

NORTH

ITALIA

MON-FRI
3PM-6PM



SERVED IN THE BAR

Drink

THE RED & WHITE WINE 7.5 glass 28 bottle
140/630 cal

RED SANGRIA 7.5 glass 28 pitcher
320/1270 cal

SICILIAN MARGARITA 13
el mayor reposado, grand marnier,
montenegro, fresh citrus 240 cal

POMEGRANATE MULE 13
bottega bacûr gin, pomegranate, lemon,
fever tree ginger beer 210 cal

MARCO POLO 13
iwai japanese whisky, montenegro,
honey, ginger, fresh lemon 220 cal

All Beers 5.5 100-270 cal

Eat

ZUCCA CHIPS 8
1050 cal

BRUSCHETTA 12
choice of: tomato or prosciutto 370/410 cal

ITALIAN MEATBALLS 13
670 cal

WHITE TRUFFLE GARLIC BREAD 13
1370 cal

CACIO E PEPE ARANCINI 12
870 cal

SMOKED SALMON AVOCADO TOAST 15
530 cal

PIZZA 17
choice of: margherita or naples white 1270/1330 cal

FARMERS MARKET BOARD 17
tuscan inspired spring veggies, house pesto &
grilled hearth bread 940 cal

CHEF'S BOARD 18
meat, cheese & some other goodies 1210 cal

BOTTLE & BOARD 42
choice of: margherita or naples white pizza, chef's board or
farmers market board and a bottle of the featured red or white

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Please alert your server of any food allergies or other food sensitivities, as not all ingredients are listed on the menu.

NORTH ITALIA

We ♥ Local Beers

All Beers 5.5

100-270 cal

RANGER CREEK

“love struck hefeweizen” (draught)

ALAMO BEER CO.

“golden ale” (draught)

FREETAIL BREWING

“soul doubt ipa” (draught)

AUSTIN EASTCIDERS

“dry cider”

ALTSTADT

“lager”

SPOETZL BREWERY

“shiner bock”

REVOLVER BREWING

“blood & honey

KARBACH

“hopadillo hazy ipa”

*Join us for
Brunch*

SATURDAYS & SUNDAYS