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
seated: 32
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:
40 inside
16 outside
cocktail: 75

MENUS

+ cocktail
+ family style
+ stations

SQUARE FEET

670
SHADED PATIO

surrounds a live heritage oak tree, features a separate bar 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
FARM SALAD agua dulce farm mix greens, tomato, cucumber, bell peppers, olives, pecorino

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
$75 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
FUNGHİ 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
TIRAMISŪ 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

<table>
<thead>
<tr>
<th>BAR #1: HOSTED LIMITED BAR ON CONSUMPTION</th>
<th>up to $18/drink</th>
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<tbody>
<tr>
<td>draft beers</td>
<td></td>
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<tr>
<td>house wines</td>
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<thead>
<tr>
<th>BAR #2: HOSTED PREMIUM BAR ON CONSUMPTION</th>
<th>up to $21/drink</th>
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</thead>
<tbody>
<tr>
<td>draft + bottled beers</td>
<td></td>
</tr>
<tr>
<td>house + premium wines</td>
<td></td>
</tr>
<tr>
<td>specialty cocktails</td>
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<tr>
<td>house + premium spirits</td>
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<tr>
<th>BAR #3: HOSTED SUPER PREMIUM BAR ON CONSUMPTION</th>
<th>up to $27/drink</th>
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</thead>
<tbody>
<tr>
<td>draft + bottled beers</td>
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</tr>
<tr>
<td>house + premium wines</td>
<td></td>
</tr>
<tr>
<td>specialty cocktails</td>
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<tr>
<td>house + premium + super spirits</td>
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*substitutions available with a 1-week advance notice*
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
CILIEGIO, 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
VODKA, 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 1801 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 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.