

IL BRUTTO



BRING YOUR FAMIGLIA.



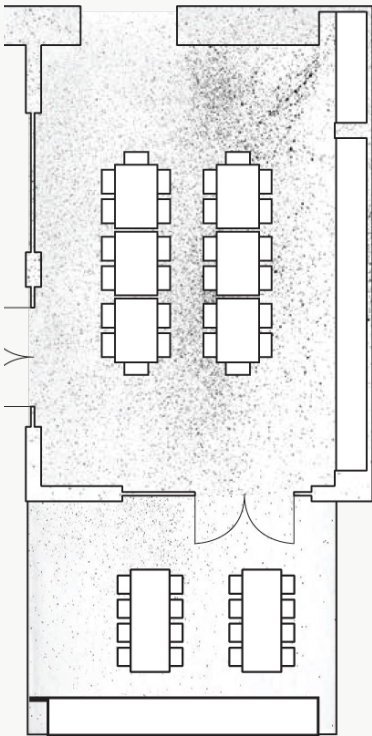
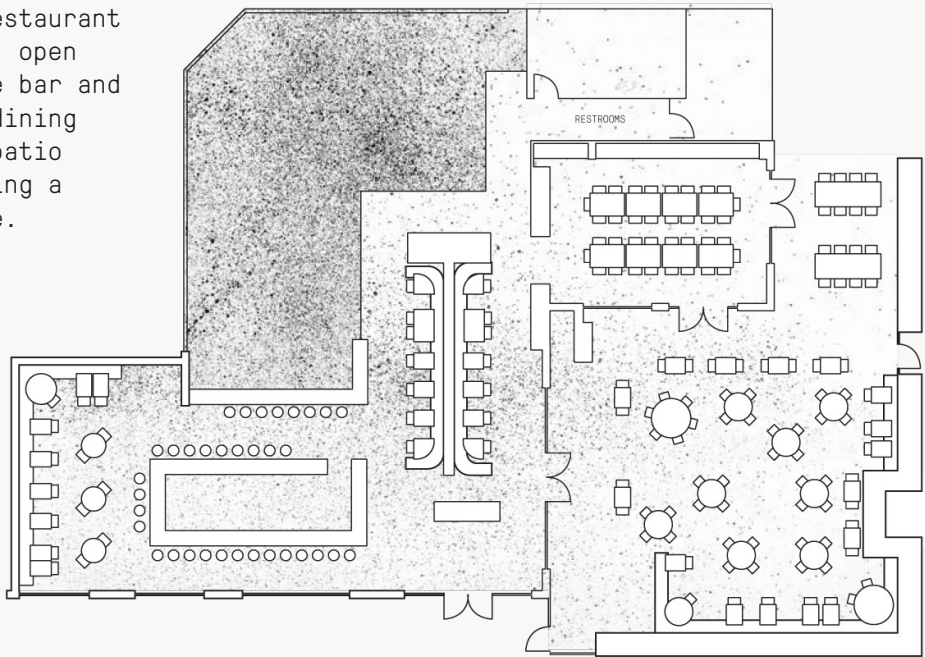
A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties – including our cozy bar, oak-shaded patio and private dining room. Groups of 15+ guests can choose from a variety of family-style 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



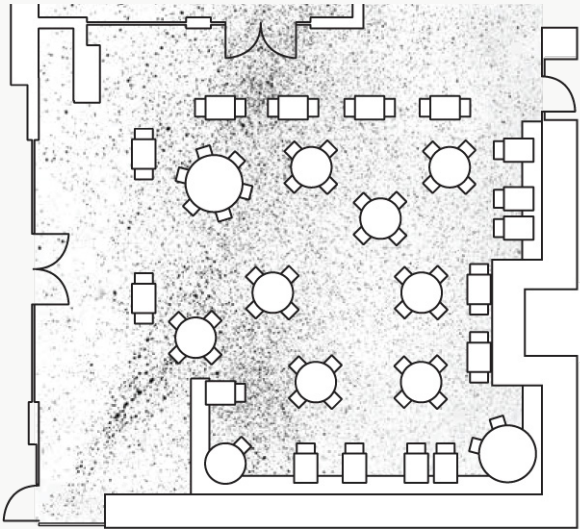
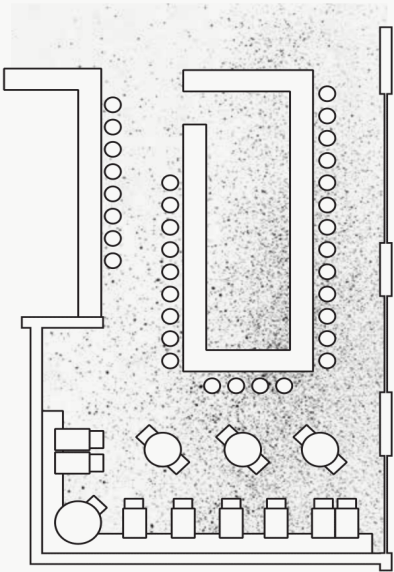
The **PRIVATE DINING ROOM** at Il Brutto features floor to ceiling windows, access to a semi-private patio & A/V capabilities at your request.

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

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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

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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

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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

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BEVERAGE PACKAGES

paired with any of our group dining menus

BAR #1: HOSTED LIMITED BAR - BEER + WINE ONLY

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

draft beers

house wine: red, white, rosé + prosecco

BAR #2: HOSTED PREMIUM BAR

\$15 per person, per hour (3 hour minimum)

all beers

house + premium wines

house + premium spirits

specialty cocktails

BAR #3: ON CONSUMPTION

all beverages on full menu below

BAR PACKAGES

paired with any of our group dining menus

SPECIALTY 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
(CLASSIC OR FROZEN)

BEER

↓
LAGER, PERONI, PERONI, ITA

WHITE ALE, SPRINGDALE, FRIENDS AND ALLIES, ATX

IPA, MARCO, ZILKER BREWING CO., ATX

LAGER, LUCHESA, OASIS, ATX

SESSION IPA, POWER & LIGHT, INDEPENDENCE, ATX

RED ALE, SHAMUS THE FIDDLER, HI SIGN, ATX

RYE IPA, FULL MOON, REAL ALE, ATX

AMERICAN STOUT, COFFEE MILK STOUT,
ZILKER BREWING CO., ATX

HOUSE WINES

↓
GLERA, DE FAVERI, PROSECCO, VALDOBBIADENE, VENETO, NV

PINOT GRIGIO, BERTANI, FRIULI-VENEZIA-GIULIA, 2017

NERELLO MASCALESE, REGALEALI, ‘LE ROSÉ’, SICILIA, 2017

CABERNET SAUVIGNON, PRELIUS, TOSCANA, 2018

PREMIUM WINES

↓
RABASSO BLEND, COL DE SALICI, BRUT ROSÉ, VENETO, NV

GRECO DI TUFO, FEUDI DI SAN GREGORIO, CAMPANIA, 2016

SANGIOVESE, LA SPINETTA, IL ROSÉ DI CASANOVA,
TOSCANA, 2017

BARBERA, ELIO FILIPPINO, ‘NUELA’, PIEMONTE, 2017

HOUSE SPIRITS

↓
VOKDA, 42 BELOW
GIN, BROKER’S
RUM, FLOR DE CANA
TEQUILA, EL JIMADOR
MEZCAL, VIDA
WHISKEY, JAMESON
BOURBON, FOUR ROSES
RYE, OLD OVERHOLT
SCOTCH, DEWAR’S WHITE

PREMIUM SPIRITS

VODKA

↓
TITOS
GREY GOOSE
AYLESBURY DUCK
DEEP EDDY RUBY

GIN

↓
FORDS
BOMBAY DRY
BOMBAY SAPPHIRE
BEEFEATER
CITADELLE

RUM

↓
TREATY OAK WHITE
CRUZAN BLACKSTRAP
DIPLOMATICO RESERVA

TEQUILA

↓
EL JIMADOR BLANCO
CIMMARON BLANCO
ESPOLÒN REPOSADO

MEZCAL

↓
DEL MAGUEY ‘VIDA’

WHISKEY

↓
JACK DANIELS BLACK
JAMESON
9 BANDED

BOURBON

↓
FOUR ROSES
OLD GRANDAD BONDED
ELIJAH CRAIG 94
BUFFALO TRACE

RYE

↓
OLD OVERHOLT
GEORGE DICKLE
SAZERAC

SCOTCH

↓
DEWAR’S WHITE



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