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 , 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.**

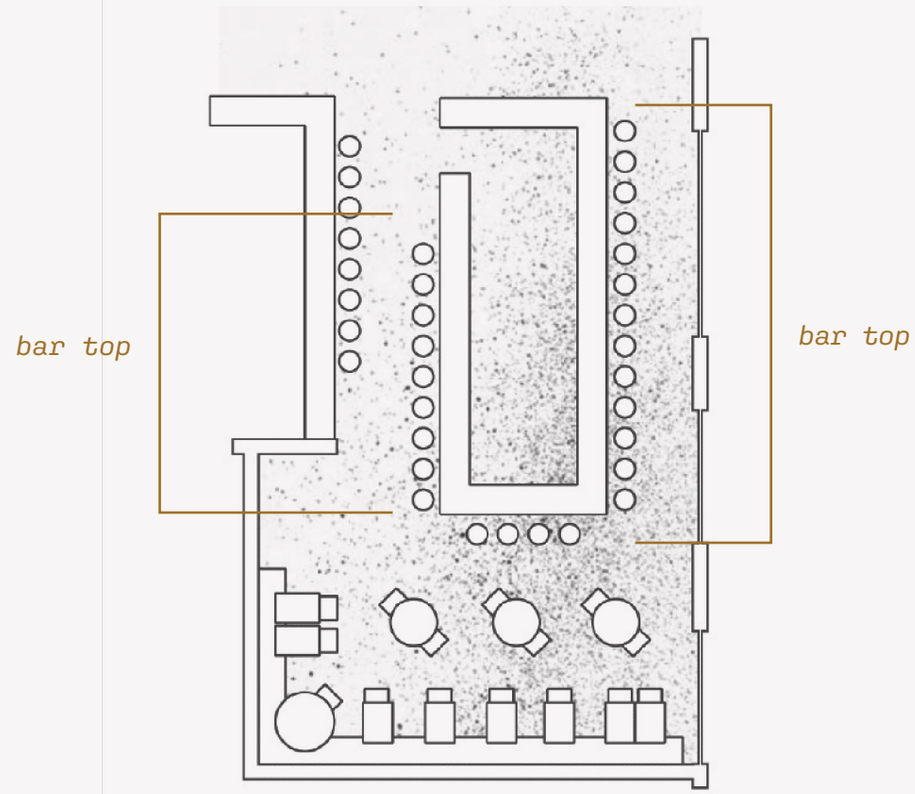
COCKTAIL LOUNGE

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

CAPACITY
seated: 28
cocktail: 40

MENUS +
cocktail
+ family style
+ stations

SQUARE FEET
1,270



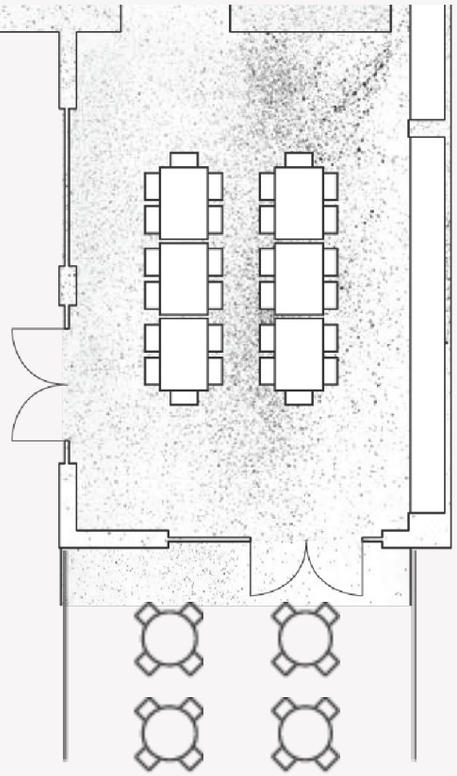
PRIVATE WINE ROOM WITH PATIO GARDEN

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

CAPACITY
seated:
40 inside
20 outside
cocktail:
75

MENUS
+ cocktail
+ family style
+ stations

SQUARE FEET
670



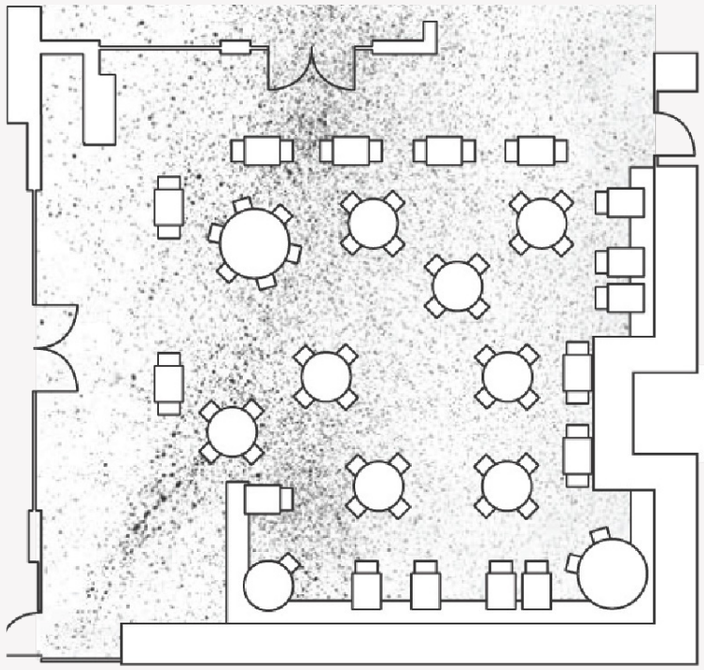
SHADED PATIO

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



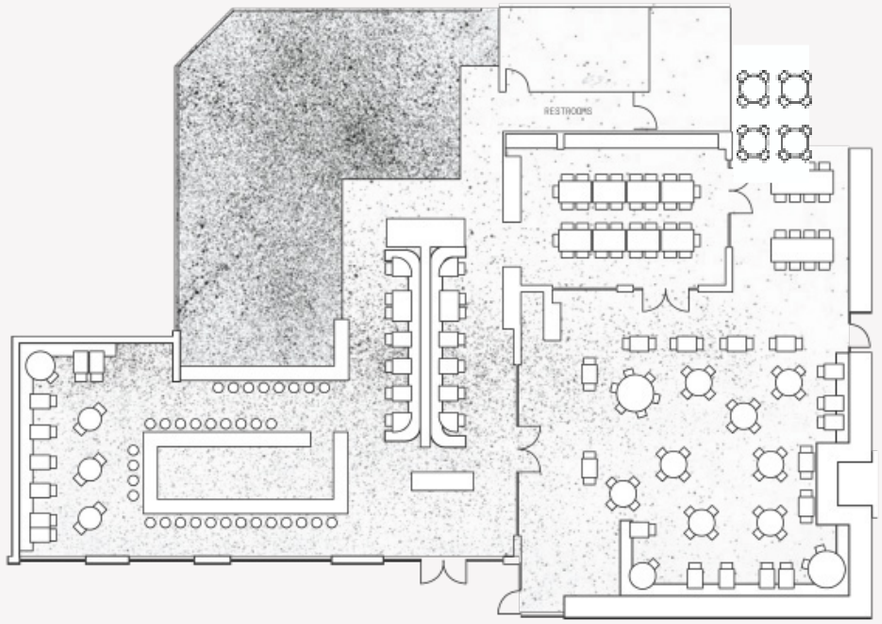
FULL RESTAURANT

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

CAPACITY
seated: 225
cocktail: 350

MENUS
+ cocktail
+ famiy style
+ stations

SQUARE FEET
5,000



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 AMATRICIANA san marzano, garlic, guanciale, aged pecorino

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

AGNOLOTTI baked butternut squash, ricotta, orange, walnut (v)

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

SIDE DISH

BROCCOLINI calabrian chile, sesame (v)

DESSERT

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

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 AMATRICIANA san marzano, garlic, guanciale, aged pecorino

CHICKEN SALTIMBOCCA fontina cheese, prosciutto, sage (gf)

AGNOLOTTI baked butternut squash, ricotta, orange, walnut (v)

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

RIBEYE confit cherry tomatoes, juniper, rosemary (gf,df)

SIDE DISH

BROCCOLINI 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)

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

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

SECOND COURSE

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

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

GRILLED PATAGONIA PRAWNS* parsley, garlic, lemon, green crumbs (df)

MAIN COURSE (pick 3)

GNOCCHI AMATRICIANA san marzano, garlic, guanciale, aged pecorino

AGNOLOTTI baked butternut squash, ricotta, orange, walnut (v)

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

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

LAMB RACK*japanese eggplant, yogurt, crispy kataifi, dill (gf)

RIBEYE* confit cherry tomatoes, juniper, rosemary (gf,df)

SIDE DISH

BROCCOLINI calabrian chile, sesame (v)

DESSERT

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

CANNOLO ricotta, candied orange, honey, vanilla, pistachio, dark chocolate (v)

OPTIONAL ADD-ONS

ADD TRUFFLES to select menu items (v) $6/person

*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 food-borne illness.

Gluten free, vegan & vegetarian options available upon request. Menu selections may change seasonally.

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

OPTIONAL ADD-ONS

WINE, COCKTAIL & AMARO pairings available upon request

*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. Private dining requires a deposit. 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.

CAN YOU ACCOMMODATE ALLERGIES AND DIETARY RESTRICTIONS?

Yes, we will do our best to accommodate any dietary restrictions or allergies.

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 18 at one long table in our Main Dining Room. Groups of 9 or more are paired with one of our family-style chef's menus.

HOW ARE THE CHEF'S MENUS SERVED, AND DO I NEED TO MAKE SELECTIONS IN ADVANCE?

Chef's Menus are served family-style, allowing guests to enjoy all items. You will pre-select two or three main entrees in advance to be shared by your group.

FOR RESERVATIONS + EVENT INFO:

EVENTS@ILBRUTTOAUSTIN.COM