

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 8+ 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 events manager to match the needs of any occasion. **Welcome to the famiglia.**



COCKTAIL LOUNGE

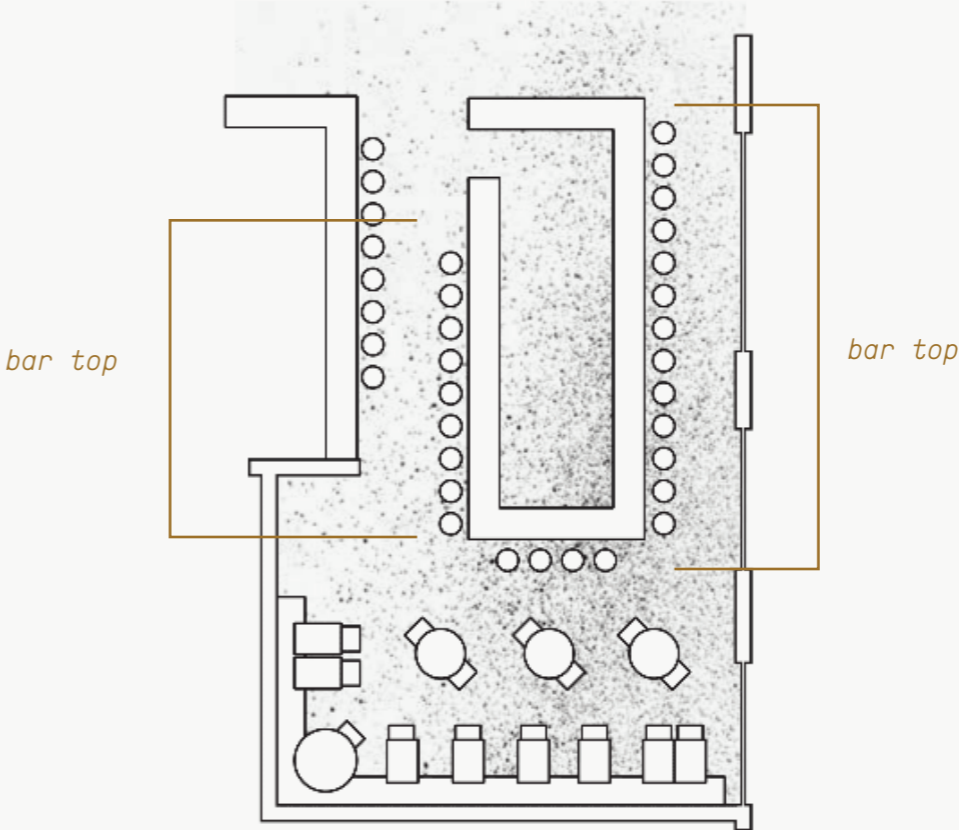
*features high-top tables in an informal setting,
perfect for casual gatherings and meet-ups.*

*include bartop for an increased F&B minimum
(discuss with our events manager)*

CAPACITY
seated: 28
cocktail: 40

MENUS
+ cocktail
+ family style
+ stations

SQUARE FEET
1,270



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

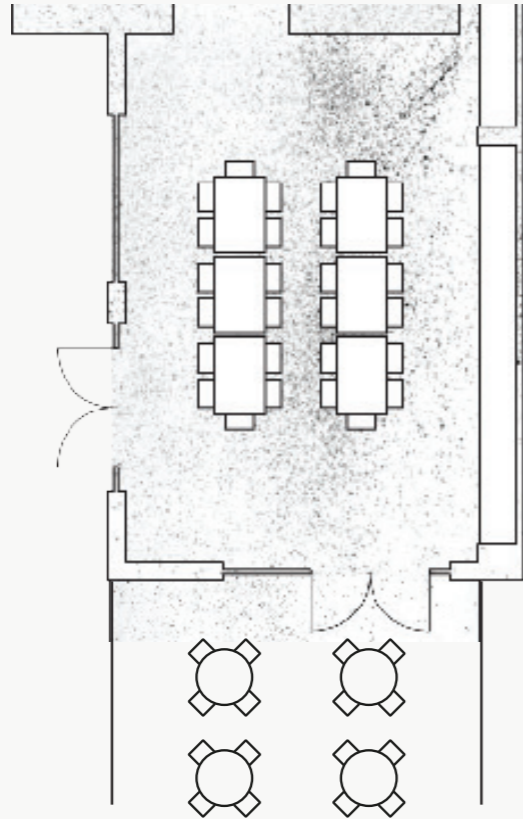
seated:
60 inside
15 outside
cocktail: 75

MENUS

+ cocktail
+ family style
+ stations

SQUARE FEET

670



SHADED PATIO

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

CAPACITY

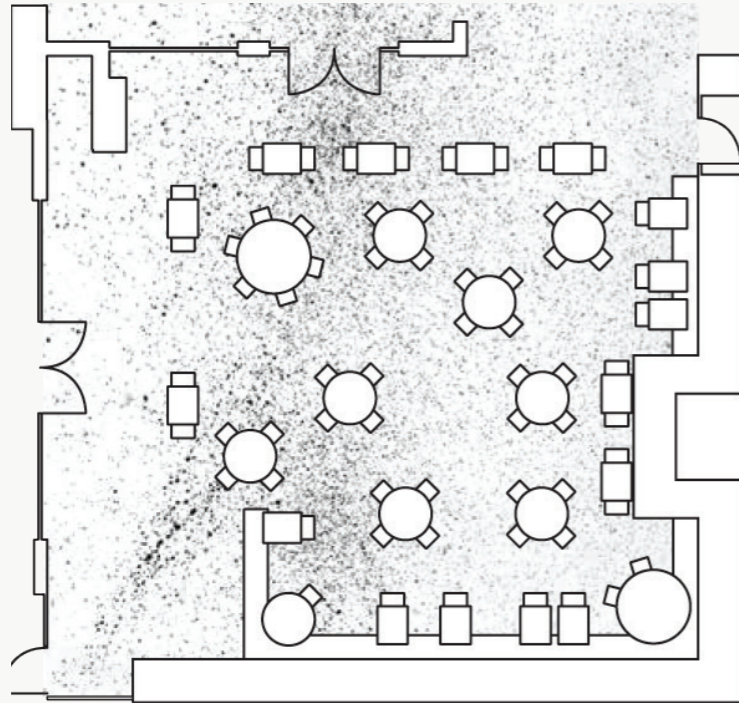
seated: 100
cocktail: 150

MENUS

+ cocktail
+ family style
+ stations

SQUARE FEET

1,250



FULL RESTAURANT

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

CAPACITY

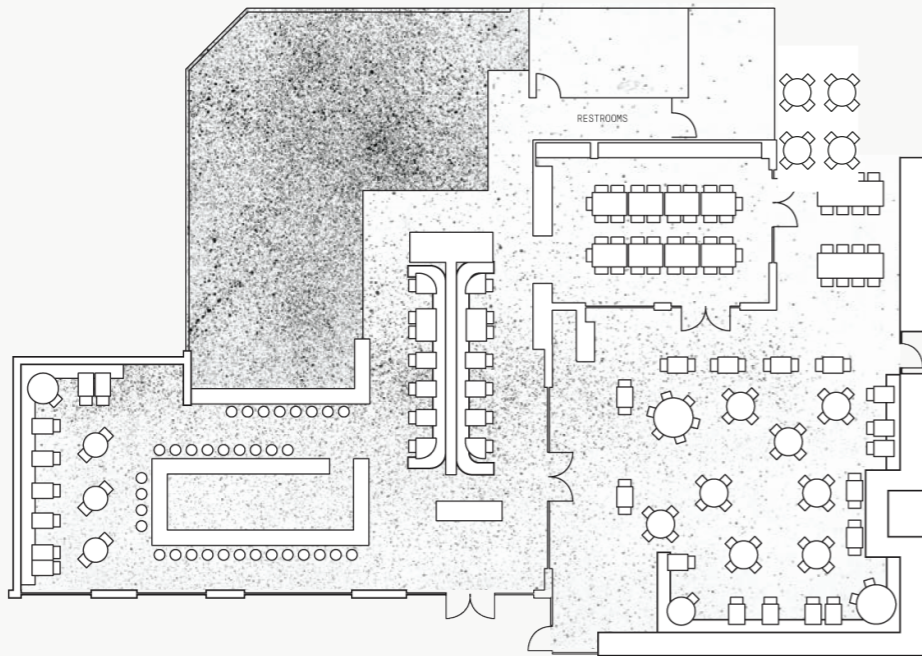
seated: 225
cocktail: 350

MENUS

+ cocktail
+ family style
+ stations

SQUARE FEET

5,000



CHEF'S DINNER MENU #1

*served family style
\$65 per person*

FAMILY STYLE ANTIPASTO

CHEF'S SEASONAL SELECTION OF italian cured meats, cheeses & vegetables
FRISÉE & PEAR SALAD watermelon radish, fennel, olives, orange (v/gf/df)

PIZZA

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil (v)

MAIN COURSE (pick 2)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, pecorino di fossa 10M
CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)
AGNOLOTTI smoked kale, ricotta, parmigiano, oyster mushrooms (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
\$85 per person*

FAMILY STYLE ANTIPASTI

CHEF'S SEASONAL SELECTION OF italian cured meats, cheeses & vegetables
FRISÉE & PEAR SALAD watermelon radish, fennel, olives, orange (v/gf/df)

PIZZA

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil (v)
FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper (v)

MAIN COURSE (pick 3)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, pecorino di fossa 10M
CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)
AGNOLOTTI smoked kale, ricotta, parmigiano, oyster mushrooms (v)
WILD SWORDFISH sesame, strawberry-lemon gremolata, eggplant,
confit spring onion, marjoram (gf,df)
BEEF TENDERLOIN confit trumpet mushrooms, juniper, mint (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

beverage packages paired with any of our group dining menus priced on consumption

BAR #1: HOSTED LIMITED BAR ON CONSUMPTION

\$14 per beverage (estimated amount)

draft beers
house wines

BAR #2: HOSTED PREMIUM BAR ON CONSUMPTION

\$16 per beverage (estimated amount)

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

BAR #3: HOSTED SUPER PREMIUM BAR ON CONSUMPTION

\$20 per beverage (estimated amount)

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

*substitutions available with a 1-week advance notice

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.

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 7, 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 \$5/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 20 at one long table in our Main Dining Room. Groups of 8+ are required to select one of our pre-set chef's menus.





FOR RESERVATIONS + EVENT INFO:
EVENTS@ILBRUTTOAUSTIN.COM