

IL BRUTTO



BRING YOUR FAMIGLIA.



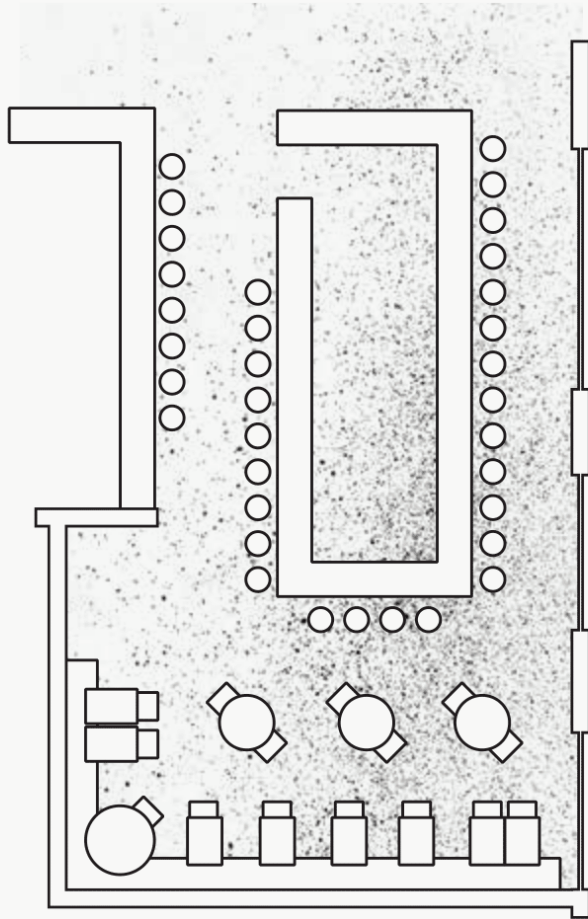
A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties – including our cozy bar, oak-shaded patio and private dining room. Groups of 11+ guests can choose from a variety of family-style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

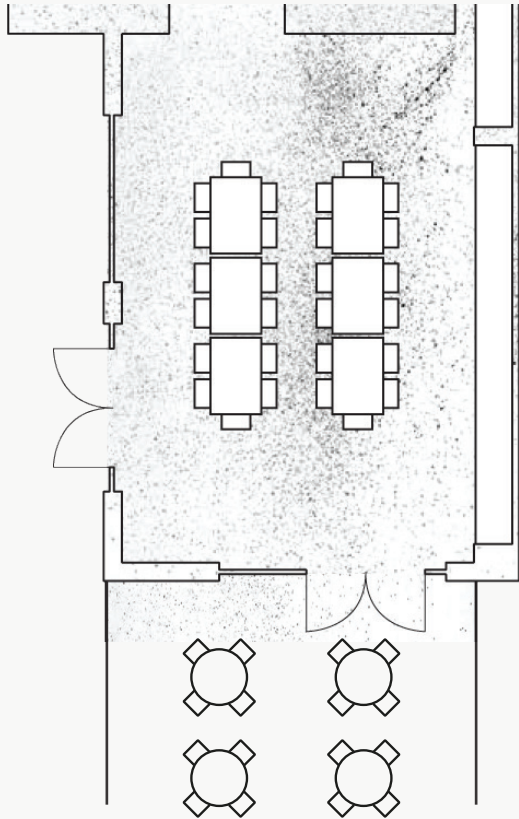
CAPACITY	MENUS	SQUARE FEET
seated: 32	+ cocktail	1,270
cocktail: 40	+ family style	
	+ stations	



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

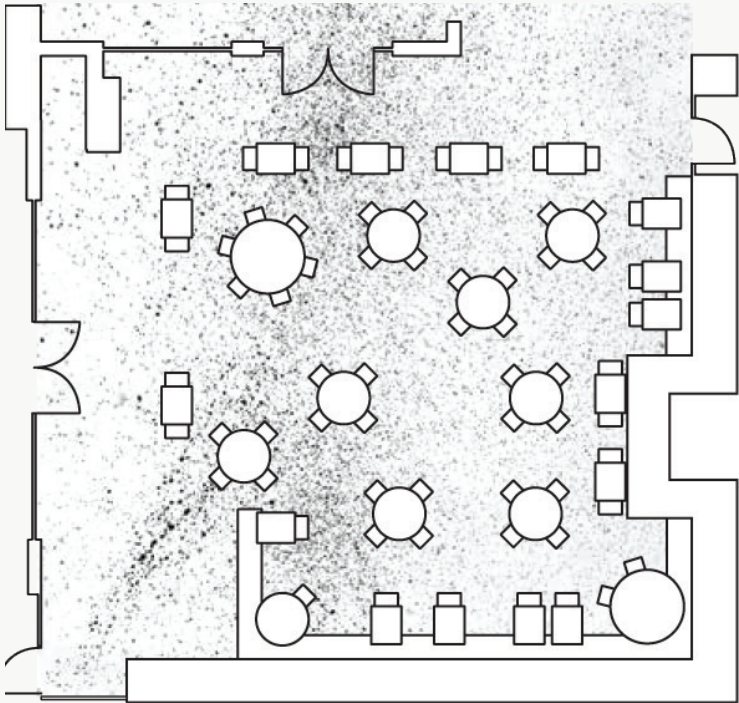
CAPACITY	MENUS	SQUARE FEET
seated:	+ cocktail	670
40 inside	+ famiy style	
16 outside	+ stations	
cocktail: 75		



SHADED PATIO

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

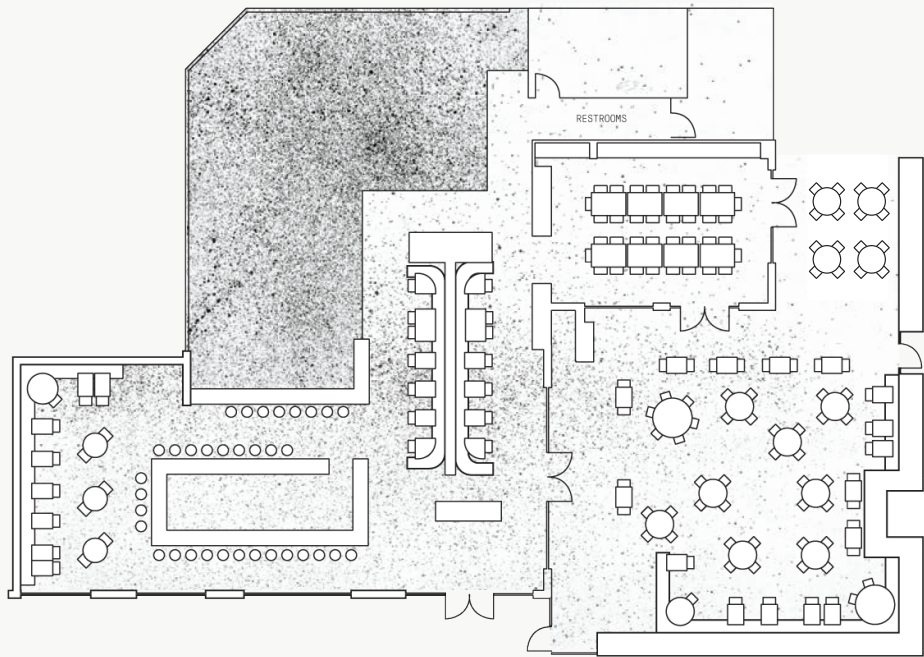
CAPACITY	MENUS	SQUARE FEET
seated: 100	+ cocktail	1,250
cocktail: 150	+ family style	
	+ stations	



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
\$65 per person

FAMILY STYLE ANTIPASTO

CHEF’S SEASONAL SELECTION italian cured meats, cheeses, olives & bread

PIZZA + SALAD

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

FRISÉE AND PEAR watermelon radish, fennel, olives, orange

MAIN COURSE (pick 2)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, pecorino di fossa

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

AGNOLOTTI smoked kale, ricotta, parmigiano, pistachio (v)

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

SIDE DISH

BROCCOLINI sweet potato, calabrian chile, sesame (v)

DESSERT

TIRAMISU mascarpone marsala mousse, espresso lady
fingers, cinnamon chocolate streusel (v)

CHEF’S DINNER MENU #2

served family style
\$75 per person

FAMILY STYLE ANTIPASTO

CHEF’S SEASONAL SELECTION italian cured meats, cheeses, olives & bread

PIZZA + SALAD

MARGHERITA san marzano sauce, buffalo mozzarella, patio basil

FUNGHI shiitake mushroom, mozzarella, taleggio, black pepper

FRISÉE AND PEAR watermelon radish, fennel, olives, orange

MAIN COURSE (pick 3)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, pecorino di fossa

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

AGNOLOTTI smoked kale, ricotta, parmigiano, pistachio (v)

WILD SWORDFISH arugula cocktail, burrata water, ash crumble, fermented raspberries

RIBEYE roasted spring onion, heirloom carrots, thyme (gf,df)

SIDE DISH

BROCCOLINI sweet potato, calabrian chile, sesame (v)

DESSERT

TIRAMISU mascarpone marsala mousse, espresso lady
fingers, cinnamon chocolate streusel (v)

*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

draft beers
house wines

BAR #2: HOSTED PREMIUM BAR ON CONSUMPTION

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

BAR #3: HOSTED SUPER PREMIUM BAR ON CONSUMPTION

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

*substitutions available with a 1-week advance notice

BEVERAGE OFFERINGS

subject to availability

SPECIALTY COCKTAILS

↓
IL BRUTTO SPRITZ, house aperitivo
blend, prosecco, soda, orange

MARTINI 50/50, hayman’s old tom gin,
taggiasche olive oil washed carpano dry, rosemary

MARTINI ALLA MELA, vodka, hayman’s london dry,
granny smith apple cordial, white balsamic

PALOMA, tequila blanco, jarrito’s grapefruit, lime

MANHATTAN NERO, rittenhouse rye, house
amaro blend, bitters, orange oils

NEGRONI, hayman’s london dry, campari, cocchi torino

DRAFT BEER

↓
ICY BOYS, light lager, zilker brewing co

F&A HAZY, hazy ipa, friends + allies

BOTTLED PREMIUM BEER

↓
BIONDA, pale lager, menabrea

VIA EMLIA, pilsner, birrificio del ducato

BIRRA NAZIONALE, blonde ale, baladin

HOUSE WINES

↓
GLERA, la vigna di sarah, veneto

VERMENTINO, jankara, sardegna

CARMENERE, inama, veneto

CORVINA, gorgo, chiaretto

PREMIUM WINES

↓
PINOT GRIGIO, venica + venica, jesera, collio,
friuli, tortonesi, piemonte

CATARRATTO, caruso + minini, sicilia

NERELLO MASCALESE, tenuta, erse, rosso, sicilia

CABERNET BLEND, viticcio, bolgheri, toscana

HOUSE SPIRITS

VODKA
↓
WODKA
DRIPPING SPRINGS

GIN
↓
HAYMAN’S LONDON DRY
PLYMOUTH

RUM
↓
PLANTATION 3 STAR
PLANTATION DARK
CRUZAN BLACKSTRAP

PREMIUM SPIRITS

VODKA
↓
KETEL ONE
KASTRA ELION

GIN
↓
BAREKSTEN
SUNTORY ROKU
OLD RAJ BLUE LABEL

RUM
↓
SMITH & CROSS JAMAICAN
WRAY & NEPHEW OVERPROOF

MEZCAL
↓
VAGO ELOTE
DEL MAGUEY SAN LUIS
DEL RIO
UNION VIEJO

TEQUILA + MEZCAL

↓
ARETTE BLANCO
ARETTE REPOSADO
UNION MEZCAL

BOURBON
↓
OLD GRAND DAD BONDED

RYE
↓
OLD OVERHOLT
RITTENHOUSE
SAZERAC

SCOTCH
↓
FAMOUS GROUSE

TEQUILA

↓
TAPATIO BLANCO 110
SIETE LEGUAS REPOSADO
SIEMBRE VALLES BLANCO
LA GRITONA REPOSADO
AMATITENA REPOSADO

BOURBON
↓
BUFFALO TRACE
ELIJAH CRAIG 94
WELLER’S RESERVE
WILLET POT STILL

RYE
↓
WILLET
OLD FORESTER
SINGLE BARREL

SCOTCH
↓
MACALLAN
LAGAVULIN



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 9 guests or more to select one of our pre-set chef's menus. If your guest count is fewer than 9, 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?

Projector, 84" screen and microphones available for rental. 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 7+ are required to select one of our pre-set chef's menus.



FOR RESERVATIONS + EVENT INFO:
EVENTS@ILBRUTTOAUSTIN.COM