

# IL BRUTTO





## BRING YOUR FAMIGLIA.



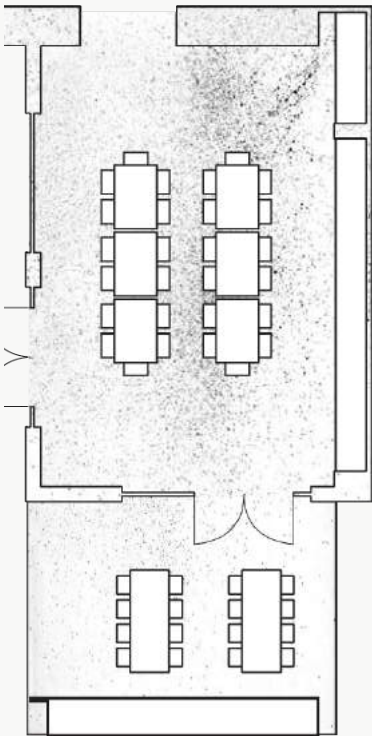
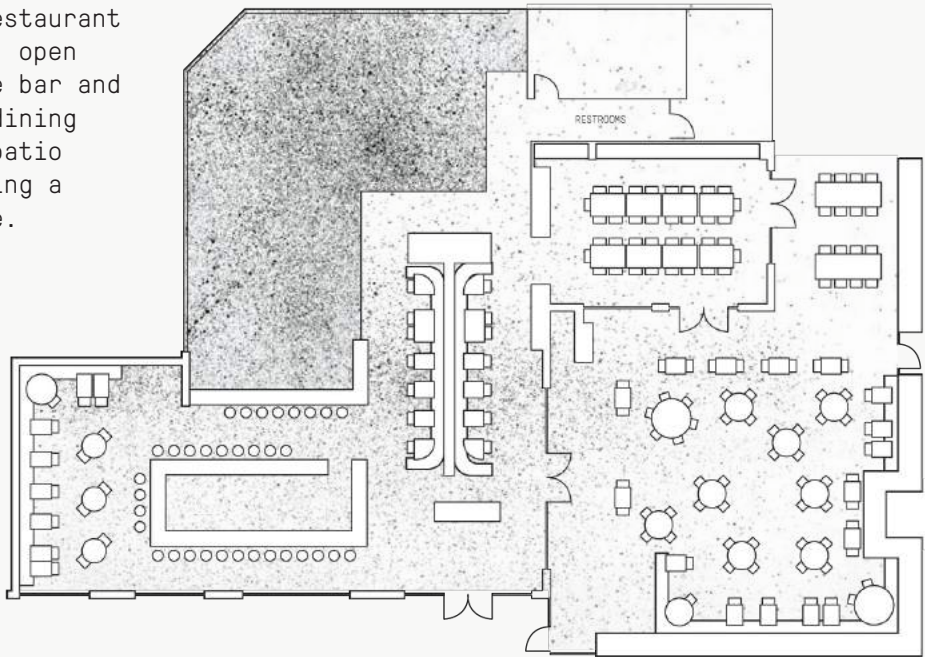
A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties – including our cozy bar, oak-shaded patio and private dining room. Groups of 15+ guests can choose from a variety of family-style chef's menus, featuring Italian faves like lasagna alla bolognese, margherita pizza and tiramisù. Custom options are also available, tailored by our sales manager to match the needs of any occasion. **Welcome to the famiglia.**



# THE SPACE.

**IL BRUTTO.** Our restaurant features a large, open kitchen, separate bar and lounge, private dining room and shaded patio seating surrounding a heritage oak tree.

**CAPACITY**  
seated: 225  
cocktail: 350  
**MENUS**  
+ cocktail  
+ famiy style  
+ stations  
**SQUARE FEET**  
5,000



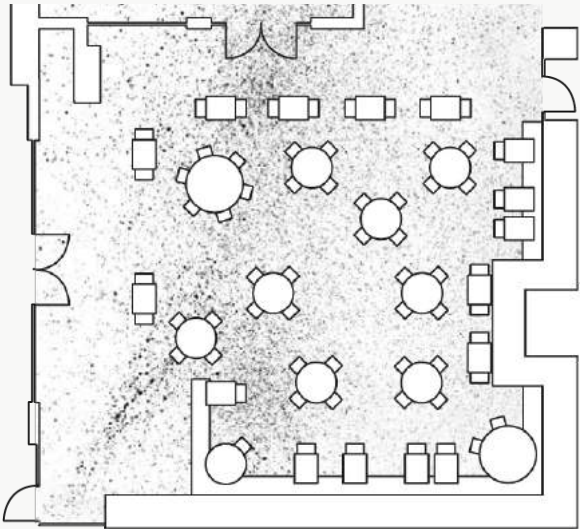
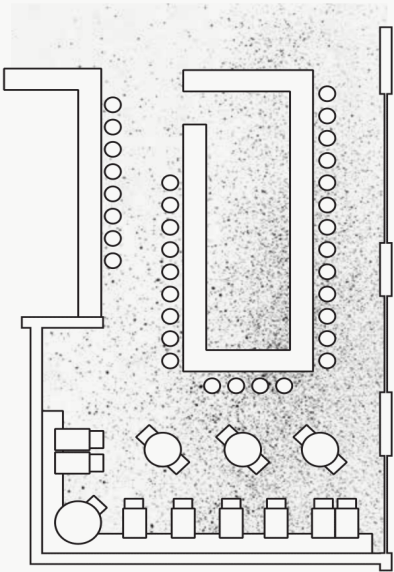
The **PRIVATE DINING ROOM** at Il Brutto features floor to ceiling windows, access to a semi-private patio & A/V capabilities at your request.

**CAPACITY**  
seated: 40 inside  
16 outside  
cocktail: 75

**MENUS**  
+ cocktail  
+ famiy style  
+ stations  
**SQUARE FEET**  
670

The cozy **BAR & LOUNGE** features high-top tables in an informal setting, perfect for casual gatherings and meet-ups.

**CAPACITY**  
seated: 32  
cocktail: 40  
**MENUS**  
+ cocktail  
+ family style  
+ stations  
**SQUARE FEET**  
1,270



The **SHADED PATIO** surrounds a live heritage oak tree, features a separate bar and can accomodate live music & A/V setups.

**CAPACITY**  
seated: 100  
cocktail: 150  
**MENUS**  
+ cocktail  
+ family style  
+ stations  
**SQUARE FEET**  
1,250

BRUNCH FAMILY STYLE

available sat + sun, 11a - 3p  
\$29 per person, served family style  
(all group sizes up to 40)

FAMILY STYLE ANTIPASTO

CHEF’S SEASONAL SELECTION OF italian cured meats, cheeses & vegetables

MAIN COURSE (pick 3)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

MARGHERITA PIZZA san marzano sauce, buffalo mozzarella, patio basil

BRUNCH PIZZA pork sausage, roasted peppers, red onion, mozzarella, fried egg, thyme

SOFT SCRAMBLED EGGS shiitake, zucchini, parmigiano reggiano, thyme

PANCAKES & GELATO housemade ricotta pancakes, blueberries, strawberries, maple syrup

ITALIAN POACHED EGGS smoked salmon, grilled tomato, patio basil

DESSERT (+\$7 per person)

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI

\*Many of our items are prepared to order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.  
Gluten free, vegan & vegetarian options available upon request.





BRUNCH PLATED

available sat + sun, 11a - 3p  
\$29 per person, served individually  
(seated for group sizes 20 or less)

FAMILY STYLE ANTIPASTO

CHEF’S SEASONAL SELECTION OF italian cured meats, cheeses  
& vegetables

MAIN COURSE (pick 3)

guests order 1 of the 3 while onsite

SOFT SCRAMBLED EGGS shiitake, zucchini, parmigiano reggiano, thyme (v)

ITALIAN POACHED EGGS smoked salmon, grilled tomato, patio basil

AVOCADO TOAST italian roasted ham, poached egg, goat cheese,  
roasted beets, yogurt, dill

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

MARGHERITA PIZZA san marzano sauce, buffalo mozzarella, patio basil

BRUNCH PIZZA pork sausage, roasted peppers, red onion, mozzarella, fried egg, thyme

DESSERT (+\$7 per person)

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI

\*Many of our items are prepared to order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.  
Gluten free, vegan & vegetarian options available upon request.



CHEF’S DINNER MENU #1

served family style  
\$42 per person

FAMILY STYLE ANTIPASTO

CHEF’S SEASONAL SELECTION OF italian cured meats, cheeses & vegetables

PIZZA

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

MAIN COURSE (pick 2)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage, zucchini

RAVIOLI sheep ricotta, curly kale, butter, hazelnut

CHARRED BABY OCTOPUS olives, paprika, heirloom tomato  
confit, parsley, potato scallion purée

DESSERT

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI

CHEF’S DINNER MENU #2

served family style  
\$60 per person

FAMILY STYLE ANTIPASTI

CHEF’S SEASONAL SELECTION OF italian cured meats, cheeses & vegetables

FARM SALAD agua dulce farm mix greens, tomato, cucumber, bell peppers, olives, pecorino

PIZZA

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

MAIN COURSE (pick 3)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage, zucchini

RAVIOLI sheep ricotta, curly kale, butter, hazelnut

CHARRED BABY OCTOPUS olives, paprika, heirloom tomato  
confit, parsley, potato scallion purée

WILD HALIBUT golden grapes, heirloom tomatoes,  
oyster mushrooms, parsley

BEEF TENDERLOIN roasted spring onion, campari tomato, roasted  
eggplant, blasamic-blueberry reduction, thyme

DESSERT

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, chocolate streusel

HOUSEMADE GELATI AND SEASONAL SORBETTI

\*Many of our items are prepared to order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.  
Gluten free, vegan & vegetarian options available upon request.



## COCKTAIL RECEPTION MENU

---

### PASSED HORS D’OEUVRES (\$2.50 per piece)

PROSCIUTTO DI PARMA DOP cantaloupe

RED ENDIVE goat cheese, lemon zest, sockeye salmon

PARMIGIANO REGGIANO honeycomb

CREAMY BURRATA chilled gazpacho, patio basil

BUFFALO MOZZARELLA DOP basil pesto, pine nuts

GRILLED MORTADELLA mushroom

#### CROSTINI

#1 burrata, anchovies

#2 eggplant caponata, roasted almonds

#3 buffalo mozzarella, roasted peppers, oregano

#4 tomatoes, basil, olive oil, sea crystals

#5 njuda sausage

---

### PASSED PIZZA (\$2.50 per piece)

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

ANCHOVIES san marzano tomatoes, capers, mozzarella fior di latte

BURRATA san marzano sauce, ‘nduja sausage, patio basil

---

### PASSED HORS D’OEUVRES (\$3.50 per piece)

CRISPY WHITE SHRIMP cantaloupe melon cocktail, ginger

CREAMY BURRATA sea crystals, fresh black truffle

ROASTED TENDERLOIN BITES juniper oil, blueberry balsamic

BEEF TARTARE capers, grain mustard, lemon, quail egg yolk, black sea salt

\*Many of our items are prepared to order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

Gluten free, vegan & vegetarian options available upon request.





PARTI STATIONS

CHEESE BOARD STATION (\$10 per person)

CHEF’S SEASONAL SELECTION OF italian regional cheeses  
served with seasonal fruits, mustards, olives, basil pesto,  
local honey & house crostini

SALAD STATION (\$8 per person)

ROASTED BEETS red chicory, goat cheese, dill, hazelnut, raisins  
GREEN LEAVES datterini tomatoes, cucumber, bell pepper, pecorino, olives  
SEASONAL TOMATO SALAD mediterranean olives, basil, salt, black pepper

PASTA STATION (\$12 per person; pick 2)

LASAGNA ALLA BOLOGNESE beef ragù, béchamel, parmigiano  
RAVIOLI sheep ricotta, curly kale, butter, hazelnut  
PAPPARDELLE lamb ragù, red wine, carrots, rosemary  
ORECCHIETTE san marzano tomatoes, basil, garlic, parmigiano

PIZZA STATION (\$10 per person; pick 3)

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil  
FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper  
SALAMINO san marzano sauce, mozzarella, calabrian salami, olives, patio basil  
4 CHEESE mozzarella fior di latte, gorgonzola, taleggio, parmigiano, patio basil

DESSERT STATION (\$7 per person)

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, chocolate streusel  
HOUSEMADE GELATI AND SEASONAL SORBETTI

\*Many of our items are prepared to order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.  
Gluten free, vegan & vegetarian options available upon request.







## BEVERAGE PACKAGES

*paired with any of our group dining menus*

---

### BAR #1: HOSTED LIMITED BAR

*\$10 per person, per hour (3 hour minimum)*

draft beers  
house red  
house white  
house rosé  
house prosecco

---

### BAR #2: HOSTED PREMIUM BAR

*\$10 per person, per hour (3 hour minimum)*

draft beers  
house red  
house white  
house rosé  
house prosecco  
rail liquor

---

### BAR #3: HOSTED FULL BAR

*price based on consumption*

draft beers  
house red  
house white  
house rosé  
house prosecco  
premium liquor  
house cocktails



BAR PACKAGES

paired with any of our group dining menus

1. COCKTAILS

- ↓  
**LIMONCELLO 75**  
HOUSEMADE LIMONCELLO, BUBBLES
- BASILICO**  
VODKA, CONTRATTO BIANCO, BASIL SYRUP, LIME
- POMPELMO ROSA**  
TEQUILA, FRESH RUBY GRAPEFRUIT, TOPO CHICO
- IL BRUTTO SPRITZ**  
APEROL, BUBBLES, ORANGE
- BITTER PARTY OF ONE**  
GIN, CYNAR, LUXARDO, VERMOUTH, GRAPEFRUIT, LEMON, EGG WHITE
- NEGRONI**  
GIN, CAMPARI, COCCHI
- ANGEL EYES**  
MEZCAL, APEROL, CONTRATTO BIANCO
- SANGUE E SABBIA**  
SCOTCH, COCCHI, VELENOSA CHERRY, ORANGE BITTERS
- GRAPPACINO**  
ESPRESSO, GRAPPA, AMARETTO

2. VODKA

- ↓  
TITOS  
GREY GOOSE  
AYLESBURY DUCK  
DEEP EDDY RUBY
- 3. GIN**  
↓  
FORDS  
BOMBAY DRY  
BOMBAY SAPPHIRE  
BEEFEATER  
CITADELLE
- 4. RUM**  
↓  
TREATY OAK WHITE  
CRUZAN BLACKSTRAP  
DIPLOMATICO RESERVA
- 5. TEQUILA**  
↓  
EL JIMADOR BLANCO  
CIMMARON BLANCO  
ESPOLÒN REPOSADO
- 6. MEZCAL**  
↓  
DEL MAGUEY ‘VIDA’
- 7. WHISKEY**  
↓  
JACK DANIELS BLACK  
JAMESON  
9 BANDED

8. BOURBON

- ↓  
FOUR ROSES  
OLD GRANDAD BONDED  
ELIJAH CRAIG 94  
BUFFALO TRACE
- 9. RYE**  
↓  
OLD OVERHOLT  
GEORGE DICKLE  
SAZERAC
- 10. SCOTCH**  
↓  
DEWAR’S WHITE
- 11. BRANDY & COGNAC**  
↓  
DARON CALVADOS  
DUPONT FINE RESERVE  
CALVADOS  
LA CARAVEDA PISCO  
LANDY COGNAC VS  
TARIQUET ARMAGNAC VS
- 12. CORDIALS**  
↓  
IL BRUTTO LIMONCELLO  
AMARETTO LUXARDO  
CHAMBORD  
FRANGELICO  
KAHLUA  
BAILEY’S  
SAMBUCA



# FAQs

---

## WHERE IS IL BRUTTO LOCATED?

Il Brutto is located on the corner of E. 6th & Comal in Austin, Texas at 1601 E. 6th Street.

## WHERE CAN I PARK?

Validated parking is available in the Arnold parking garage, accessible from 6th Street. Complimentary valet is available Friday and Saturday starting at 5:00PM.

## IS THERE A ROOM RENTAL FEE?

There are no room rental fees associated with booking our space during normal business hours. However, there are minimum food and beverage requirements depending on the date and time of event for private & group events. Please contact our sales manager for full details.

## HOW DO I CONFIRM MY RESERVATION?

To confirm your reservation, we need your menu selection, a signed agreement and a valid credit card on file. A final guaranteed guest count is required 48 hours prior to your scheduled event. Your final bill will reflect your final guaranteed count at a minimum.

## CAN WE ORDER À LA CARTE?

In order to best execute your event, we require all parties of 15 guests or more to select one of our pre-set chef's menus. If your guest count is fewer than 15, you are welcome to order à la carte as long as you meet the food and beverage minimum required for your specific date.

## CAN WE BRING OUTSIDE FOOD & BEVERAGE?

Per our food and beverage licenses, we do not allow outside food or beverage, with the exception of cakes.

## WHAT A/V CAPABILITIES DO YOU OFFER?

Upon request, we can provide a 55" flat screen TV with HDMI capabilities for a \$150 rental fee (subject to availability). Complimentary WiFi is included.

## WHAT KINDS OF EVENTS DO YOU NORMALLY HOST?

We can host a wide range of private events, including board meetings, corporate functions, birthday parties, rehearsal dinners and cocktail receptions. Our team is here to help bring your vision to life!

## CAN WE SIT IN THE MAIN DINING ROOM?

We are happy to accommodate parties of up to 14 at one long table in our Main Dining Room. For this type of reservation, you are welcome to order off our à la carte menu.





FOR RESERVATIONS + EVENT INFO:  
[EVENTS@ILBRUTTOAUSTIN.COM](mailto:EVENTS@ILBRUTTOAUSTIN.COM)