




*A family-oriented restaurant and artisanal pizza and pasta factory*



## SALADS AND STARTERS

**SIDE SALAD:** Romaine lettuce, grape tomatoes and spring mix.   \$6

**SPINACH:** Fresh spinach, crumbled gorgonzola, spicy caramelized pecans, dried cranberries and raspberry Dijon dressing.  \$11 Add grilled chicken \$5

**ANTIPASTO:** Romaine lettuce, spring mix, pepperoni, salami, ham, feta and Kalamata olives. \$15

**MEG'S SALAD:** Romaine Lettuce, spring mix, tomatoes, roasted red peppers, spiced caramelized pecans, feta \$15  Add salami \$2 Add grilled chicken \$5

**HOUSE SALAD:** Romaine lettuce, spring mix, grape tomatoes, and red onion.   \$11 Add chicken \$5

**CAESAR SALAD:** Romaine lettuce, house made croutons, Caesar dressing **Small** \$6 **Large** \$11  
Add grilled chicken \$5

**CAPRESE:** Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil.  \$8

**SMALL PLATES:** Cheese, salami, or olives \$3 each. Prosciutto di Parma \$5. Side of spiced caramelized pecans \$3

**MEATBALLS:** House made, veal and pork, tomato basil sauce and sprinkled with parmesan cheese. 6 per order. \$7



18% gratuity will be added for groups of 8 or more.

## PIZZAS AND CALZONES

Thin crust, hand tossed, artisanal pizzas referred to in the old neighborhood as “*pizza a la piedra*” because it was cooked directly on pizza stone. The dough is made daily in house, cheese is hand grated, and our own fennel pork sausage is prepared on-site. Our signature pizzas are very labor intensive, but we believe it results in a markedly better product.

Start with a 12” cheese pizza (sauce and mozzarella cheese) or a 12” calzone (ricotta and mozzarella cheeses) \$15

### TOPPINGS (3 maximum)

Gorgonzola \$2	Fresh tomatoes \$2	Spinach \$2	Pepperoni \$2
Feta \$2	Hot peppers \$2	Fresh basil \$2	Salami \$2
Extra mozz \$2	Green olives \$2	Red onions \$2	Meatballs \$6
Fresh mozzarella \$4	Artichokes \$2	Garlic \$1	Chicken \$6
Sharp Provolone \$2	Kalamata olives \$2	Ham \$2	Fennel sausage \$2
Ricotta \$2	Mushrooms \$2	Roasted red	
Prosciutto \$6	Chipotle \$2	peppers \$2	

Substitute pesto for pizza sauce, \$3

Small calzone (ricotta, mozzarella) or flatbread pizza (tomato sauce, mozzarella) \$10, toppings (2max) priced above.

## BAKED PASTAS AND OTHER

*ALL OF OUR STUFFED PASTA IS MADE IN HOUSE*

**LASAGNE BOLOGNESE:** House made semolina pasta sheets, layered with ragu and ricotta. Topped with cheese and gratineed. \$20

✓ **CANNELLONI:** House made semolina pasta tubes, filled with ricotta and spinach topped with cheese and gratineed. \$12

**CHICKEN PARMESAN WITH ITALIAN HAM:** Breaded chicken breast, Italian roasted ham, tomato basil sauce, seasonings topped with cheese. Includes a side of small spaghetti. \$16 substitute side with fettuccini alfredo \$18 (ask for availability)

# PASTA SHAPES

ALL OUR PASTA IS MADE IN HOUSE.

PICK YOUR PASTA AND SELECT YOUR SAUCE TO CREATE YOUR OWN PERSONALIZED DISH.


<p><b><u>SPAGHETTI:</u></b> MADE WITH SEMOLINA AND WATER. SIMPLE HEARTY FLAVOR.</p>	
<p><b><u>FETTUCCINNE:</u></b> FLAT NOODLES, MEDIUM WIDTH (6 MM), MADE WITH FLOUR AND EGGS. RICH AND SILKY FLAVOR.</p>	
<p><b><u>TAGLIERINI:</u></b> FLAT NOODLES, NARROW WIDTH (2 MM), MADE WITH FLOUR AND EGGS. DELICATE SILKY FLAVOR.</p>	
<p><b><u>FUSILLI:</u></b> SCREW SHAPED PASTA, MADE WITH SEMOLINA AND WATER. RUSTIC, HEARTY FLAVOR.</p>	
<p><b><u>BUCATINI:</u></b> LONG THIN, HOLLOW SPAGHETTI, MADE FROM SEMOLINA AND WATER. HEARTY FLAVOR.</p>	
<p><b><u>RAVIOLI:</u></b> SQUARES OF PASTA MADE FROM SEMOLINA AND WATER, STUFFED (FILLINGS VARY, PLEASE ASK).</p>	




Our spaghetti, fusilli, and bucatini are vegan.

# CREAM SAUCES

The specialty pasta and sauces are also made fresh daily, in house, from the finest ingredients available. A variety of pasta shapes and fillings are produced and rotated. Should we run out of a certain shape, please accept our apologies, only enough is made for daily consumption. Because pasta is not meant to be served “naked” feel free to experiment on your own.








 <b>ALFREDO</b> Regular pasta:\$15 Ravioli:\$17	Cream, butter, parmesan, seasonings.
<b>CHICKEN ALFREDO</b> Regular pasta:\$19 Ravioli:\$21	Cream, butter, parmesan, grilled marinated chicken, seasonings.
 <b>GORGONZOLA</b> Regular pasta:\$15 Ravioli:\$17	Cream, gorgonzola, seasonings.
<b>PALERMO</b> Regular pasta:\$21 Ravioli:\$23	Cream, roasted red peppers, gorgonzola, grilled marinated chicken, seasonings.
<b>CHICKEN ARTICHOKE</b> Regular pasta:\$20 Ravioli:\$22	Cream, grilled marinated chicken, artichoke hearts, seasonings.
 <b>MUSHROOM CREAM</b> Regular pasta:\$16 Ravioli:\$18	Cream, butter, garlic, crimini (brown) mushrooms, parmesan, seasonings.
 <b>SPINACH CREAM</b> Regular pasta:\$16 Ravioli:\$18	Cream, butter, garlic, spinach, parmesan, seasonings.
 <b>MARSALA MUSHROOM CREAM</b> Regular pasta:\$20 Ravioli:\$22	Cream, butter, garlic, crimini (brown) mushrooms, marsala wine, parmesan, seasonings.
 <b>CAPRESE CREAM</b> Regular pasta:\$18 Ravioli:\$20	Cream, garlic, grape tomatoes, fresh basil, parmesan, seasonings.



<b>SAUSAGE AND PEPPERS</b> Regular pasta:\$20 Ravioli:\$22	Cream, garlic, house-made fennel sausage, roasted red peppers, parmesan, seasonings.
<b>ITALIAN HAM &amp; MUSHROOMS</b> Regular pasta:\$20 Ravioli:\$22	Cream, butter, garlic, Italian roasted ham, crimini (brown) mushrooms parmesan, seasonings.
<b>PROSCIUTTO, MUSHROOMS AND PEPPERS</b> Regular pasta:\$21 Ravioli:\$23	Cream, garlic, prosciutto di parma, crimini (brown) mushrooms, roasted red peppers, seasonings.
<b>CARBONARA*</b> Regular pasta:\$16	Egg, cream, parmesan, pancetta (Italian bacon), seasonings.
 <b>PESTO CREAM</b> Regular pasta:\$17 Ravioli:\$19	Cream, pine nuts, garlic, fresh basil, olive oil, parmesan, seasonings.

Add grilled chicken or meatballs (6) for \$5 to any pasta!

## PINK AND OTHER SAUCES

 <b>PINK TOMATO BASIL</b> Regular pasta:\$15 Ravioli:\$17	Tomato basil, cream, seasonings.
 <b>PINK MUSHROOM</b> Regular pasta:\$17 Ravioli:\$19	Tomato basil, cream, crimini (brown) mushrooms, parmesan, seasonings.
<b>RAGU BOLOGNESE</b> Regular pasta:\$22 Ravioli:\$24	Beef and pork, aromatic vegetables, tomato, cream, seasonings.
   <b>AGLIO, OLIO, AND PEPPERONCINI</b> Regular pasta:\$15 Ravioli:\$17	Extra virgin olive oil, garlic and crushed red pepper.
 <b>SCARPARO</b> Regular pasta:\$18 Ravioli:\$20	Pesto, tomato basil, cream, sharp provolone, seasonings.
 <b>BUTTER &amp; PARMESAN</b> Regular pasta: \$15 Ravioli:\$17	Sweet cream butter, parmesan, seasonings.



VEGETARIAN;



VEGAN;






SPICY

\*The carbonara contains fresh eggs. Consuming raw or undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

# RED SAUCES

Our tomato sauces are light and fresh. Meant to taste the tomato, not pungent and acrid flavorings. We only use peeled plum tomatoes packed in juice with fresh basil. Never tomato paste or reconstituted tomato product.

  <b>TOMATO BASIL</b> Regular pasta:\$14 Ravioli:\$16	Vine ripened plum tomatoes, aromatic vegetables and herbs.
<b>SUGO</b> Regular pasta:\$18 Ravioli:\$20	Braising juices from veal short ribs: tomato juice, aromatic vegetables, white wine, herbs and seasonings.
  <b>RED MUSHROOM</b> Regular pasta:\$16 Ravioli:\$18	Tomato basil sauce with crimini (brown) mushrooms.
   <b>PUTTANESCA</b> Regular pasta:\$17 Ravioli:\$19	Tomato basil, Kalamata olives, capers, crushed red pepper, seasonings.
<b>MEAT SAUCE</b> Regular pasta:\$20 Ravioli:\$22	Tomato basil, beef and pork.
   <b>ARRABIATA</b> Regular pasta:\$15 Ravioli:\$17	Tomato basil, crushed red pepper, seasonings.
   <b>PIZZAIOLA</b> Regular pasta:\$17 Ravioli:\$19	Tomatoes, garlic, roasted red peppers, hot cherry peppers, seasonings.
 <b>AMATRICIANA</b> Regular pasta:\$18 Ravioli:\$20	Tomato basil, pancetta (Italian bacon), crushed red pepper, seasonings.

 VEGETARIAN; 
  VEGAN 
  SPICY

Add grilled chicken or meatballs (6) for \$5 to any pasta!

18% gratuity will be added for groups of 8 or more.

## SMALLER PORTIONS AND SIDES

Small spaghetti, fettuccini, or taglierini with tomato basil, alfredo, sugo or butter-parmesan \$9

Small spaghetti (or other regular pasta) and 6 meatballs, tomato basil sauce \$14

Small calzone (ricotta, mozzarella) or flatbread pizza (tomato sauce, mozzarella) \$10, toppings additional, see pizza page

Side of meatballs (6) \$7

Side of grilled chicken \$6

## DESSERTS

HOUSE MADE TRADITIONAL CANOLI \$5

DULCE DE LECHE CANOLI \$5

ADDITIONAL HOUSE MADE DESSERTS OFFERED SEASONALLY

18% gratuity will be added for groups of 8 or more.

## RED

### House Red

CORVO IRMANA FRAPPATO, Sicilia Italy

\$7.00 glass      \$27.00 bottle

### Light Body

CHACRA BARDA PINOT NOIR, Rio Negro Argentina

\$9.00 glass      \$36.00 bottle

### Medium Body

LAMURI NERO D'AVOLA, Sicilia Italy

\$34.00 bottle

PEPPOLI CHIANTI CLASSICO, Tuscany Italy

\$9.50 glass      \$36.00 bottle

COTARELLA MERLOT, Lazio Italy

\$9.50 glass      \$36.00 bottle

### Full Body

Z ALEXANDER BROWN RED BLEND, California

\$8.00 glass      \$32.00 bottle

CATENA MALBEC, Argentina

\$9.00 glass      \$34.00 bottle

PASCUAL TOSO CABERNET SAUVIGNON, Argentina

\$9.50 glass      \$38.00 bottle

LUCA OLD VINE MALBEC, Argentina

\$55.00 bottle

TOMMASI VALPOLICELLA RIPASSO, Veneto Italy

\$9.50 glass      \$40.00 bottle

DAMILANO BAROLO, Piedmont Italy

\$60.00 bottle

## SOFT DRINKS

COCA-COLA, DIET COKE, SPRITE, DR PEPPER 500 ML BOTTLE  
\$3.25

SAN PELLEGRINO FLAVORED WATERS, VARIOUS FLAVORS  
\$3.25

SPARKLING MINERAL WATER \$4

ICED TEA \$2.50

APPLE JUICE \$2.50

COFFEE, DOUBLE ESPRESSO \$3

## WHITE

### House White

VITIANO FALESCO BIANCO, Umbria Italy

\$7.00 glass      \$27.00 bottle

DR LOOSEN RIESLING, Germany

\$7.50 glass      \$30.00 bottle

PIGHIN SAUVIGNON BLANC, Friuli Italy

\$8.50 glass      \$34.00 bottle

TRAMIN CHARDONNAY, Alto Adige Italy

\$8.00 glass      \$32.00 bottle

TERLAN PINOT GRIGIO, Alto Adige Italy

\$8.50 glass      \$32.00 bottle

LA DORIA MOSACATO D'ASTI, Piedmont Italy

\$8.50 glass      \$32.00 bottle

TOMMASI FILO DORA PROSECCO, Veneto Italy

\$8.00 glass      \$32.00 bottle

## ROSE

WILD MISS ROSE, Demi-Sec, France

\$8.00 glass      \$32.00 bottle

G.H. MUMM Brut Cordon Rose, Reims France

\$80.00 bottle

HENRIOT BRUT ROSE CHAMPAGNE, Champagne France

\$80 bottle

## OTHER

MIMOSA

\$5 glass

## BEER AND CIDER

MICHELOB ULTRA \$5.00

ALTSTADT LAGER, Fredericksburg \$5.00

EASTCIDERS ORIGINAL DRY, Austin \$5.00

CELIS WHITE, Austin \$5.00

512 PECAN PORTER, Austin \$5.00

TWISTED X MCCONAU-HAZE, Austin \$5.00

KARBACH RANCH WATER, Austin \$5.00

ROTATING SEASONAL BEER, ASK SERVER \$5.00

PINTHOUSE ELECTRIC JELLYFISH, Austin \$9.00



# *Chef's Selection*

## *WHITE*

NEYERS CHARDONNAY, Los Carneros, California  
*\$32 bottle*

DOMAINE ALAIN CHAVY PULIGNY-MONTRACHET,  
CHARDONNAY Burgundy France  
*\$120 bottle*

DOMAINE JEAN-LOUIS CHAVY PULIGNY-MONTRACHET,  
CHARDONNAY Burgundy France  
*\$120 bottle*

CHATEAU DE NALYS CHATEAUNEUF-DU-PAPE BLANC  
GRAND VIN, Rhone France  
*\$135 bottle*

## *RED*

FINCA ALLENDE TEMPRANILLO, Rioja Spain  
*\$32 bottle*

BODEGA NORTON PRIVADA FAMILY (BORDEAUX) BLEND,  
Mendoza Argentina  
*\$35 bottle*

CATENA CABERNET FRANC, San Carlos Argentina  
*\$38 bottle*

CASARENA CABERNET SAUVIGNON, Mendoza Argentina  
*\$38 bottle*

CASARENA CABERNET FRANC, Mendoza Argentina  
*\$38 bottle*

KURTATSCH SONNTALER SCHIAVA, Alto Adige Italy  
*\$38 bottle*

PALA CANNONAU (GRENACHE) RISERVA, Sardinia Italy  
*\$40 bottle*

DECERO PETIT VERDOT, Mendoza Argentina  
*\$48 bottle*

DAOU BODYGUARD RED BLEND, Paso Robles California  
*\$49 bottle*

LOTE NEGRO CABERNET FRANC, Mendoza Argentina  
*\$50 bottle*

FRANCHETTI PASSOROSSO ETNA ROSSO  
*\$50 bottle*

CLOS DU VAL CABERNET SAUVIGNON, California  
*\$60 bottle*

NAVARRO CORREAS ULTRA, Malbec, Mendoza Argentina  
*\$65.00 bottle*

CATENA ALTA CABERNET SAUVIGNON, Mendoza  
Argentina  
*\$65 bottle*

1882 CABERNET SAUVIGNON, Napa Valley, California  
*\$65 bottle*

PURSUIT CABERNET SAUVIGNON, Napa Valley California  
*\$68 bottle*

TOMMASI DELLA VALPOLICELLA CLASSICO AMARONE,  
Veneto Italy  
*\$80 bottle*

BURGESS PETITE SIRAH, Napa Valley California  
*\$80 bottle*

COTARELLA MERLOT MONTIANO, Lazio Italy  
*\$85 bottle*

PENFOLDS BIN 389 CABERNET SHIRAZ, South Australia  
*\$90 bottle*

FINCA ALLENDE MINGORTIZ TEMPRANILLO, Rioja Spain  
*\$98 bottle*

DOUBLE EAGLE RED WINE, CABERNET BLEND, California  
*\$100 bottle*

ZIATA MIA MADRE RED BLEND, Napa Valley California  
*\$115 bottle*

GRAN ENEMIGO CABERNET FRANC, Mendoza Argentina  
*\$115 bottle*

ALLENDE GAMINDE TEMPRANILLO, Rioja Spain  
*\$115 bottle*

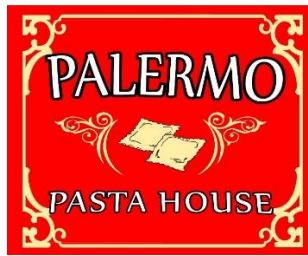
BODEGA NORTON GERNOT LANGES BORDEAUX BLEND,  
Mendoza Argentina  
*\$130 bottle*

CATENA ZAPATA MALBEC ARGENTINO, Uco Valley  
Argentina  
*\$150 bottle*

CROWN POINT 2015 ESTATE SELECTION, Bordeaux Blend,  
Santa Barbara California  
*\$150 bottle*

BLACK STALLION TRANSCENDENT CABERNET SAUVIGNON,  
Napa Valley California  
*\$170 bottle*





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## FAMILY STYLE MENU

**HOUSE SALAD:** Romaine lettuce, spring mix, grape tomatoes, and red onion.



Choice of vinaigrette, raspberry Dijon, or gorgonzola dressings.

- ❖ Full Pan has 25 portions \$50
- ❖ ½ Pan has 12 portions \$25

**CAPRESE:** Fresh mozzarella, grape tomatoes, fresh basil, & extra virgin olive oil.



- ❖ Full Pan has 20 portions \$100
- ❖ ½ Pan has 10 portions \$50

**MEATBALLS:** House made with veal and pork, tomato basil sauce and sprinkled with parmesan cheese.

- ❖ Full Pan has 120 meatballs \$110
- ❖ ½ Pan has 60 meatballs \$55

**LASAGNE BOLOGNESE:** House made with semolina pasta sheets, layered with ragu bolognese and ricotta. Topped with cheese and gratineed.

- ❖ Full Pan has 24 portions (approximately 14 lbs) \$150
- ❖ ½ Pan has 12 portions (approximately 7 lbs) \$75

**CANNELLONI:** House made semolina pasta tubes, filled with ricotta and spinach topped with cheese and gratineed.



- ❖ Full Pan has 20 cannelloni \$70
- ❖ ½ Pan has 10 cannelloni \$35

**CHICKEN ALFREDO:** Cream, butter, parmesan, grilled marinated chicken

- ❖ Full Pan has 24 portions \$150
- ❖ ½ Pan has 12 portions \$80

**BAGUETTE:** Only if ordering from this menu. \$4

Please call us, preferably, two (2) days in advance to allow us time to prepare your order. Prepayment required.

