

IL BRUTTO



BRING YOUR FAMIGLIA.



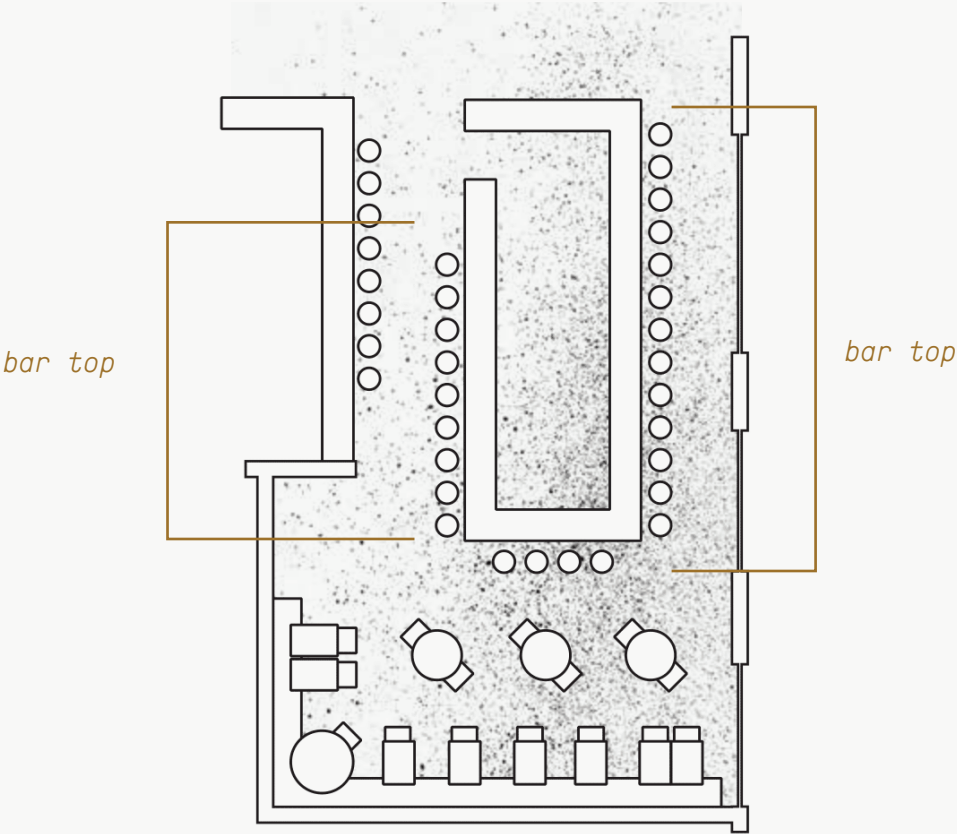
A neighborhood Italian restaurant, Il Brutto is the perfetto spot to break bread (literally) with friends & family. We offer multiple options for small and large parties – including our cozy bar, oak-shaded patio and private wine room. Groups of 9+ guests can choose from a variety of family-style chef's 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.**



COCKTAIL LOUNGE

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

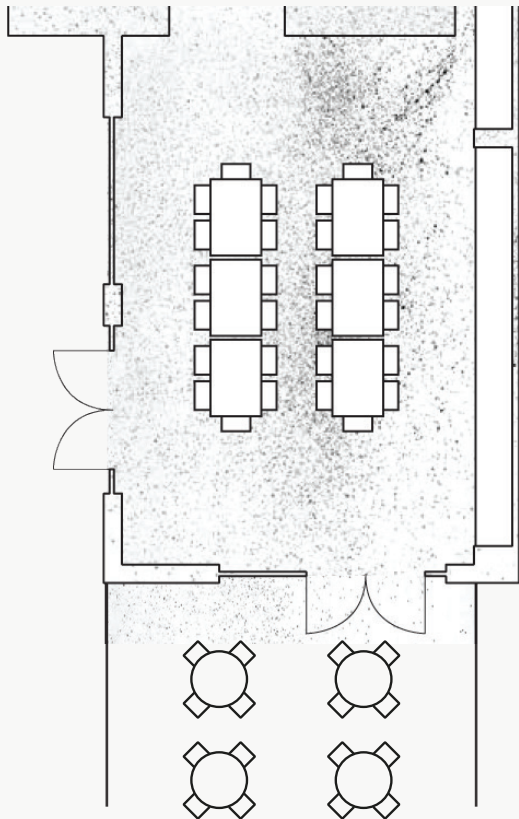
CAPACITY	MENUS	SQUARE FEET
seated: 32	+ cocktail	1,270
cocktail: 40	+ family style	
	+ stations	



PRIVATE WINE ROOM WITH PATIO GARDEN

features floor to ceiling windows, access to a semi-private patio available upon request with an additional F&B minimum

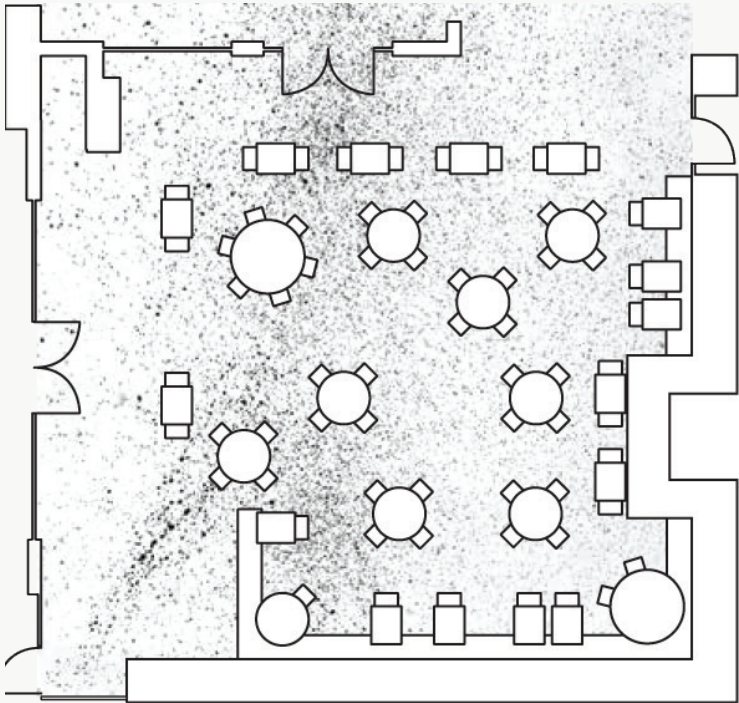
CAPACITY	MENUS	SQUARE FEET
seated:	+ cocktail	670
40 inside	+ famiy style	
20 outside	+ stations	
cocktail: 75		



SHADED PATIO

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

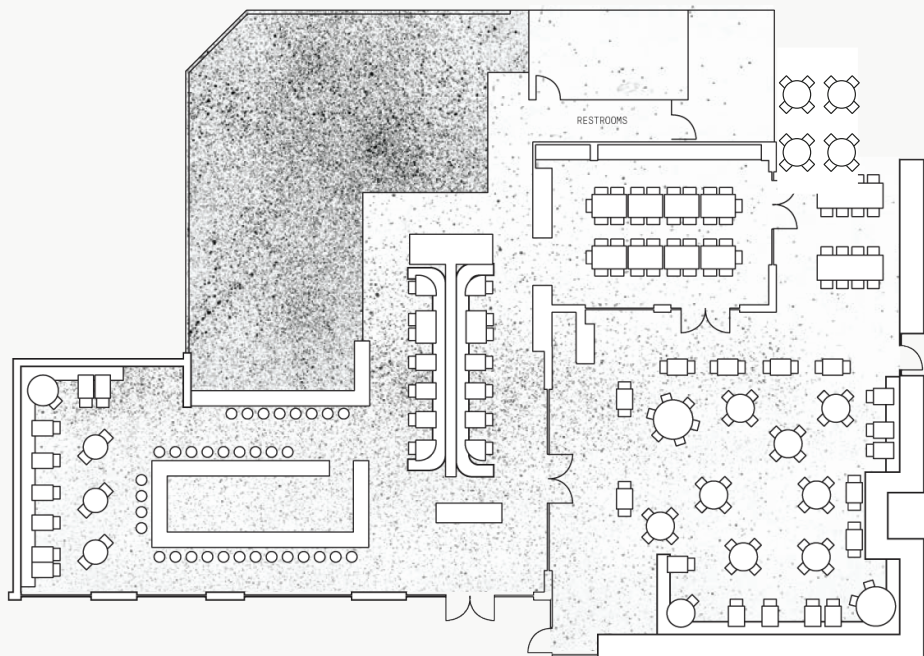
CAPACITY	MENUS	SQUARE FEET
seated: 100	+ cocktail	1,250
cocktail: 150	+ family style	
	+ stations	



FULL RESTAURANT

features a large, open kitchen, separate bar and lounge, private wine 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, basil (v)

FRISÉE AND PEAR watermelon radish, fennel, olives, orange (vg/df)

MAIN COURSE (pick 2)

GNOCCHI eggplant, san marzano, ricotta salata, basil, black pepper (v)

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

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

WILD SWORDFISH arugula cocktail, black sesame, fragole, lemon, fresh oregano (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.

CHEF’S DINNER MENU #2

served family style
\$85 per person

FAMILY STYLE ANTIPASTO

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

PIZZA + SALAD

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

ZUCCHINI fior di latte, taleggio, rosemary (v)

FRISÉE AND PEAR watermelon radish, fennel, olives, orange (vg,gf)

MAIN COURSE (pick 3)

GNOCCHI eggplant, san marzano, ricotta salata, basil, black pepper (v)

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

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

WILD SWORDFISH arugula cocktail, black sesame, fragole, lemon, fresh oregano (gf,df)

RIBEYE confit trumpet mushrooms, cipollini onion, juniper, rosemary (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 #3

served family style
\$110 per person

FAMILY STYLE ANTIPASTO

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

ROASTED BEETS radicchio, goat cheese, dill, hazelnuts, golden raisins, lemon (v,gf)

FRISÉE & PEAR watermelon radish, fennel, olives, orange (vg,df)

SECOND COURSE

HAWAIIAN KANPACHI CRUDO* passion fruit, mango, orange, calabrian chili, marjoram (gf,df)

BEEF CARPACCIO* figs, avocado mousse, friseé, parmigiano reggiano 24M (gf)

GRILLED PATAGONIA PRAWNS* bell pepper gazpacho, calabrian chile, garlic, watercress (gf,df)

HEIRLOOM TOMATOES burrata, basil pesto, pine nuts, basil (v,gf)

MAIN COURSE (pick 3)

GNOCCHI eggplant, san marzano, ricotta salata, basil, black pepper (v)

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

MAINE LOBSTER* vegetable gremolada, lemongrass, fennel, lemon (gf,df)

WILD SWORDFISH* arugula cocktail, black sesame, fragole, lemon, fresh oregano (gf,df)

RIBEYE* confit trumpet mushrooms, cipollini onion, juniper, rosemary (gf,df)

DESSERT

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



BEVERAGE PACKAGES

paired with any of our group dining menus

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.

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 BRING IN OUR OWN DECORATIONS

Minimal decorations are suggested due to the family style format of our events. Florals with a small footprint can be easily integrated, but large arrangements are discouraged. Confetti, glitter and balloons are prohibited.

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 9 or more are required to select one of our pre-set chef's menus.





FOR RESERVATIONS + EVENT INFO:
EVENTS@ILBRUTTOAUSTIN.COM