

IL BRUTTO



BRING YOUR FAMIGLIA.

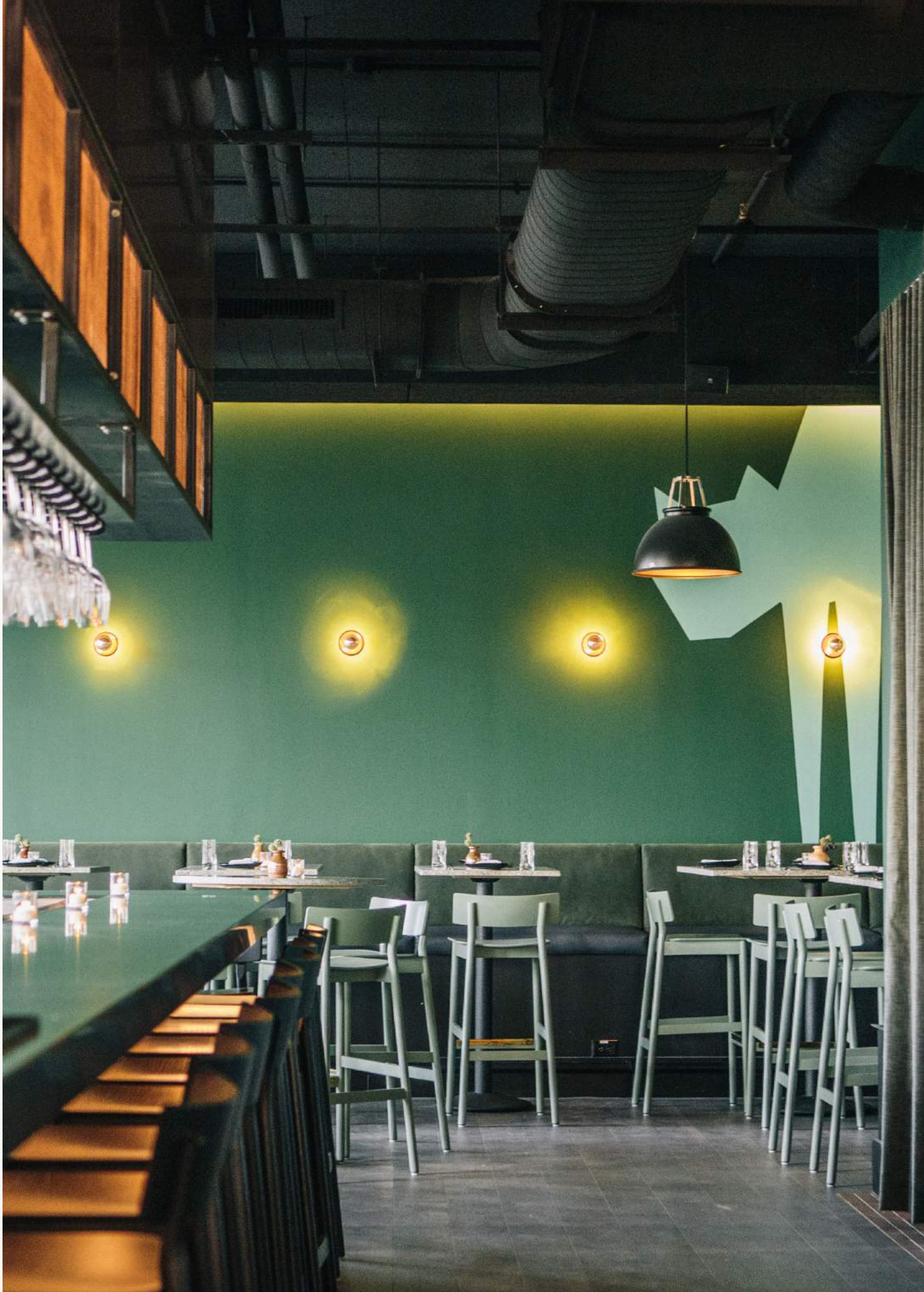
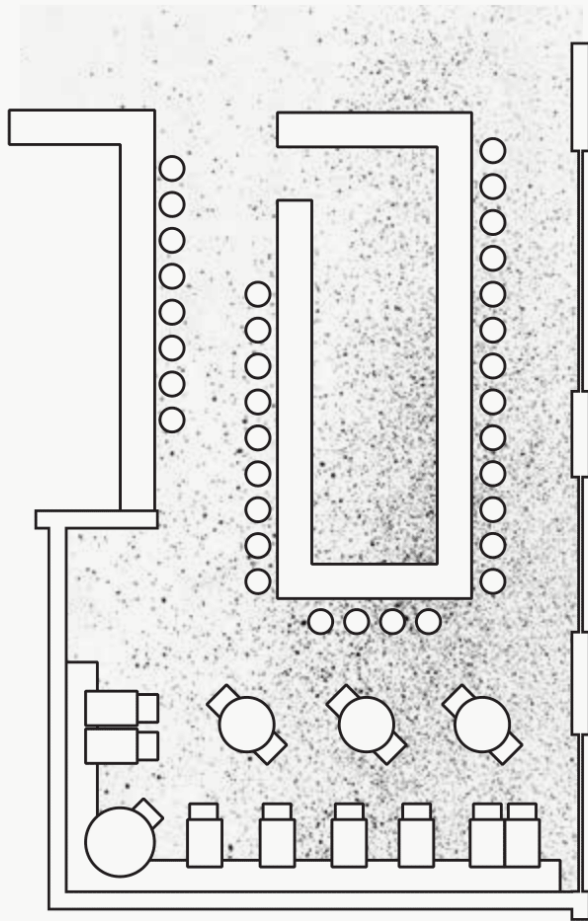


A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties – including our cozy bar, oak-shaded patio and private dining room. Groups of 11+ guests can choose from a variety of family-style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

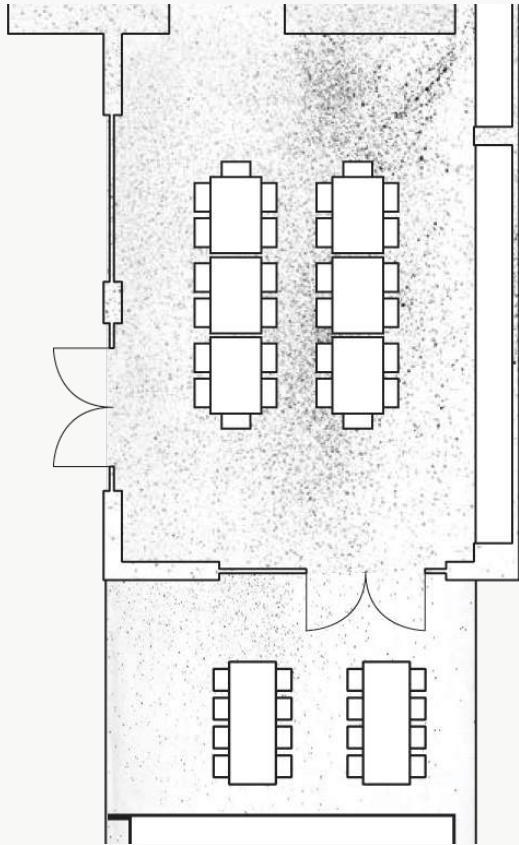
CAPACITY	MENUS	SQUARE FEET
seated: 32	+ cocktail	1,270
cocktail: 40	+ family style	
	+ stations	



PRIVATE DINING ROOM WITH PDR PATIO

features floor to ceiling windows, access to a semi-private patio & A/V capabilities at your request.

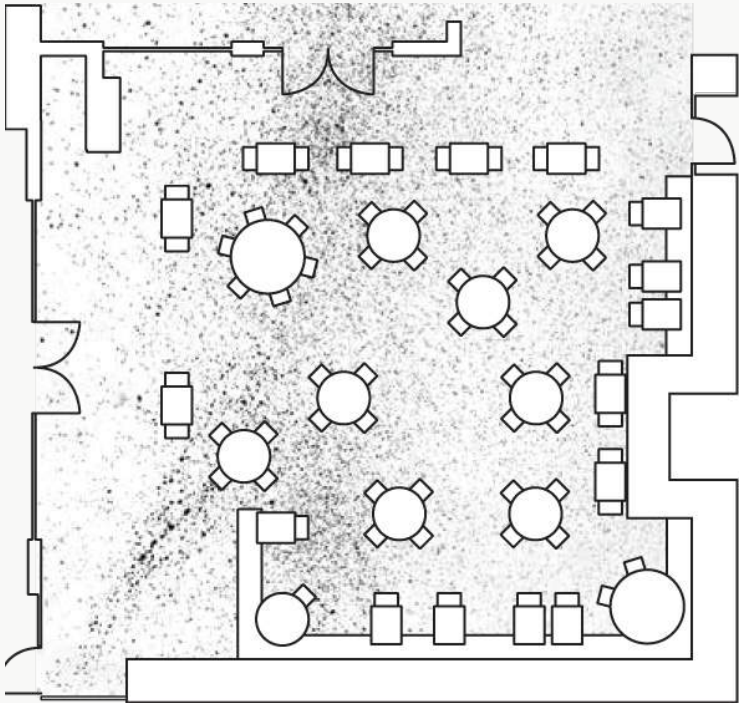
CAPACITY	MENUS	SQUARE FEET
seated:	+ cocktail	670
40 inside	+ famiy style	
16 outside	+ stations	
cocktail: 75		



SHADED PATIO

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

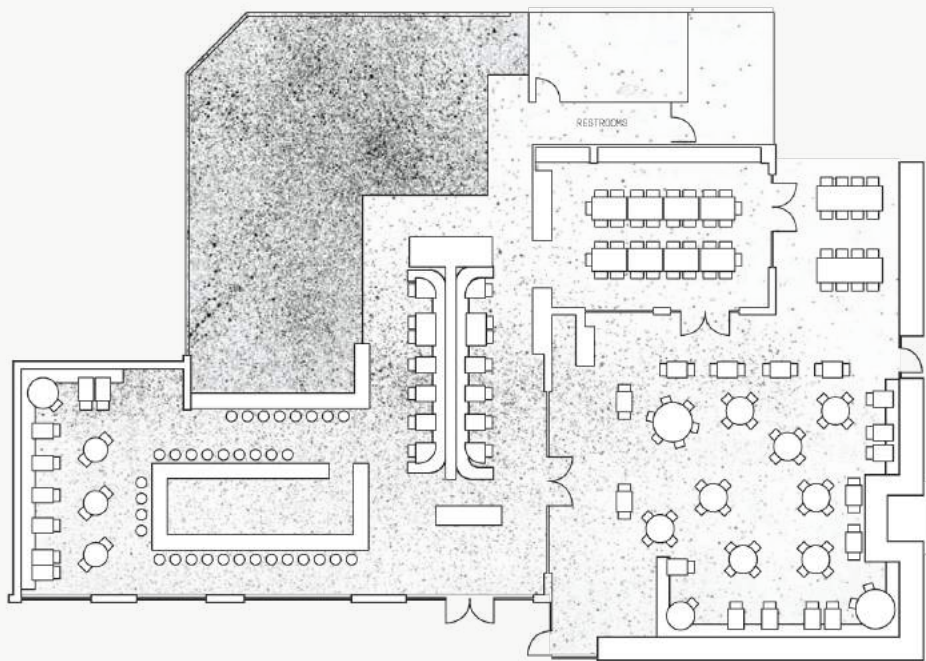
CAPACITY	MENUS	SQUARE FEET
seated: 100	+ cocktail	1,250
cocktail: 150	+ family style	
	+ stations	



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
\$45 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, roasted carrots

AGNOLOTTI goat cheese, parmigiano, thyme, pistachio, orange zest

SALMON garlic, rosemary, boccolini (minimum 48hr in advance)

DESSERT

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

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, roasted carrots

AGNOLOTTI goat cheese, parmigiano, thyme, pistachio, orange zest

WILD HALIBUT capers, olives, tomato confit, fresh gazpacho

BEEF TENDERLOIN roasted spring onion, heirloom carrots, balsamic-blueberry reduction, thyme

DESSERT

TIRAMISÙ mascarpone marsala mousse, espresso lady fingers, cinnamon 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 (\$3.00 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 (\$3.00 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 (\$4.00 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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BEVERAGE PACKAGES

paired with any of our group dining menus

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

\$12 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.

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.

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