

## STARTERS

**meat plate** – la quercia tamworth prosciutto, house nduja, salumeria, biellese finochietta, house pickles, red pepper mostarda ... **10**

cerignola olives ... **10**

**burrata** – eggplant, roasted pepper, romesco, basil, olive oil... **12**

**orecchiette** – pesto, summer squash ... **10**

**new appetizer** - delicious food ... **13**

**culatello & old parmigiano** – sicilian olive oil, 10 yr balsamic, arugula ... **12**

**bibb salad** – cucumber, melon, mint, scallion, vinaigrette... **8**

**today's mozzarella** ... **9**

**cheese plate** – montboissie, fiore sardo, bayley hazen blue, marcona, almonds, peach jam, house pickles ... **12**

**tomato & melon salad** – peach chili sauce, mint, olive oil & rosemary focaccia - house chèvre, fig jam ... **9**

## PIZZA

**marinara** -- tomato, garlic, oregano ... **8**

**margherita** – tomato, mozzarella, basil, parm ... **12**

**calabrese** – tomato, mozzarella, salami, serrano, garlic, basil ... **14**

**fresca** – prosciutto piccante, arugula, meyer lemon, mozz, olive oil ... **16**

**harissa** – eggplant, shallot, banana pepper, pistachio, green herbs ... **12**

**taleggio** – sausage, mozzarella, scallion ... **14**

**corn & nduja** – charred scallion, peppers, mozz, parm cream ... **15**

**braised goat** – garrotxa, mozzarella, herbs, fennel pollen, onion ... **16**

**calzone** – mozz, ricotta, ham, black olive, salami, tomato, basil ... **17**

## DESSERT

**yogurt panna cotta and melon** ... **7**

limoncello tart – fennel shortbread crust, toasted meringue, blackberries ... **7**

**vanilla ice cream and sherry** ... **7**

**mango lassi ice cream** – mint, maldon salt... **7**

**grilled chocolate sandwich** – olive oil brioche, olive oil ice cream ... **9**

**nv valdespino “el candado” pedro ximenez** **10 (3 oz)**

## OTHER DRINKS

**mexican coke, topo chico, san pellegrino lemon or orange** ... **3**

## BEER

**zilker** – pale ale ... **5**

**strange land sour brown ale** ... **5**

**karbach** – love street kolsch... **5**

**rabbit hole** – rapture brown ale ... **5**

**live oak** – hefeweizen ... **5**

**austin beer works** – fire eagle IPA... **5**

**lone star 12 oz** ... **3**

**argus cidery ciderkin 12 oz** ... **7**

**jester king** – el cedro hoppy cedar-aged ale ... **11 / 30 (750ml)**

## RED

2013 estézargues “from the tank” côtes du Rhône **grenache, syrah** ... **7**

2013 cirelli montepulciano d’abruzzo **montepulciano** ... **10 / 28**

2013 roagna dolcetto d’alba **dolcetto** ... **12 / 32**

2014 chermette vissoux beaujolais **gamay** ... **12 / 35**

2013 montesecondo rosso toscana **sangiovese** ... **14 / 42**

2011 piedrasassi santa barbara county **syrah** ... **16 / 50**

2012 tyler santa barbara county **pinot noir** ... **16 / 50**

## WHITE

2013 domaine de la patience “from the tank” **chardonnay** ... **7**

2014 berger **grüner veltliner** ... **10 / 28**

2014 peter lauer “barrel x” **riesling** ... **14 / 44**

2013 lieu dit **sauvignon blanc** saint ynez valley ... **14 / 40**

2014 occhipinti “sp 68 bianco” **zibibbo, albanello** ... **16 / 47**

## ROSE

2014 lioco “indica” mendocino county rosé **carignan** ... **12 / 35**

## SPARKLING

nv pascal pibaleau “la perlette” pet nat rosé **grolleau** ... **14 / 40**

**2012** tripoz “cremant de bourgogne” brut nature **chardonnay**... **16 / 45**