemonade 4</b>   | <b>Grapefruit 4</b>     |

## COFFEE & TEA

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|---------------------|--|
| <b>Espresso 4</b>   | <b>Hot Tea 4</b>   |
| <b>Americano 4</b>  | Early Grey, Breakfast,<br>Tropical Green Tea,<br>Orange Blossom                    |
| <b>Latte 5</b>      |  |
| <b>Cappuccino 5</b> | <b>Add Ons</b>   |
| <b>Coffee 4</b>     | Half & Half, Whole Milk,<br>2% Milk, Skim Milk, Soy Milk,<br>Almond Milk, Oat Milk |

## SPARKLING

- |   |                |
|---|----------------|
| <b>La Marca Prosecco, Treviso, Italy</b>                                    | <b>8   32</b>  |
| <b>Riondo Prosecco, Veneto, Italy</b>                                       | <b>45</b>      |
| <b>Chandon Brut, Napa Valley, CA</b>  | <b>15   60</b> |
| <b>Cleto Chiarli Brut Rose, Emilia-Romagna, Italy</b>                       | <b>17   68</b> |
| <b>Iron Horse "Blanc de Noir" Wedding Cuvee, CA</b>                         | <b>120</b>     |
| <b>Veuve Clicquot Rosé, Champagne, France</b>                               | <b>165</b>     |
| <b>VeuveClicquot Yellow Label, Champagne, France</b>                        | <b>150</b>     |
| <b>Taittinger Comtes de Champagne, Grand Cuvee, 2007, Champagne, France</b> | <b>380</b>     |

## WHITE & ROSÉ

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|--|-----------------|
| <b>Banshee Rosé, Mendocino County, CA</b>                                  | <b>15   60</b>  |
| <b>Trinitas Rosé, Rosé Blend, CA</b>                                       | <b>64</b>       |
| <b>Trefethan Rieseling, Napa Valley, CA</b>                                | <b>56</b>       |
| <b>Kung Fu Girl Riesling, Columbia Valley, WA</b>                          | <b>12   48</b>  |
| <b>Barone Fini Pinot Grigio, Valdadige, Italy</b>                          | <b>13   52</b>  |
| <b>Reserve Pino Grigio, Flat Creek Estate, Marble Falls, TX</b>            | <b>17   68</b>  |
| <b>Banshee Sauvignon Blanc, Sonoma County, CA</b>                          | <b>13   52</b>  |
| <b>Trinitas Sauvignon Blanc, Napa Valley, CA</b>                           | <b>16   64</b>  |
| <b>Cliff Lede Sauvignon Blanc, Napa Valley, CA</b>                         | <b>72</b>       |
| <b>Ferrari Carano Fume Blanc, Sonoma County, CA</b>                        | <b>56</b>       |
| <b>Merry Edwards Winery Sauvignon Blanc, Russian River Valley, CA</b>      | <b>90</b>       |
| <b>Pascal Jolivet Sancerre, Loire Valley, France</b>                       | <b>26   104</b> |
| <b>Vacheron, Sancerre, Loire Valley, France</b>                            | <b>150</b>      |
| <b>Trinitas Chardonnay, Napa Valley CA</b>                                 | <b>64</b>       |
| <b>Chalk Hill Chardonnay, Sonoma County, CA</b>                            | <b>17   68</b>  |
| <b>Chalone Chardonnay, Central Coast, CA</b>                               | <b>64</b>       |
| <b>Eos Estate Chardonnay, Central Coast, CA</b>                            | <b>10   40</b>  |
| <b>Durell Vinyard, Three Sticks, Chardonnay, Sonoma, CA, 2013</b>          | <b>140</b>      |
| <b>Kistler Vineyards Les Noisetiers Chardonnay, Sonoma Coast, CA, 2017</b> | <b>140</b>      |
| <b>Matthiasson Ribolla Gialla, Ribolla, Napa Valley, CA, 2021</b>          | <b>110</b>      |

## RED

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|---|-----------------|
| <b>Villa Pozzi Nero D'Avola Terre Siciliane, Italy</b>                                    | <b>9   36</b>   |
| <b>Belle Glos Pinot Noir, Sonoma County, CA</b>   | <b>22   88</b>  |
| <b>Rickshaw Pinot Noir, Sonoma County, CA</b>   | <b>15   60</b>  |
| <b>Chalone Pinot Noir, Monterey County, CA</b>  | <b>64</b>       |
| <b>Firestone Cabernet Sauvignon, Santa Ynez Valley, CA</b>                                | <b>56</b>       |
| <b>Roth Cabernet Sauvignon, Sonoma County, CA 1</b>                                       | <b>14   56</b>  |
| <b>Mount Veeder Cabernet Sauvignon, Napa Valley, CA</b>                                   | <b>88</b>       |
| <b>Eos Cabernet Sauvignon, Central Coast, CA</b>  | <b>10   40</b>  |
| <b>Trinitas Cabernet Sauvignon, Napa Valley, CA</b>                                       | <b>28   112</b> |
| <b>The Prisoner Red Blend, Napa Valley, CA</b>  | <b>24   96</b>  |
| <b>Trinitas Mysteriama, Red Blend, CA</b>   | <b>14   56</b>  |
| <b>Enzo Boglietti Dolcetto d'Alba, Piemonte, Italy</b>                                    | <b>60</b>       |
| <b>Castelvecchi, Capotondo Chianti Classico, Italy</b>                                    | <b>64</b>       |
| <b>Super Texan Sangiovese, Flat Creek Estate, Marble Falls, TX</b>                        | <b>17   68</b>  |
| <b>Trinitas Old Vine Petite Sirah Contra Costa County, California</b>                     | <b>16   65</b>  |
| <b>Famiglia Cotarella Falesco, Montiano, Lazio IGT, Italy, 2009</b>                       | <b>150</b>      |
| <b>Petra Alto Sangiovese di Toscana IGT, Tuscany, Italy</b>                               | <b>190</b>      |
| <b>La Spinetta Bordini, Barbaresco DOCG, Italy</b>  | <b>220</b>      |
| <b>Arnaldo-Caprai 25 Anniversario, Sagrantino di Montefalco Riserva DOCG, Italy, 2013</b> | <b>280</b>      |
| <b>Chateau Lynch-Bages, Pauillac, France, 2012</b>  | <b>580</b>      |