

IL BRUTTO



BRING YOUR FAMIGLIA.



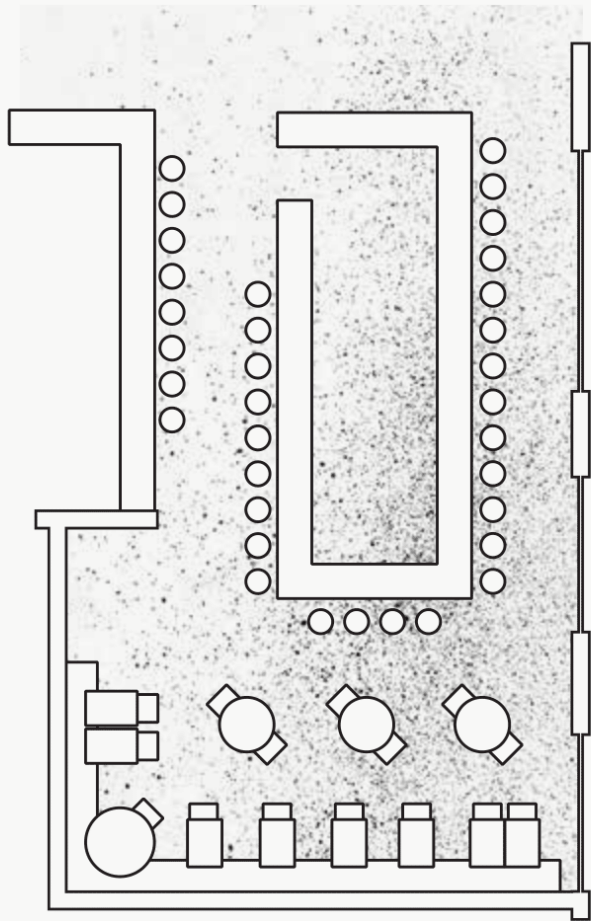
A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties – including our cozy bar, oak-shaded patio and private dining room. Groups of 11+ guests can choose from a variety of family-style 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.**



BAR + LOUNGE

*features high-top tables in an informal setting,
perfect for casual gatherings and meet-ups.*

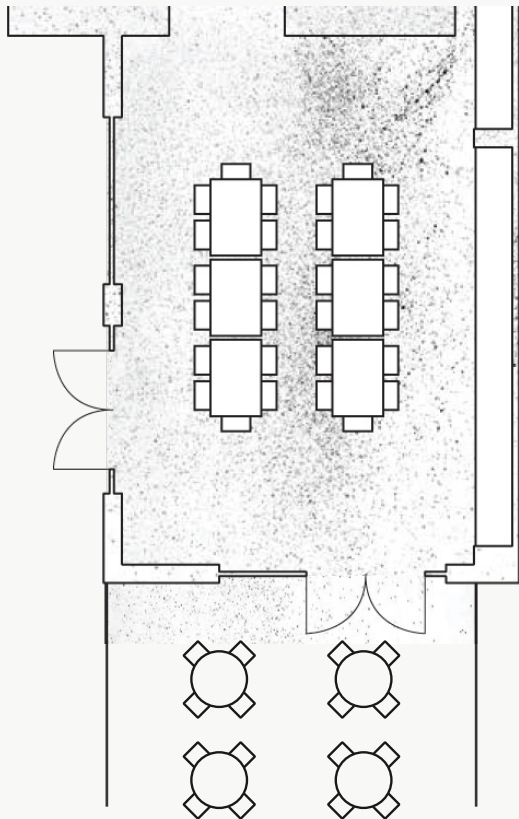
CAPACITY	MENUS	SQUARE FEET
seated: 32	+ cocktail	1,270
cocktail: 40	+ family style	
	+ stations	



PRIVATE DINING ROOM WITH PDR PATIO

features floor to ceiling windows, access to a semi-private patio available upon request with an additional F&B minimum

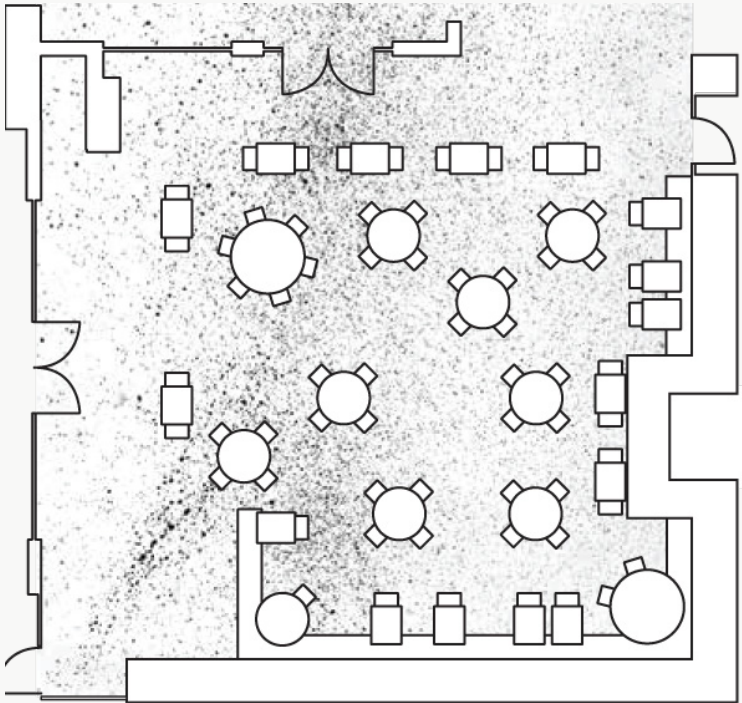
CAPACITY	MENUS	SQUARE FEET
seated:	+ cocktail	670
40 inside	+ famiy style	
16 outside	+ stations	
cocktail: 75		



SHADED PATIO

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

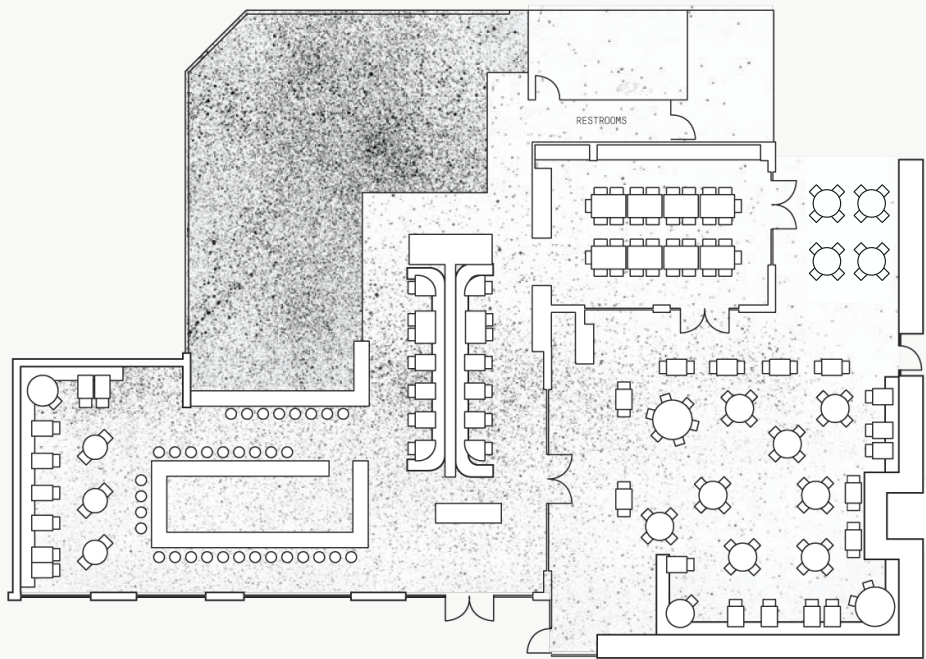
CAPACITY	MENUS	SQUARE FEET
seated: 100	+ cocktail	1,250
cocktail: 150	+ family style	
	+ stations	



FULL RESTAURANT

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

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



CHEF’S DINNER MENU #1

served family style
\$50 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 (gf)

AGNOLOTTI goat cheese, parmigiano, thyme, pistachio, orange zest (v)

CRACKER SEARED PACIFIC TUNA parsley, garlic, soft eggplant (gf/df)

DESSERT

TIRAMISU mascarpone marsala mousse, espresso lady fingers, cinnamon chocolate streusel

CHEF’S DINNER MENU #2

served family style
\$65 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 (gf)

AGNOLOTTI goat cheese, parmigiano, thyme, pistachio, orange zest (v)

WILD SWORDFISH sesame, strawberry-lemon gremolata, mad apple,
confit spring onion, patio mint (gf,df)

BEEF TENDERLOIN roasted spring onion, heirloom carrots,
balsamic-blueberry reduction, thyme (gf,df)

DESSERT

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, cinnamon chocolate streusel

*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 ON CONSUMPTION

up to \$16/drink

draft beers
house wines

BAR #2: HOSTED PREMIUM BAR ON CONSUMPTION

up to \$19/drink

draft + bottled beers
house + premium wines
specialty cocktails
house + premium spirits

BAR #3: HOSTED SUPER PREMIUM BAR ON CONSUMPTION

up to \$25/drink

draft + bottled beers
house + premium wines
specialty cocktails
house + premium + super spirits

*substitutions available with a 1-week advance notice

BAR PACKAGES

paired with any of our group dining menus

DRAFT BEER

- IPA, FRESH COAST, FRIENDS + ALLIES, ATX
- RICE LAGER, ICY BOYS, ZILKER BREWING CO., ATX

BOTTLED PREMIUM BEER

- AMBER LAGER, AMBRATA, MENABREA, ITALY
- TRIPEL, SUPER FLOREALE, BALADIN, ITALY

SPECIALTY COCKTAILS

- IL BRUTTO SPRITZ, APEROL, PROSECCO, TOPO CHICO, ORANGE
- MARTINI 50/50, HAYMAN’S GIN, TAGGIASCHE OLIVE FAT WASHED CARPANO DRY

- INVERNO, OLD GRANDAD BOURBON, CAMPARI, CYNAR, BORGOGNO CHINATO, PUNT E MES

HOUSE WINES

- GLERA, CIELO PROSECCO, VENETO
- VERNACCIA, TERUZZI + PUTHOD, SAN GIMIGNANO, TOSCANA
- CILIEGIOLO, IL MONTICELLO, SERASUOLO, LIGURIA
- SANGIOVESE, SALCHETO, BISERKO, CHIANTI, TOSCANA

PREMIUM WINES

- PINOT NERO, FANTINEL, ONE & ONLY, BRUT ROSÉ, FRIULI-VENEZIA GIULIA
- ARNEIS, CASTELLO DI NEIVE, MONTEBERTOTTO, PIEMONTE
- MONTEPULCIANO ROSÉ, VILLA GEMMA, CERASUOLO, ABRUZZO
- CABERNET BLEND, VITICCIO, BOLGHERI, TOSCANA

HOUSE SPIRITS

- VOKDA, WODKA
- GIN, HAYMAN’S LONDON DRY
- RUM, PLANTATION 3 STAR
- TEQUILA, ARETTE BLANCO
- MEZCAL, UNION
- BOURBON, OLD GRAND DAD BONDED
- RYE, OLD OVERHOLT
- SCOTCH, FAMOUS GROUSE

PREMIUM SPIRITS

VODKA

- DRIPPING SPRINGS
- BOYD + BLAIR
- KETEL ONE

GIN

- PLYMOUTH
- JUNIPERO
- DRUMSHANBO GUNPOWDER

RUM

- DIPLOMATICO RESERVA
- CHAIRMAN’S RESERVE
- PLANTATION DARK

TEQUILA

- TAPATIO BLANCO
- CENTENARIO REPOSADO

BOURBON

- EAGLE RARE
- BUFFALO TRACE
- ELIJAH CRAIG 94
- WELLER’S RESERVE

RYE

- GEORGE DICKEL
- RITTENHOUSE
- SAZERAC



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?

Metered street parking is available around Il Brutto. We will also validate parking in The Arnold parking garage accessible from 6th Street for 2 hours.

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 11 guests or more to select one of our pre-set chef's menus. If your guest count is fewer than 11, 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. A \$3/person fee is charged for any cake/outside dessert brought in.

WHAT A/V CAPABILITIES DO YOU OFFER?

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. Groups of 11+ are required to select one of our pre-set chef's menus.



FOR RESERVATIONS + EVENT INFO:
EVENTS@ILBRUTTOAUSTIN.COM